

**JULY 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....*

**July 6, 2022 “Celebrate America” “Max on the Piano”**

***Red, Bibb and Blue Salad***

An annual favorite patriotic salad featuring bibb lettuce crowned with raspberries, blueberries, and brioche croutons and our house made poppyseed dressing. Presented with dinner rolls.

***Classic Beef Short Ribs***

Slow braised boneless short ribs in cabernet sauvignon demi-glace until fork tender accompanied with a baked potato and vegetable medley

***Strawberry Cheesecake Ice Cream Pie***

A delicious, frozen combination of strawberry ice cream and cheesecake in a graham cracker crust.

**July 13, 2022 “Luau Buffet”**

***Plated Salad – Shrimp Salad***

A Hawaiian inspired salad featuring cocktail shrimp, avocado, cucumber, sweet red pepper, grilled pineapple, and toasted coconut served over chopped romaine with a honey lime dressing. Served with Hawaiian dinner rolls

***Entrees- Pork Tenderloin*** – roasted pork tenderloin with pineapple, sweet pepper and onion in a light sauce flavored with soy, lime juice and ginger

***Cod with Mango Relish***– Pan seared cod fillets served with our mango relish and a ‘drizzle’ of Malibu rum

***Sides – Jasmine Rice with Green onion***

***Tricolor Carrots***

***Plated Dessert – Chocolate Macadamia Nut Parfait***

**July 20, 2022**

***Wilted Spinach Salad***

Baby spinach tossed in our warm bacon dressing with sliced egg, red onions, and bacon bits offered with sliced Italian bread

***Chicken Kiev***

A culinary standard - boneless chicken breast filled with herb-garlic butter served with noodles and broccoli with caramelized onions

***Luscious Lemon Square***

Refreshing lemon square with blueberry sauce

**July 27, 2022**

***Tomato Watermelon Salad***

This summer salad celebrates tomatoes and watermelon presented on leaf lettuce, seasoned with feta and toasted almonds. Offered with pretzel dinner rolls

***Grilled Mahi Mahi***

This delicious fillet is chargrilled and served with lemon chardonnay cream sauce and presented over campanelle pasta sauteed with a ‘garden’ of vegetables

***Peach Crisp***

Ripe, summertime peaches baked under a crumbly spiced crust served with vanilla ice 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.**