

**JULY, 2019**

## ***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 - \$27.00 per Dinner – BYOB**

### **July 3, 2019 – JULY 4<sup>TH</sup> BUFFET! *DRESS PATRIOTIC to Celebrate our Great Country!* – **MAX ON PIANO****

Plated Salad: *Red, Bibb and Blue Salad* - Tender Bibb lettuce crowned with raspberries and blueberries, brioche croutons and our house made poppyseed dressing. Presented with herbed butter ciabatta rolls.

Entrees: *Fried Chicken, Baja Baby Back Ribs, Au Gratin Potatoes, Green Beans*

Plated Dessert: *Fresh Strawberry Pie* – topped with whipped cream

**After Dinner Presentation: “What Is An American Soldier?” by Ernie Stadvec**

### **July 10, 2019 – **MAX ON PIANO****

#### ***Tomato Watermelon Salad***

This summer salad celebrates tomatoes and watermelon presented on a bed of greens, seasoned with feta and toasted almonds. Offered with Cheddar Bay Biscuits

#### ***Wild Caught Grouper***

Pan seared grouper from the Gulf of Mexico topped with pineapple salsa and accompanied with asiago garlic and herb roasted baby red skin potatoes and a medley of sugar snap peas and julienned carrots

*Pineapple Sunshine Cake* - A fluffy cake with pineapple, topped with whipped cream and garnished with strawberries

### **July 17, 2019 – **MAX ON THE KEYBOARD ON THE PATIO****

#### ***Bistro Salad***

Mixed greens and romaine with halved grape tomatoes, sliced cucumbers, matchstick carrots and shredded Cheddar cheese offered with a vinaigrette dressing and presented with sliced French bread

#### ***Tuscan Pork Tenderloin***

Roasted and sliced pork tenderloin enhanced with a blend of Tuscan herbs: rosemary, oregano and garlic served with pasta sautéed with sweet peppers and onions in a light cream sauce

*Amaretto Cupcake* - garnished with toasted almonds

### **July 24, 2019 – **MAX ON THE PIANO****

#### ***Caesar Salad***

Crisp romaine tossed with our Caesar dressing, house made garlic butter croutons and Parmesan cheese served with herb buttered breadsticks

#### ***Chicken Kiev***

A boneless chicken breast stuffed with creamy garlic butter and baked to perfection served with cheesy mashed potatoes and roasted parmesan broccoli

#### ***Triple Layer Chocolate Cream Torte***

### **July 31, 2019 – **PROGRESSIVE DINNER PARTY** - *Domestic Cheeses and Crackers garnished with grape bunches and fresh strawberries offered at the homes of Tom Hutchison and Guy & Renee Pipitone***

#### ***Wedge Salad***

Featuring a wedge of iceberg lettuce topped with crisp bacon, shredded hard cooked egg and halved grape tomatoes presented with our house made White French Dressing and assorted dinner rolls.

#### ***Steak Diane***

A steak house favorite: Tenderloin tips sautéed with button mushrooms and garlic drenched with a demi-glace enhanced with Brandy and Dijon mustard served with a baked potato, sour cream and butter served at table with fire grilled summer vegetables

*Strawberry Cheesecake Ice Cream Pie* - A delicious combination of ice cream and cheesecake garnished with whipped cream and strawberries

**Upon request with the exception of buffets, salmon or chicken may be substituted for the main entrée. Fruit may be substituted for dessert. Tossed Green Salad available upon request as well as salad dressing on the side.**

**~ All substitutions must be received no later than Monday at 5pm ~**