

BLUEGRASS YACHT AND COUNTRY CLUB...A TRADITION SINCE 1951

SPECIALTY COCKTAILS

Chocolate Martini

Godiva, Baileys Irish Cream, Smirnoff Vodka 8.50

Cosmopolitan

ABSOLUT Citron and Grand Marnier 8.50

Mango Tango

Red Bull, Absolut Mango and pineapple juice 7.50

Appletini

Smirnoff Green Apple Twist 6.50

WINE BY THE GLASS

Chateau Ste Michelle Riesling

Passion fruit and sweet lime notes 7.25

La Crema Chardonnay

Spiced apple, vanilla and caramel 10.25

Beringer White Zinfandel

Strawberry, honeydew and a touch of citrus 6.25

Kim Crawford Sauvignon Blanc

Refreshing lime, guava and grapefruit 10.25

Sterling Vintners Shiraz

Blackberry, cherry and spiced vanilla 10

B&G Bistro Pinot Noir

Wild berry and currant 8

Ravenswood Zinfandel

Blueberry, black cherry and hints of spicy oak 8

Erath Pinot Noir

Red currant, raspberry and orange peel 9.75

DOMESTIC BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's

PREMIUM BEER

Heineken, Heineken Light, Blue Moon, Corona, Corona Light, Sam Adams, Stella Artois

STARTERS

BBQ Shrimp & Grits

Pan seared jumbo shrimp with cheesy grits and low country BBQ sauce 11

Crispy Mozzarella

Charred tomato and port wine ragout 9

Classic Shrimp Cocktail

Old Bay court bouillon shrimp and cocktail sauce 9

Southwest Eggrolls

Chicken, black beans, and peppers with sour cream and guacamole. 9

TNT Shrimp

Spicy tempura style shrimp with hot & sour slaw and siracha aioli 10

SOUPS & SIDE SALADS

Caprese Salad

Roma tomatoes, fresh mozzarella and balsamic syrup 7

French Onion Soup

Caramelized onions and gruyere cheese 5

Simple Greens

Cucumber, tomato, croutons and your choice of dressing 4

Soup of the Day

Chef's daily selection 4

Chopped Caesar Salad

House made croutons and parmigiano-reggiano 4

MEMBER TRADITIONS

Family Night in the Grill

Two kids eat free with purchase of one adult entrée, 5:00-8:30pm

Value Night Tuesdays

Value based dinners features 5:00-8:30pm

CHEF RECOMMENDATIONS

★ Beef Tenderloin Filet

Fire grilled with bearnaise sauce and your choice of two sides 25

Asiago Crusted Sea Bass

Creamy artichoke pesto, grilled asparagus and oven roasted tomatoes 23

Surf & Turf

Pan seared beef tenderloin with grilled shrimp and bearnaise sauce 21

Chipotle Crusted Rack of Lamb

Roasted potatoes, onions and herb chimichurri 22

Orange Pistachio Tilapia

Pan seared with orange reduction, wilted spinach and toasted pistachios 17

Catch of the Day

Seasonal inspiration by the Culinary Team. Market Price

MEMBER FAVORITES

Veal Milanese

Crispy pan fried veal medallions served over a parmesan herb salad with sun-dried tomato ragout 19

Provençal Roasted Chicken

Red chili potato cakes and savory apple sauce 16

Blue Plate Special

Chef's seasonally inspired daily offering 14

Signature Chopped Steak

Smothered with grilled onions and mushrooms 14

Four Cheese Ravioli

Tomato vodka cream, wilted spinach and parmesan shards 16

SIDES

Your Choice \$3

Seasonal Vegetables

Grilled Asparagus

Baked Potato

Wild Rice Pilaf

Mashed Potatoes

Executive Chef Josh Kiev and the Bluegrass Culinary Team



CELEBRATION

Celebrating Good Health and Good Taste

STARTERS

Pistachio Crusted Scallops

Braised leeks and sweet red pepper jus 13
(339 / 2.8 / 26.9)

Crab and Roasted Red Pepper Dip

Fire grilled flatbread 10
(400 / 9.5 / 42.7)

ENTREES

Sweet Chili Glazed Salmon

Winter greens, toasted pepitas seeds and sweet potatoes in miso broth 16
(446 / 4.4 / 29.7)

Fire Grilled Buffalo Burger

Served with lettuce, tomato, onion and crisp vegetable garnish 12
(447 / 5.6 / 43.7)

*Nutritional Key:

Calories / Saturated Fat (g) / Carbohydrates (g)

DESSERTS

Chocolate Chunk Brownie Sundae 4.25

★ Chef Josh's Crazy Carrot Cake 4.25

Chef's Featured Creme Brûlée 4.25

Fruit Napoleon 4.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.