



EAST RIDGE  COUNTRY CLUB

DINNER MENU

Soups

Cream of Broccoli	\$4.25
Cream of Roasted Tomato and Basil	\$4.50
Vegetable Beef	\$4.75
Chicken and Sausage Gumbo	\$5.50
Taco	\$4.25
Seafood Gumbo	\$5.95

Salads

House Salad	
Romaine Lettuce, Tomato Quarters, Shredded Cheddar Cheese and Croutons	n/c
Caesar Salad served in a Parmesan Cheese Bowl	\$4.95
Romaine Lettuce, shredded Fresh Parmesan Cheese, Croutons, and Caesar Dressing	
Strawberry Waldorf Salad	\$5.25
Fresh Strawberries, Grapes, Apples and Celery and Almonds folded In Strawberry Yogurt	
Caprice Salad	\$4.50
Tomato, Mozzarella, and Basil topped with Oil & Vinegar	

Dinner Entrée Selection

Land and Sea – Petit Filet with Jumbo Shrimp Scampi	\$33.95
Petit Filet with a Mushroom Sauce served with Four Peeled, Lemon and Garlic Coated Jumbo Shrimp	
Twelve Ounce Prime Rib	\$24.95
Herb Crusted Roast Beef cooked Medium Rare and served with Horseradish Cream	
Eight Ounce Filet	\$38.25
Served with a Mushroom Sauce	
Six Ounce Filet	\$34.25 Served
with a Mushroom Sauce	
Four Ounces of Beef Medallions in a Red Wine & Mushroom Sauce	\$30.95
Two tender pieces of Filet Mignon covered with a Creamy Mushroom Sauce	
Chicken Breast with a Choice of	\$17.95
Light White Wine, Thyme, & Lemon Sauce	
Hunter Style Sauce	
Spinach Cream Sauce	
Baked Salmon with a Choice of	\$21.95
Lemon Caper or Spinach Cream Sauce	
Chef Carter's Famous Chicken Crepes	\$20.95
A sought after recipe of minced Chicken, Mushrooms, Onions, and additional seasonings wrapped in a Crepe, topped with Shredded Cheese and Baked to perfection	
Gulf Jumbo Shrimp and Steak Ka-Bob	\$21.95
Marinated Shrimp, Steak and Summer Vegetables skewered and grilled to perfection. Coated with a Sweet Lime Sauce	
Red Snapper	\$29.95
Blackened, Grilled or Baked with a Crabmeat Sauce	
Rosemary Grilled Pork Tenderloin Medallions	\$24.95
Tender Pork with a Rosemary Garlic crust with a Light, Natural Sauce Reduction	

*Dinner Entrées served with green salad, vegetable, starch, fresh rolls, water, tea and coffee
Vegetarian Options available upon request*

Starch

3-Cheese Au Gratin Potatoes
Roasted Fingerling Potatoes
Three Cheese Garlic Scalloped Potato
Garlic Mashed Potatoes
Wild Rice
New Potatoes with Parsley Butter

Confetti Yellow Rice Pilaf
Rosemary Potato Chips

Brown Rice Casserole

Vegetable

Cauliflower Cheddar Mash
Steamed Broccoli & Yellow Peppers
Grilled Corn Niblets
Steamed Vegetable Medley
Fresh String Beans
Grilled Zucchini & Summer Squash
Fresh Grilled Asparagus with a Butter Sauce
Mustard or Turnip Greens
Squash Casserole
Black-Eye Peas
Spinach Casserole
Sautéed Broccoli, Onions, Mushrooms
Okra & Tomato Succotash
Green Peas with Fried Bacon

Dessert

Carrot Cake	\$6.00
Italian Cream Cake	\$6.00
Bread Pudding with Chef Wendell's White Chocolate Sauce	\$6.00
Chocolate Cake	\$4.00
French Silk Pie	\$5.25
Turtle Cheesecake	\$6.00
Lemon Meringue Pie	\$4.25
Bourbon Pecan Pie	\$6.00
Key Lime Pie	\$6.00
Cobbler – Peach, Apple or Blackberry	\$4.00
Apple Pie	\$4.50
Coconut Meringue Pie	\$4.50
Cheesecake topped with Sugar Soaked Fresh Blackberries & Peaches	\$5.00

Dinner Buffet Menu Options

Southern Life \$35.95

Green Salad with Assorted Toppings and Dressings

Rib-Eye Steak

Fried Catfish

Chicken Breast with a White Wine Sauce

Selection of Three Vegetables/ Starches

Fresh Rolls

Dessert Station with Bread Pudding with a White Chocolate Sauce, Peach Cobbler
with Vanilla Bean Ice Cream, French Silk Pie

The Ridge \$32.50

Items priced per person, excludes gratuity and tax
East Ridge Country Club P O Box 6570 Shreveport, LA 71136 (318) 868-6571

Caesar Salad
Carving – Cajun Turkey Breast
Baked Ham with a Pineapple Cherry Glaze
Shrimp Ettouffe
Selection of Three Vegetables/ Starches
Fresh Rolls and Cornbread
Dessert Station with Carrot Cake, Italian Cream Cake, & Cheesecake

Lightning Bug \$35.95

Strawberry Spinach Salad
Dijon Pork Tenderloin Medallions
Fried Shrimp with Cocktail & Remoulade Sauce
Inside Round of Beef with a Mushroom Demi Glaze
Selection of Three Vegetables/ Starches
Fresh Rolls
Dessert Station with Hummingbird Cake, Turtle Cheesecake, Coconut Meringue Pie

*Buffets served with fresh rolls, water, tea and coffee
A minimum of fifty (50) people required for buffet option*

Spring Breeze \$38.50

Green Salad with Assorted Toppings and Dressings
Carving – Prime Rib of Beef
Salmon with a Spinach Cream Sauce
Selection of Three Vegetables/ Starches
Fresh Rolls
Dessert Station with Chocolate Cake, Key Lime Pie, Apple Pie

Grillin' \$32.85

Strawberry Spinach Salad with a Raspberry Vinaigrette Dressing

Salad preset at dinner table
Carving – Cajun Smoked Brisket & Grilled Down Home Sausage
Blackened Catfish with a Creole Tomato Sauce
Selection of Three Vegetables/ Starches
Fresh Rolls
Dessert Station with French Silk Pie, Bourbon Pecan Pie, Lemon Meringue Pie

*Buffets served with fresh rolls, water, tea and coffee
A minimum of fifty (50) people required for buffet option*