



PLATED DINNER MENU

Your entrée selection includes your choice of starter, freshly baked rolls and butter, appropriate side dishes and dessert.  
Freshly brewed Mocarabia Italian regular and decaf coffees, iced tea and iced water.

SALADS & SOUPS

The following starters are *included* in the prices listed on the entrée menus and are served with European style dinner rolls and creamery butter. Please choose one selection for your guests from the three selections below  
*OR* upgrade your starter from the Signature list at an additional \$ 1.00 per person.

Garden salad with fresh seasonal vegetables served with your choice of dressing

Traditional Caesar salad with garlic croutons and parmesan cheese

Soup du jour

SIGNATURE SALADS & SOUPS

The following starters are our Signature items at an additional \$ 1.00 per person.

Seasonal gourmet greens with sun dried cranberries, roasted walnuts,  
Blue cheese crumbles and balsamic vinaigrette

Butter lettuce, roma tomatoes, fresh mozzarella, toasted pine nuts and basil  
with extra virgin olive oil and fresh lemon

Fresh spinach with poached pear, candied pecans and raspberry vinaigrette

Romaine spears with grilled tomato, gorgonzola and balsamic vinaigrette

Wild mushroom bisque en croute

PLATED DINNER SUGGESTIONS

**Filet Mignon (7oz.)**

Quality "Colorado beef" guarantees you the most tender, flavorful and satisfying steak available

\$41.95 ++

**Filet Mignon ala Fromage**

Our 7 oz. filet mignon gratineed with wild mushrooms, roasted garlic clove and gorgonzola cheese

\$42.95 ++

**Crab Stuffed Filet Mignon**

A 6 oz. filet mignon stuffed with seasoned blue crab meat and finished with a parmesan-peppercorn cream sauce

\$45.95 ++

*\*\*3.70% Sales Tax and 20% Service Charge are applied to all pricing\*\**

*Plated Dinner2/09*



# FORT COLLINS COUNTRY CLUB



## PLATED DINNER SUGGESTIONS - CONTINUED

### Petite Filet and Stuffed Jumbo Shrimp

A 5 oz. filet mignon and 2 jumbo shrimp stuffed with seasoned blue crab  
Served with fresh tarragon béarnaise sauce

\$45.95 ++

### Grilled Hawaiian Mahi-Mahi and Shrimp

Grilled Hawaiian Mahi-Mahi and crab stuffed shrimp with mango lime glaze,  
pineapple salsa and spinach risotto

\$41.95 ++

### Stuffed Sole and Chicken

Stuffed sole and chicken combo with cornbread stuffing and sweet corn cream sauce

\$37.95 ++

### Beef Wellington

Beef tenderloin with duck liver pate, prosciutto ham, mushroom duxelle wrapped  
in puff pastry. Served with a red wine demi-glace.

\$41.95 ++

### Tournedos of Beef

Two petite filets topped with Maine lobster meat and béarnaise sauce

\$41.95 ++

### Beef Brochette

Skewered beef tenderloin and bell pepper with a green peppercorn  
and button mushroom demi-glace.

\$32.95 ++

### Prime Rib of Beef au Jus (10 oz. cut)

Slow roasted Colorado beef prepared medium rare, served with horseradish sauce  
and beef jus. Minimum of 20 people

\$38.95 ++

### Colorado Lamb Chops

Seasoned with olive oil, garlic and chopped fresh herbs, char-broiled and  
served with red chili lamb jus

\$42.95 ++

### Roasted Pork Loin

Toasted with a strawberry-balsamic sauce and finished with a pineapple salsa

\$28.95 ++

### Chicken Amaretto

Roasted chicken breast served with fresh herb risotto, raspberries, toasted almonds  
and Amaretto cream sauce

\$29.95 ++

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PLATED DINNER SUGGESTIONS - CONTINUED

**Chicken Saltimbocca**

Sautéed chicken breast, olive oil, shaved prosciutto ham, fresh sage, roma tomato and Parmesan cheese. Served with fresh pasta and Madeira wine sauce \$29.95 ++

**Mango-Lime Chicken**

Pan seared chicken breast with a mango-lime glaze, fresh fruit salsa and toasted almonds \$29.95 ++

**Stuffed Chicken**

Chicken breast stuffed with a corn bread stuffing and finished with a sweet corn cream sauce \$29.95 ++

**Roasted Duckling**

Balsamic-brown sugar glazed duck with a apple, pear and peppercorn chutney and sweet potato puree \$35.95 ++

**Grilled Shrimp & Lobster Risotto**

Grilled jumbo shrimp served over creamy risotto with Maine lobster meat and shiitake mushrooms \$35.95 ++

**Grilled Hawaiian Mahi Mahi**

Grilled Mahi with a mango-lime glaze and a pineapple salsa \$34.95 ++

**Grilled Salmon**

Grilled Atlantic salmon on spinach risotto with citrus butter, tomato-olive relish and micro greens \$33.95 ++

**Grilled Salmon**

Grilled Atlantic salmon served with a tequila lime glaze and fresh fruit salsa \$33.95 ++

**Vegetable Napoleon**

Grilled portabella mushroom, beefsteak tomato and eggplant layered with fresh mozzarella cheese and basil leaves. Served with fresh herb risotto and red pepper coulis \$27.95 ++

**Bell Pepper Ratatouille**

Fresh bell pepper filled with stewed eggplant, tomato, zucchini, squash, fresh herbs and topped with parmesan cheese. Served with fresh herb risotto \$27.95 ++

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