



Soups

Potato Leek

Chef's Soup du jour

Cup \$1.95 Bowl \$2.95

Appetizers

Ahi Tuna Ginger

Teriyaki seared, sushi grade Ahi tuna, served with seaweed salad, Vietnamese chili sauce, wasabi and pickled ginger.
\$7.95

Smoked Chicken Crostini

Marinated chicken breast smoked in house and baked on artisan croutons with our special blend of fresh herbs and imported cheeses. Served with marinated Bruschetta tomatoes.

\$4.95

Coconut Shrimp Succulent shrimp with a sweet coconut breading perfectly complimented with a Caribbean marmalade for dipping.

\$6.95

Salads *Served with freshly baked rolls & whipped butter*

Red Oak Caesar Salad

Assorted greens, featuring Cantigny oak leaf lettuce, shredded parmesan cheese, house-made seasoned croutons, cherry tomato, classic Caesar dressing and grilled chicken breast.

\$9.95 Without chicken \$5.95

The American Cobb

Shredded iceberg lettuce topped with tomatoes, hard boiled eggs, bacon, turkey breast, Bleu cheese and avocado with your choice of dressing.

\$10.95

Acapulco Chicken Salad

Shredded lettuce tossed with grilled breast of chicken, black beans, shredded jack cheese, fire-roasted corn, diced tomatoes, tortilla strips and cilantro lime dressing.

\$9.95

7 Greens House Salad

Assorted greens with carrot ribbons, cucumber, red onion and a cherry tomato.

\$3.50

Our selection of dressings

Dijon Honey Mustard, French, Italian, Balsamic Vinaigrette, Bleu Cheese, Herbal Ranch

All fried foods are cooked in oil with 0 trans fats.



Entrées Served with a cup of soup, fresh baked rolls & butter. May substitute soup with a house salad for \$1.00

Potato Crusted Salmon Fillet

Wild Atlantic salmon presented in a crisp potato crust and served on a spinach-artichoke ragout with a lobster-mustard cream sauce. \$14.95

Blackened Tuna

Sushi grade Ahi tuna coated with Cajun seasoning, prepared to medium rare and draped with shrimp etouffee. Served on a bed of sticky rice with julienne zucchini, squash and carrot. \$14.95

Chicken Roulade

Stuffed breast of chicken with smoked gouda, sun-dried tomato and artichoke. Paired with grilled polenta, roasted broccoli and tomato béchamel. \$11.95

Edamame Pilaf

Rice Pilaf with edamame served with roast tomatoes, spinach, yellow squash, zucchini, three pepper coulis and a fried sweet potato nest. \$8.95

Island Tilapia

Pan seared, farm raised tilapia fillet with coconut shrimp, sweet potato hash, pineapple payaya salsa and sautéed greens. \$13.95

Sandwiches Served with your choice of French fries, kettle chips or cole slaw. Fruit compote may be substituted for 50¢

The Cantigny Burger

Half pound certified Black Angus burger char-grilled to your specifications. Served on a pretzel roll with your choice of American, Swiss, Cheddar, Monterey Jack or Provolone cheese. Sautéed mushrooms and grilled onions available upon request. \$8.95 Add bacon for \$1.00

Buffalo Chicken Sandwich Grilled chicken breast smothered in our homemade buffalo sauce. Served on an old world toasted bun with lettuce, tomato, pickle and a side of bleu cheese dressing. \$9.95

The Sampler

A half of our Country Club sandwich served with a cup of our potato leek soup and half a slice of our Fruit of the Forest pie ala mode. \$10.95

Steak Bruschetta

Prime sirloin roasted to medium, served chilled on a toasted baguette with fresh mozzarella, basil, marinated tomato and onion. \$10.95

Country Club

Ham, turkey, bacon, lettuce and tomato layered together on fresh Asiago bread. \$10.95

Crispy Fried Tilapia Sandwich

Sweet farm raised tilapia seasoned and fried golden brown. Served on a toasted roll with tarter sauce on the side. \$9.95

Crab and Avocado BLT

Triple decker of sweet Maryland lump crab, avocado and crispy, thick sliced applewood smoked bacon with lettuce, tomato and mayo layered on toasted sourdough bread. \$11.95

Bleu Cheese & Cheddar BBQ Chicken

Grilled breast of chicken, with bleu cheese, cheddar, BBQ sauce, shredded lettuce, pickle chips and crispy onions on a toasted pretzel roll. \$9.95

Steak and Boursin Sandwich

Prime sirloin roasted to medium, served chilled on herb focaccia with boursin cheese, mesclun greens and roasted tomatoes. \$10.95