



Fox Chapel Golf Club Thanksgiving Day Menu

Starters

Poached Shrimp Cocktail 15
six jumbo shrimp served with cocktail sauce

Charcuterie Board 15
selection of cured meats, imported and domestic cheeses, mustard, crackers

Vegetable Arancini 10
fried risotto, seasonal vegetables, supreme sauce, fontina & parmesan cheese

Soups and Salad

Seafood Bisque 8/10
Vichyssoise 6/8
Soup du Jour 6/8

Mixed Green Salad 6/10
mixed greens, carrot, tomato, red onion, croutons, choice of dressing

Lucalus Salad 6/10
iceberg lettuce, radicchio, yellow onion, plum tomatoes, hard cooked egg, hoelzel dressing

Jackson Salad 6/10
romaine lettuce, hearts of palm, artichoke hearts, tomato, bacon, bleu cheese, hoelzel dressing

Pear and Romaine Salad 6/10
romaine lettuce, toasted walnuts, crumbled bleu cheese, celery seed dressing

Salad Additions: Chicken 6 / Shrimp 7 / Salmon 7 / Strip Steak 10 / Portobello 6

Traditional Favorites

Grilled Filet of Beef 36/42
six or eight-ounce filet, demi glace, béarnaise, starch and vegetable du jour

English Style Sole 26
starch and vegetable du jour, lemon butter sauce

Grilled Lamb Chops 48
starch and vegetable du jour, natural juices, mint jelly

Chicken Croquettes 24
starch and vegetable du jour, mushroom supreme sauce

Crab and Angel Hair Pasta 30
tomato, green onions, lemon butter, fresh ground pepper

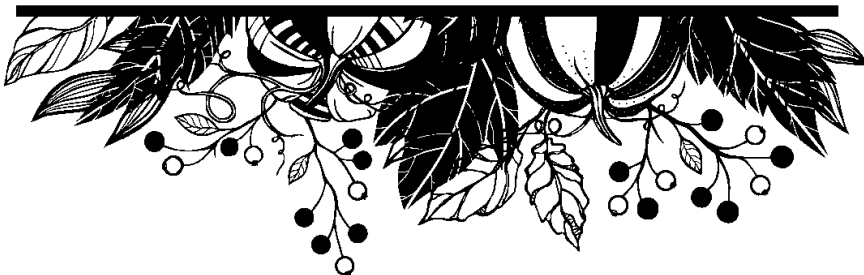
Grilled Salmon 26
starch and vegetable du jour, saffron beurre blanc

Vegetable Manicotti 20
acorn squash, turnips, mushrooms, tomato and cannellini ragu, rapini, asparagus roasted carrot polenta

Stuffed Spaghetti Squash 20
roasted spaghetti squash, spinach, cannellini beans, artichokes, pepitas, butternut squash, mushrooms

***All you can eat* Roasted Turkey Dinner 25**
white meat, dark meat, candied sweet potatoes, mashed potatoes, green beans, stuffing, corn, turkey gravy, cranberry sauce, rolls

All Dinner Entrees come with house salad
All entrees include choice of apple, pumpkin, cherry or pecan pie





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WHITE

Chardonnay, Glenbrook, CA	9
Chardonnay, Buehler, Russian River, CA	12
Chardonnay, Rombauer, CA	17
Pinot Grigio, Imperiale, Veneto, IT	8
Pinot Grigio, Santa Margarita, Valdadige, IT	12
Sauvignon Blanc, Napa Cellars, Napa, CA	8
Sauvignon Blanc, Kim Crawford, NZ	12
Rose, Le Provencal, Provence FR	12

REDS

Cabernet Sauvignon, Castle Rock, CA	9
Cabernet Sauvignon, "Lot 2" Bonanza, CA	10
Cabernet Sauvignon, Quilt, Napa Valley, CA	10
Pinot Noir, Backhouse, CA	8
Pinot Noir, MacMurray	12
Pinot Noir, Oregon Trails, Willamette Valley, OR	16
Merlot, Chateau St. Jean, CA	10
Red Blend, Murphy Goode, CA	8
Barbera, Michele Chiarlo, IT	12
Old Vine Zinfandel, Gen5, CA	12
Malbec, Viojo Isaias, Mendoza, ARG	10

SPECIALTY COCKTAILS

Cranberry Mojito	10
<i>Bacardi rum, simple syrup, mint, cranberries, soda, lime</i>	
Pecan Pie Martini	10
<i>Bulleit Rye, Rumchata, Crème de Cocoa, caramel, pecans, Cool Whip, cinnamon</i>	
Pumpkin Spice White Russian	10
<i>Grey Goose vodka, Kahlua, pumpkin spice creamer, cinnamon, graham crackers</i>	
The Laughlin	10
<i>Makers 46, luxardo cherry, simple syrup, orange, spiced cherry bitters, sassafras bitters</i>	

DRAFTS

Guinness	7
Stella Artois	7
Arsenal Cider "Grants Flying Pumpkin"	7
Bells Two Hearted Ale	7
Brew Gentleman General Braddock's IPA	8
Southern Tier Pumking	8

