

FRENCHMAN'S  
CREEK   
BEACH & COUNTRY CLUB

Pick Up  
and Delivery  
Menu

Summer 2015



## HORS D'OEUVRES SELECTION

**Crudités Platter**, serves 4 \$18.00

Ranch Dressing

**Jumbo Shrimp** per Dozen \$36.00

Cocktail Sauce

**Chopped Chicken Liver** per Pound \$12.50

**Trump's Giant Shrimp** per Dozen \$60.00



**Hot Dogs En Crouete** per Dozen \$12.00

**Potato Pancakes** per Dozen \$18.00

Apple Sauce and Sour Cream

**Mini Crab Cakes** per Dozen \$32.00

Joe's Mustard Sauce

**Coconut Shrimp** per Dozen \$24.00

Spicy Sweet n' Sour Sauce

**Lamb Chops** per Dozen \$42.00

Mint Jelly

**Mini Spring Rolls** per Dozen \$18.00

with Spicy Sweet and Sour Sauce

## SOUPS PER QUART

- |                                       |         |
|---------------------------------------|---------|
| <b>Chicken Soup</b>                   | \$ 7.50 |
| Noodles or Rice<br>Served on the Side |         |
| <b>Weight Watcher's Soup</b>          | \$ 7.50 |
| <b>Soup of the Day</b>                | \$ 7.50 |
| <b>Cold Gazpacho</b>                  | \$ 7.50 |
| with Traditional Condiments           |         |
| <b>Cold Borscht Soup</b>              | \$ 7.50 |
| with Traditional Condiments           |         |



## APPETIZERS AND SALADS

- |  |         |
|--|---------|
| <b>House Salad</b>   | \$ 6.50 |
| Choice of Dressing   |         |
| <b>Caesar Salad</b>  | \$ 7.00 |
| Dressing on the Side   |         |
| <b>Cobb Salad</b>  | \$ 8.50 |
| Iceberg Lettuce with Diced Chicken<br>Crispy Bacon, Egg, Tomato<br>Avocado, Crumbled Blue Cheese<br>and Ranch Dressing     |         |
| <b>Rotisserie Chicken Salad</b>  | \$10.00 |
| Half Deboned Rotisserie Chicken<br>over Romaine Lettuce with Bacon<br>Avocado, Onions and Eggs                             |         |
| <b>Shrimp Louise Salad</b>   | \$ 9.00 |
| Romaine Lettuce, Tomato, Egg<br>Avocado, 1000 Island Dressing<br>Topped with Shrimp Salad                                  |         |
| <b>Iceberg Salad</b>   | \$ 7.00 |
| Chopped Egg, Bacon, Red Onions<br>1000 Island Dressing   |         |
| <b>Apple Almond Crunch Salad</b>   | \$ 9.50 |
| Baby Mixed Greens, Slivered Almonds<br>Crumbled Feta, Apples<br>Sliced Red Onions, Golden Raisins<br>Raspberry Vinaigrette |         |
| <b>Shrimp Cocktail</b>   | \$15.00 |
| Cocktail Sauce   |         |

### Choice of Dressing

1000 Island, Blue Cheese, Ranch  
and Balsamic Vinaigrette

## DAILY SPECIALS

### Monday

**Turkey Ranch Club Wrap** \$ 9.00  
with American Cheese and Coleslaw

**Kale Salad with Broiled Salmon** \$16.00  
Marinated in Balsamic, Mandarin Oranges  
Sunflower Seeds and Cranberries

### Tuesday

**Weight Watcher's Quiche** \$ 9.50  
Assorted Mixed Greens, Tomato, Egg Garnish

**Chicken Parmesan** \$15.00  
Breaded, Topped with Marinara Sauce  
Mozzarella Cheese over Pesto Linguini

### Wednesday

**Chinese Chicken Salad** \$12.00  
Crispy Chicken Tenders, Mandarin Oranges  
Chinese Vegetables, Iceberg Lettuce  
in Asian Vinaigrette and Fried Noodles

