

University Park Country Club

7671 The Park Boulevard • University Park, Florida 34201 • 941-355-3888



Plated Dinner Menu



Salad Course

Included at no additional charge

Park Specialty Salad

Organic Mixed Greens, Grape Tomatoes, Sliced Apples,
Caramelized Walnuts, Blue Cheese Crumbles
Choice of Balsamic Raspberry Vinaigrette or Apple Cider Vinaigrette

Baby Spinach Salad

Tomatoes, Diced Egg, Bacon, Bermuda Onion, Croutons
Choice of Cherry Vinaigrette or Hot Bacon Dressing

Traditional Caesar Salad

Tossed with Anchovy Caesar Dressing
Freshly Grated Parmesan Cheese & Herbed Croutons

Wedge Salad

Chilled Wedge of Iceberg Lettuce, Roma Tomatoes,
Bacon Bits, Blue Cheese Crumbles Tossed with Golden Italian Dressing

~ House Signature Salads ~

Florida Citrus Salad

Grapefruit & Orange Segments, Sliced Strawberries & Hearts of Palm
Served over Crisp Romaine Finished with Mango Vinaigrette

Insalata Caprese Salad

Fresh Sliced Mozzarella & Vine Ripened Tomato, Shaved Red Onion,
Fresh Basil and Baby Arugula with Balsamic Vinaigrette Drizzle

Grilled Asparagus Salad

Shaved Prosciutto, Roma Tomatoes, Roasted Red Peppers
Served over Baby Arugula with Oregano Red Wine Dressing

Poached Pear Salad

Half of Pear Poached in Port Wine, Served on Organic Greens, with Grape Tomatoes,
Caramelized Walnuts & Blue Cheese Wedge with Raspberry Vinaigrette

All prices are subject to 20% gratuity and applicable state and local taxes.

Our staff will be pleased to customize menus to suit your taste and needs. Prices subject to change.

Notice consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Dinner Entrée Selections

Poultry

Stuffed Breast of Chicken Florentine

Boneless Breast of Chicken Stuffed with Spinach, Crab and Goat Cheese
Finished with Cremini Mushroom Sherry Demi-Glace
Served with Saffron Rice

Sautéed Breast of Chicken Forestierre

Portobello Mushrooms & Roasted Peppers
Madeira Demi-glace & Yukon Gold Potato Cake

Chicken Oscar

Topped with Asparagus and Crab
Velvety Butter Sauce & Truffle Mashed Potatoes

Macadamia Crusted Chicken Breast

Black Cherry Sauce & Tropical Flavored Rice Pilaf

Sautéed Breast of Chicken or Turkey Piccata

Lemon, White Wine Caper Sauce, Served with Rice Pilaf

Boneless Breast of Chicken Marsala

Finished with a Marsala Wine and Mushroom Sauce
Oven Roasted Red Bliss Potatoes

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Fish and Seafood

Miso Glazed Seared Atlantic Salmon

Topped with Shiitake Mushrooms, Baby Bok Choy, Snow Peas, Bell Peppers
Served over Jasmine Rice

Chipotle Rubbed Mahi Mahi

Topped with Roasted Corn, Tomato & Fresh Lime Salsa
Served over Saffron Rice

Sautéed Filet of Red Snapper

Artichoke Hearts, Shrimp, Shallots, Green Olives
Finished with a Lemon Chive Cream Sauce
Served over Rice Pilaf

Stuffed Shrimp

Four Jumbo Shrimp Stuffed with Lump Crab Meat
Finished with a Lemon Basil Beurre Blanc
Served over Rice Pilaf

Macadamia Nut Crusted Black Grouper

Mango Relish & Tropical Butter Sauce
Served over Jasmine Rice

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Beef, Pork and Lamb

Roasted Pork Tenderloin

Three Peppercorn Crusted Tenderloin
Finished with a Marsala Wine Demi-Glace
Duchess Potatoes

Aged Herb Roasted Prime Rib of Beef

Au Jus & Horseradish Cream Sauce
Roasted Red Bliss Potatoes
12 ounce

Filet Mignon

Pan Seared Center Cut Beef Tenderloin
Finished with a Port Wine Reduction
Roasted Garlic Mashed Potatoes
6 ounce

Dijon Crusted Rack of New Zealand Lamb Chops

Finish with a Balsamic Mint Reduction
Duchess Potatoes

All Dinner Entrées are served with Chef Choice of Seasonal Vegetable
Warmed Rolls and Piped Butter
Dessert Selection, Brewed Regular or Decaf Coffee or Tea

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Combination Dinners

Petite Filet Mignon with Merlot & Wild Mushroom Sauce
Combined with Herb Encrusted Chicken Breast
Rosemary Roasted Potatoes

Sliced Roast Tenderloin of Beef with Zinfandel Jus
Combined with Teriyaki Glazed Shrimp
Yukon Gold Potato Cake

Petite Filet Mignon with Herbed Demi-glace
Combined with Pan Seared Salmon with Champagne Chive Sauce
Saffron Rice

Sliced Roast Tenderloin of Beef with Mushroom Bordelaise
Combined with Grilled Chicken Breast
Finished with a Champagne Chive Dijon Sauce & Duchesse Sweet Potato

Petite Filet Mignon with Rosemary Cabernet
Combined with Fresh Gulf Grouper Piccata
Yukon Gold Mashed Potatoes

Petite Filet Mignon with Sauce Béarnaise
Combined with Warm Water Lobster Tail with Drawn Truffle Butter
Roasted Garlic Yukon Gold Potatoes
Market Price

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Dessert Selection, Brewed Regular or Decaf Coffee or Tea

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