

November 2022

Turkeyfoot Island Club Wednesday Night Dinners

Reservations by Monday at 5:00 pm to 330-644-7797 - Meet at the Club at 6:15 PM for Social Hour

Dinner served at 7:15 PM - \$35 per Dinner – BYOB –

Dress Code is 'Resort Casual' – Please: NO Blue Jeans, Shorts, Tank Tops, T-shirts, Ball Caps, etc....

A note about food supply chain issues – Foods (especially produce, poultry and eggs) can be difficult to secure at a reasonable price or at all. Although every attempt is made to fulfill the posted menus, please be aware that substitutions may become necessary. Just as I do for my family, I will continue to provide the best ingredients I can find for you. Thank you in advance for understanding.

– Chef Marc D'Antonio

November 2, 2022 “Wine Sharing “Max on the Piano”

Maple Roasted Carrot Salad

Chopped romaine and arugula topped with maple roasted carrots, dried cranberries, and goat cheese. Presented with aged sherry vinaigrette and assorted dinner rolls.

Classic Beef Short Ribs

Slow braised boneless short ribs in a cabernet sauvignon demi-glace accompanied with a baked potato and roasted broccoli

Pumpkin Roll garnished with whipped cream and cinnamon

November 9, 2022 “Annual Meeting”

Apple & Bleu Cheese Salad

Apples, bleu cheese and sugared walnuts top salad greens with our White French dressing accompanied with sliced Italian bread

Twin Shrimp and Crab Cakes

A delightful combination of seafood cakes served with remoulade sauce, vegetable rice pilaf, and grilled asparagus

Basque Cheesecake

A crustless Spanish style cheesecake served with caramel sauce

November 16, 2022 “Thanksgiving Dinner Buffet”

Plated Salad: Classic Tossed Salad

Chopped romaine and leaf lettuces topped with grape tomatoes, sliced cucumbers and carrots. Served with our house Italian dressing and dinner rolls

Thanksgiving Buffet

Hand Carved Herb Roasted Turkey with Gravy

Mashed Potatoes

Candied Sweet Potatoes

Buttered Green Beans

Cranberry Relish

Plated Dessert: Pumpkin Pie with whipped cream

Upon request, except for buffets, salmon, chicken, or entrée salad may be substituted for the main entrée.

Tossed Green Salad available upon request as well as salad dressing on the side.

Fruit may be substituted for dessert.