**Veal and Beef Meatloaf** \$13.00  
Mashed Potatoes and Mushroom Gravy

### Thursday

**Chicken and Vegetable Quesadilla** \$ 9.50  
Guacamole and Sour Cream

**Summer Spa Salad** \$ 9.50  
Baby Greens, Poached Peaches, Beets, Goat Cheese  
Strawberries, Pecans, Raspberry Vinaigrette  
**Add Grilled Chicken \$12.00 or Salmon \$17.00**

### Friday

**Classic Frenchman's Creek Style  
Chef Salad** \$13.00  
Iceberg Lettuce, Tomatoes, Eggs, Ham  
Roast Beef, Turkey, Swiss and Ranch Dressing

**Tilapia Livornese** \$15.00  
Brown Rice and Vegetable Bouquet

### Saturday

**Spaghetti and Meatballs** \$10.00  
in Tomato Sauce

**Caprese and Petit Filet Mignon Salad** \$17.00  
Tomato Mozzarella Stack and Arugula Salad  
with Filet Mignon

### Sunday

**Stuffed Cabbage Sweet and Sour** \$13.00  
Mashed Potatoes

**Chicken Marsala** \$15.00  
with Wilted Spinach and Mashed Potatoes



## ENTRÉES

**Whole Rotisserie Chicken** \$15.00  
Served with 1 Quart Mashed Potatoes

**Signature Crab Cake** \$19.00  
6oz. Jumbo Lump Crab Cake  
on a Bed of Mixed Greens  
Joe's Mustard Sauce

***THE FOLLOWING ENTRÉES WILL BE SERVED  
WITH HOUSE OR CAESAR SALAD***

**Half Rotisserie Chicken** \$10.00  
Mashed Potatoes  
and Vegetable Bouquet

**Carved Roasted Turkey** \$12.50  
Mashed Potatoes, Pan Gravy  
Vegetable Bouquet and Cranberry Sauce

**Chopped Steak** \$14.50  
Mashed Potatoes  
Sautéed Mushrooms and Onions  
Vegetable Bouquet

**Baked Salmon Fillet** \$19.00  
Tartar Sauce, Baked Sweet Potato  
and Vegetable Bouquet

**Beef Brisket** \$13.50  
Brisket Sauce, Mashed Potato  
and Vegetable Bouquet

**Sea Bass or Snapper Fillet** \$24.00  
Blackened or in Lemon Butter  
Sautéed Fresh Vegetables and Brown Rice

**Shrimp Scampi Style** \$18.00  
Broccoli and Linguini Pasta

## SANDWICHES

<b>Tuna Salad</b>	\$ 8.00
<b>Chicken Salad</b>	\$ 8.00
<b>Egg Salad</b>	\$ 7.00
<b>Fresh Sliced Turkey Breast</b>	\$10.00
<b>New England Lobster Roll</b>	\$17.50
Maine Lobster Salad in a Toasted Bun Coleslaw and Fresh Fruit	
<b>Shrimp and Avocado Pita Pocket</b>	\$12.50
Shrimp Salad, Avocado Iceberg Lettuce, Tomato Stuffed in Pita Pocket	

*Served on Your Choice of*  
Pita, Whole Wheat Pita, White, Whole Wheat or Rye Bread  
*Accompanied with*  
Lettuce, Tomato, Onion, Pickle and Coleslaw

