

PANAMA COUNTRY CLUB

DINNER MENU

STARTERS

BAYSIDE BLUE CHIPS

house fried kettle chips topped with our creamy gorgonzola sauce, crumbles, bacon and scallions 12

TUNA POKE

marinated ahi tuna served with avocado, lavash crackers, and house volcano sauce 16

HOUSE SMOKED TUNA DIP

smoked tuna blended with house spices. Served with tortilla chips and pickled jalapeno 14

CHEESEBOARD

chefs selection of artisan cheeses, cured meats, fruits and garnishes 20

SOUP AND SALAD

CLUBHOUSE SALAD

mixed green and romaine salad topped with shaved turkey, ham, bacon, cheese, croutons, cucumber, tomato and onion 14

SOUTHWEST SHRIMP AND CORN SALAD

mixed green and romaine salad topped with poached shrimp, black beans, roasted corn, avocado, cheese and tortilla strips 14

GARDEN SALAD / CAESAR SALAD

full 9 / side 6

SOUP OF THE DAY

cup 5 / bowl 8

ENTREES

entrees served with side salad

SCAMPI PASTA

shrimp sauteed in white wine and butter, served over angel hair with cherry tomatoes, basil, spinach and garlic. Topped with parmesan and served with garlic bread 20

SOUS-VIDE HALF CHICKEN

marinated sous-vide chicken reverse-seared and served with herb rice and garlic-fried corn. Finished with a mushroom and marsala wine sauce 22

GROUPE PICCATA

paneed black grouper filet served with roasted potatoes and green beans. Finished with sauce meuniere and crispy capers 24

CAST-IRON RIBEYE

16oz hand cut ribeye steak, cast iron seared and served with a baked potato 28

SIDES

GREEN BEANS

BAKED POTATO

GARLIC CORN

HERB RICE

COLESLAW

MAC AND CHEESE

FRIES

TOTS

FROM THE GRILLROOM

QUESADILLA 12

BIG DOG BURGER W/SIDE 14

BASKETS 16

chicken, shrimp or grouper, grilled fried or blackened and served with two sides

WINGS BY THE POUND 12

buffalo, teriyaki, bbq, garlic-parmesan