

# Reading Country Club

## Valentines Day Sweetheart Menu

### Appetizers

<b>Traditional Shrimp Cocktail</b>	\$10.95
<b>Diver Sea Scallops</b> <i>With grilled pineapple kiwi and Mango ginger sauce</i>	11.95
<b>Traditional Bruschetta</b> <i>With fresh mozzarella &amp; Balsamic drizzle</i>	8.95
<b>Crab Dip for Two</b> <i>Served with toasty flatbread</i>	9.95

### Drink Specials

<b>Mango Martini</b>	\$6.00
<b>Chocolate Raspberry Martini</b>	6.00
<b>Chambord Kiss</b> <i>Delicious flute of champagne topped with A kiss of Chambord</i>	5.00
<b>Soups</b>	
<b>Lobster &amp; Shrimp Bisque</b>	6.95
<b>French Onion Au Gratin</b>	5.95

### Entrees

*All entrées served with a house salad , freshly baked  
bread & butter, vegetable and potatoes*

<b>Filet Mignon au Poivre</b>	\$29.95
<i>Pan seared choice center cut filet encrusted in cracked black peppercorn and finished with a wild mushroom brandy and demi glace reduction. Served with tourney potatoes &amp; grilled asparagus</i>	
<b>Surf &amp; Turf</b>	36.95
<i>6 oz angus filet mignon &amp; 5 oz cold water lobster tail served with citrus butter, garlic mashed potatoes and grilled asparagus</i>	
<b>Roast Prime Rib, Au Jus</b>	23.95
<i>Slowly roasted western prime rib, au jus. Served with roasted tourney potatoes &amp; grilled asparagus</i>	
<b>Jumbo Lump Crab Cakes</b>	24.95
<i>Served with garlic mashed potatoes &amp; grilled asparagus</i>	
<b>Seared Chicken Breast, Oscar</b>	27.95
<i>Topped with king crab meat, asparagus spears, béchamel sauce and hollandaise Served with roasted new potatoes</i>	
<b>Wild Tail Island Salmon</b>	23.95
<i>Seared with a Thai Chile horseradish sauce and topped with fried leeks Served with garlic mashed potatoes and grilled asparagus</i>	
<b>Chateaubriand Béarnaise for Two</b>	62.95
<i>A 16 oz chateau beef filet marinated and grilled to perfection Served with a bouquetere of vegetables, duchess potatoes and Béarnaise &amp; bordelaise sauce</i>	
<b>Sautéed Seafood Pasta</b>	26.95
<i>Diver sea scallops, jumbo shrimp, lump crab tossed with fettuccine pasta &amp; tomato basil sauce with shaved parmesan cheese</i>	
<b>Colorado Rack of Lamb</b>	29.95
<i>Seared and crusted with Dijon mustard, herb bread crumbs and roasted until desired doneness Served with a mint pesto lamb jus, garlic mashed potatoes &amp; grilled asparagus</i>	
<b>Crispy Roasted Duck a l'Orange</b>	23.95
<i>Served over wild rice with a caramelized orange Grand Marnier butter sauce and grilled asparagus</i>	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 18% gratuity will be added to parties of 6 or more guests— In order to better serve you, we request (1) check per table.\*