

# University Park Country Club

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



This is a sample of selections offered



All dinners entrées are served with Chef Choice of Seasonal Vegetable, Warm Rolls and Piped Butter  
Dessert Selection, Brewed Regular or Decaf Coffee or Tea



## Salad Course



Park Specialty Salad

Baby Spinach Salad

Traditional Caesar Salad

Wedge Salad

House Signature Salads are also available for an upcharge

Florida Citrus Salad

Insalata Caprese Salad

Grilled Asparagus Salad

Poached Pear Salad



## Poultry



Stuffed Breast of Chicken Florentine

Sautéed Breast of Chicken Forestière

Chicken Oscar

Macadamia Crusted Chicken Breast

Sautéed Breast of Chicken or Turkey Piccata

Boneless Breast of Chicken Marsala



## Fish and Seafood



Miso Glazed Seared Atlantic Salmon

Chipotle Rubbed Mahi Mahi

Sautéed Filet of Red Snapper

Stuffed Shrimp

Macadamia Nut Crusted Black Grouper



## Beef, Pork and Lamb



Roasted Pork Tenderloin

Aged Herb Roasted Prime Rib of Beef

Filet Mignon

Dijon Crusted Rack of New Zealand Lamb Chops

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.

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.

August 2020

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## Combination Dinners



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

Sliced Roast Tenderloin of Beef with Zinfandel Jus  
Combined with Teriyaki Glazed Shrimp

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

Sliced Roast Tenderloin of Beef with Mushroom Bordelaise  
Combined with Grilled Chicken Breast

Petite Filet Mignon with Rosemary Cabernet  
Combined with Fresh Gulf Grouper Piccata

Petite Filet Mignon with Sauce Béarnaise  
Combined with Warm Water Lobster Tail with Drawn Truffle Butter



## Dinner Dessert Selections



**Flourless Chocolate Torte**  
Garnished with Fresh Berry & Fresh Whipped Cream

**Carrot Cake**  
Cream Cheese Frosting

**Molten Chocolate Cake**  
Hot Chocolate Sponge Cake Filled with Rich Chocolate Ganache

**Fresh Berries & Cream**  
Fresh Strawberries, Raspberries and Black Berries  
Topped with Fresh Whipped Cream

**Brioche Bread Pudding**

**Limoncello Cake with Mascarpone Frosting**

**Sorbet or Ice Cream**

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