



# Catalina Country Club Restaurant

## Dinner Menu

### APPETIZERS & SALADS

- BLUE CHEESE FRIES- seasoned potatoes, maytag blue cheese, cream, wild baby arugula 8  
EDAMAME THREE WAYS- purée, beans, pods, soy sauce, sesame oil, rice crackers 9  
DUKKAH-North African spice blend, sesame seeds, almonds, macadamia nuts, extra virgin olive oil, grilled french bread 8  
ARTISAN CHEESE SAMPLER- domestic and imported, house marinated olives, seasonal compotes, breads & crackers 15  
FLATBREAD- large lavash cracker, chef's seasonal selection 15  
SEASONAL SALAD -please inquire with your server for chef's daily creation MP  
HALF SEASONAL SALAD--please inquire with your server for chef's daily creation MP  
CRAB RANGOON- won ton wrapper, cream cheese, wakame salad, soy reduction, sake sauce 10  
SEASONAL SOUP- please inquire with your server for chef's daily creation MP  
MEDITERRANEAN PLATE- house olives, prosciutto, roasted vegetable caviar, marinated feta, herbed bread sticks 15  
GRILLED CHEESE STACK- gruyère, California jack, aged white cheddar, french bread 14  
AHI TARTARE TOWER- yellow fin, avocado, lemon vinaigrette, wasabi cream, soy reduction, nori, chili oil 15  
BURRATA- fresh mozzarella wrapped mascarpone cheese, basil oil, fresh tomato relish, rustic french baguette, balsamic reduction 12  
CILANTRO CAESAR SALAD- romaine hearts, feta, cilantro caesar dressing, pepitas, tortilla ribbons 8  
grilled chicken breast 5 jumbo shrimp 9 wild salmon 10

### ENTREES

- SAND DABS- panko dust, roasted garlic mashed potatoes, seasonal vegetables, lemon caper pan sauce, gremolata 26  
JUMBO SHRIMP- tomatoes, oregano, kalamata olives, feta cheese, seasonal vegetables, filo cigar 28  
ALWAYS CHANGING RISOTTO- please inquire with your server for our daily selection MP  
MEYER CERTIFIED ANGUS FILET- may tag hash, arugula salad, creamed spinach, shallot ribbons, cabernet demi 31  
PRIME HANGER STEAK- buckwheat udon noodles, jade pesto, carrot daikon salad, chili oil, hoisin sriracha glaze 21  
CAMELIZED DIVER SCALLOPS- corn pudding, forest mushrooms, cuitlacoche, tomatillo puree, tomato salsa 29  
NEW ZEALAND GRASS-FED LAMB PORTERHOUSE- fingerling potatoes, seasonal vegetables, mint lamb jus 34  
FURIKAKE CRUSTED AHI- scattered rice, gingered tomato coulis, avocado poke, wasabi aioli, soy sauce reduction, yuzu bubbles 28  
JIDORI CHICKEN FLORENTINE- may tag hash, creamed spinach, mirepoix, red wine demi-glace 20  
CHECCA PENNE PASTA- vine-ripened tomatoes, fresh sweet basil, garlic, extra virgin olive oil 16  
grilled chicken breast 5 jumbo shrimp 9 wild salmon 10  
WILD SALMON- coconut scented forbidden rice, spinach, shiitake mushrooms, parsley air 28  
BONE-IN NEW YORK- cilantro polenta cake, chayote squash, queso fresco butter, citrus slaw, chocolate mole 29  
MANCHESTER FARMS QUAIL- applewood-smoked bacon, herbed goat cheese stuffing, potato puree, seasonal vegetables, quail jus 24  
FRESH MARKET FISH – MP

### SIDES

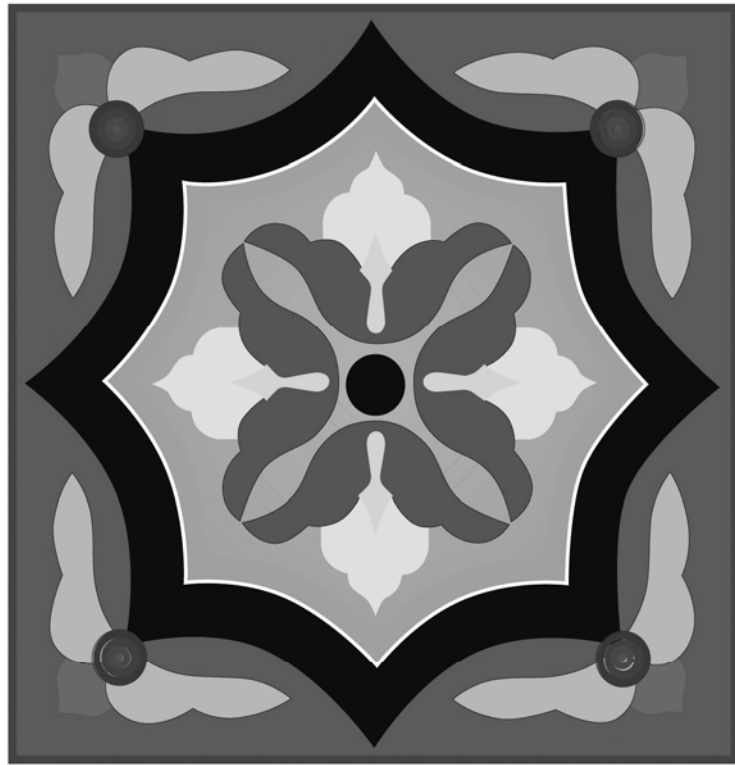
- Sautéed seasonal vegetables 5  
Roasted garlic mashed potatoes 5  
Drunken mushrooms 6  
Calico rice 5  
Forbidden rice 6  
Herbed fingerling potatoes 6

EXECUTIVE CHEF KATHLEEN VOJKOVICH-BOMBARD,CCC ~ SOUS CHEF NICK CLEVELAND

We make every effort to serve organically grown vegetables, fruit, and 100% all natural, hormone free meats.

We only serve seafood from sustainable sources, harvested by methods that do not harm the environment.

We proudly fry our food in trans fat-free rice bran oil.



CATALINA  
COUNTRY  
CLUB

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