## DELI

<b>Chicken Salad</b>	per Quart	\$11.00
	per Pint	\$ 6.00
<b>Chicken Salad</b>	per Quart	\$12.00
with Grapes	per Pint	\$ 6.50
<b>Tuna Salad</b>	per Quart	\$14.00
	per Pint	\$ 8.50
<b>Egg Salad</b>	per Quart	\$ 9.50
	per Pint	\$ 5.00
<b>Lobster Salad</b>	per Quart	\$36.00
	per Pint	\$20.00
<b>Shrimp Salad</b>	per Quart	\$20.00
	per Pint	\$12.00
<b>Poached Salmon Salad</b>		
	per Quart	\$12.00
	per Pint	\$ 6.50
<b>Roasted Turkey</b>		\$14.00
Sliced, per Pound		
<b>Beef Pastrami</b>		\$14.00
Sliced, per Pound		
<b>Beef Tongue</b>		\$16.00
Sliced per Pound		
<b>Deli Platter</b>	per Person	\$15.00
A Variety of Fresh Sliced Deli Meats Accompanied by Lettuce, Tomato, Onion, Pickle and your Choice of Bread		
<b>Smoked Salmon</b>	per Pound	\$18.00
with Chopped Onions, Capers, Chopped Eggs		

## DESSERTS

<b>Sliced Fruit Platter</b> , serves 4	\$18.00
<b>Frenchman's Creek</b>	
<b>Cookie Selection</b> per Dozen Sugar Free also Available	\$ 8.00
<b>Sugar Free Cheese Cake</b>	\$ 6.50
<b>Chocolate Layer Cake</b>	\$ 6.50
<b>Dessert of the Day</b>	\$ 6.50

*IF YOU HAVE A SPECIAL OCCASION  
IN YOUR FAMILY,  
A BIRTHDAY OR ANNIVERSARY  
CONTACT THE FOOD & BEVERAGE OFFICE  
TO ORDER YOUR PERSONALIZED CAKE*

<b>6" Cake</b> , serves 6-8	\$17.00
<b>10" Cake</b> , serves 12-18	\$28.00



TAKE OUT  
IS AVAILABLE 7 DAYS A WEEK

PLEASE CALL  
THE FOOD & BEVERAGE OFFICE  
561-273-2647  
OR 561-273-2648

PLACE YOUR ORDER  
BY 4:00 PM

YOUR DINNER  
WILL BE DELIVERED  
TO YOUR FRONT DOOR  
BETWEEN  
5:00 PM AND 6:00 PM





## From our Butcher Block to your BBQ Grill:

4 ea.	12 oz. Prime N.Y. Strip Steaks	\$ 78.00
4 ea.	8 oz. Prime Filet Steaks	\$ 82.00
4 ea.	10 oz. Prime Filet Steaks	\$ 98.00
4 ea.	22 oz. Prime Bone in Rib Eye Steaks	\$136.00
4 ea.	12 oz. French Long Bone Pork Chops	\$ 24.00
4 x	2 pieces French Double Cut Australian Lamb Chops	\$ 52.00
2 lbs.	Marinated Flat Iron Steak Meat	\$ 22.00
4 ea.	Half Pound Hamburger Patty (Buns included)	\$ 12.00
4 ea.	Kosher Hot Dogs (Buns included)	\$ 10.00
2 lbs.	Organic Chicken Breast Filet	\$ 12.00
4 ea.	10 oz. Atlantic Salmon Fillets	\$ 28.00
4 ea.	10 oz. Local Swordfish Center Cut	\$ 36.00
8 ea.	Marinated Jumbo Shrimp	\$ 40.00

Please feel free to ask  
for different sizes, cuts or products

\*Prices subject to change  
For larger orders, please give 24 hours notice

## Additional Sides

Potato Salad (per quart)	\$ 8.50
Coleslaw (per quart)	\$ 6.95
Mashed Potatoes (per quart)	\$ 8.00
Mashed Sweet Potatoes (per quart)	\$ 8.00
Baked Potato (each)	\$ 3.00
Baked Sweet Potato (each)	\$ 3.50
Baked Beans (per quart)	\$ 8.00
Grilled Vegetables (serves four)	\$18.00
Steamed Vegetables (per quart)	\$ 8.00

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### CONSUMER ADVISORY GUIDANCE

"CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS"

