

Soups

Crock of French Onion Soup Gratinée

Rich Beef Stock and Provolone Cheese \$4.50

Chowder or Bisque

Cup \$2.95

Bowl \$3.95

Soup of the Day

Cup \$2.25

Bowl \$3.25

Salads

Caesar Salad

Crisp Romaine Lettuce tossed with
Traditional Egg and Anchovy Dressing, Garlic Croutons \$6.50

Add Sliced, Grilled Chicken Breast \$9.95

Add Chilled Flaked Salmon \$9.95

Add Sliced, Grilled 4 oz Filet Mignon \$13.95

Baby Spinach Salad

Granny Smith Apple Slices, Grape Tomatoes,
Goat Cheese Button, and Walnuts
Topped w/ Champagne Vinaigrette \$7.50

Grilled Teriyaki Steak and Asian Salad

House Mix of Greens with Mandarin Oranges, Honey-Fire Cashews,
Young Corn, Bean Sprouts, Crumpled Gorgonzola Cheese
Wasabi-Ginger-Soy Dressing \$9.25

CHEF'S NIGHTLY SPECIALS

Chef's "Spa" Dinner

Starter Course & Entree
with Nutritional Information Available

Chef's Seafood Feature of the Day

Ask Server for Daily Special and Market Price

Chef's Pasta Special

Always a Favorite, ask your server for tonight's feature

Our chefs will try to accommodate any special requests or dietary needs

Entrees

All entrees served with choice of baby spinach, caesar, ECC house salad, or cup of soup.
Chef's accompaniments, fresh breads, and whipped butter.

14 oz. U.S.D.A. Choice N.Y. Strip Steak

Char-Grilled to your liking \$24.95

8 oz Center Cut Filet Mignon

Char-Grilled to perfection \$26.95

Wrapped in Applewood Smoked Bacon upon request

TRY A CHOICE CHEF'S SAUCE WITH YOUR STEAK:

Garlic Lemon Parsley, Roasted Shallot & Mushroom, Au Poivre, or Bordelaise

Beef Liver and Onions

Fresh beef liver sauté with onions \$13.95

Veal Picatta

Fresh Veal pan sauté with capers, white wine, and lemon

Served with Chef's starch and vegetable \$19.95

Elmira Country Club Signature Dish

Maryland Style Crab Cake(s), Roasted Red Bell Pepper Coulis

Blend of Jumbo and Lump Crab Meats

Single \$18.95 A Pair \$21.95

Salmon, Citrus Dusted w/ Lemon Beurre Blanc

North Atlantic salmon fillet, pan roasted \$20.95

Tilapia Parmesan Crusted

Fillet topped with parmesan and baked

Accompanied w/ tomato fondue \$18.95

Shrimp Scampi

6 Jumbo Shrimp sauté in white wine and lemon

Served with Chef's rice and vegetable

Chicken Supreme W/ Fines Herbes Sauce

Semi-Boneless Chicken Breast coated with a special blend of herbs then baked \$19.95

Chicken Parmesan

W/ side of pasta & marinara sauce \$15.95

Grilled Vegetable Stack w/ Balsamic Reduction

Seasonal Vegetables Marinated and Grilled \$14.95

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