



OXBOW COUNTRY CLUB

Appetizers

HOT SPINACH & ARTICHOKE DIP

A sensational taste baked hot and fresh from our ovens and served with toasted pita. 8

BRUSCHETTA

Freshly chopped tomatoes, onion, garlic, fresh basil and parmesan cheese. 7

MARYLAND CRAB CAKES

Chesapeake crab cake served on a bed of field greens with a Creole honey mustard sauce. 11

AHI TUNA

Rolled in sesame seeds and pan seared. Served with wasabi and pickled ginger. 11

SAUTÉED MUSSELS

Sautéed in a white wine, garlic and bruschetta cream sauce. 12

SHRIMP COCKTAIL

Chilled jumbo shrimp served with our wasabi cocktail sauce. 10

Soup & Salad

Dressings: Ranch, Dorothy Lynch, Light Italian, Bleu Cheese, 1000 Island, Parmesan Peppercorn

LOBSTER BISQUE

Rich and creamy with brandy and pieces of lobster. 8

SOUP OF THE DAY

Chef's selection. 5

STEAKHOUSE SALAD

Mixed greens, strips of grilled sirloin, Gorgonzola cheese, cucumbers, tomatoes and croutons. 11

CAESAR SALAD

Romaine salad with parmesan, croutons and dressing. 5
Add: Chicken 2 Shrimp 3 Grilled Sirloin 4

CAPRESE SALAD

Sliced tomatoes, fresh mozzarella, fresh basil, olive oil and balsamic glaze. 8

GRILLED ASIAN SALAD

Strips of grilled sirloin or chicken breast brushed with a Teriyaki glaze, tossed with mixed greens, shredded cabbage, carrots, green onions, peapods, sliced cucumber, sweet red peppers and crispy wonton strips in a sweet Asian dressing. 11
Add Tuna: 2 Add Steak: 4

Entrées

All entrees served with a house salad or soup (lobster bisque is an additional \$3).
Choice of potato: (baked, hash browns, french fries, rice of the day, sweet potato fries, roasted garlic red skin mashed) fresh bread and butter.

Pasta

SEAFOOD FETTUCCINI

A mixture of shrimp, scallops, mussels, & crab meat sautéed scampi style with a creamy Alfredo sauce folded in a blend of fresh spinach and fettuccine noodles. 25

CHICKEN AND SAUSAGE

Grilled chicken breast sitting atop a bed of penne pasta mixed with a savory blend of spicy Italian sausage, green peppers, onions & mushrooms. All tossed in a flavorful marinara sauce. 17

FIVE CHEESE RAVIOLI

Delicious cheese-filled ravioli with roasted red pepper, Gouda sauce with festival blend vegetables. 16

Land

Top any steak with mushrooms & onions: add \$3
Oscar Style: add \$5 Gorgonzola Cream Sauce: add \$4

FILET MIGNON

Six ounces of tender, center cut filet. 26

RIBEYE STEAK

Twelve ounce tender mouth-watering ribeye charbroiled. 25

STEAK MEDALLIONS

Two four ounce beef medallions charbroiled.
Served with a brown hunter sauce. 21

TOP SIRLOIN

Ten ounce aged and hand-cut baseball cut sirloin charbroiled to perfection. 19

SLOW ROASTED PRIME RIB

(Friday and Saturday Only)

Rubbed with rosemary-thyme and slow roasted to perfection. Fourteen ounce: 24 Ten ounce: 22

Sea

WALLEYE ALMONDINE

Oven baked crusted with our own herbed almond breading with a hint of Frangelico liqueur. 22

SHRIMP

White Pacific shrimp. Prepared Scampi Style or Teriyaki Grilled. 26

SALMON

Grilled wild Alaskan salmon. Prepared Oscar style, Teriyaki, or with Mango Salsa cream sauce. 21

AHI TUNA STEAK

Sesame seed encrusted and accented with wasabi-Teriyaki glaze. 23

Air

ROASTED HALF DUCK

This half duck is slow roasted and served with an orange-pecan glaze. Moist and tender. 23

CHICKEN MARSALA

Chicken breast sautéed, topped with sliced fresh mushrooms and a light marsala wine sauce. 17

ROTISSERIE CHICKEN

Moist, tender, rotisserie-style chicken with a savory herb seasoning. 18