

# FLINT GOLF CLUB

## STARTERS

### FGC WINGS 8

8 Deep Fried Jumbo Wings Tossed in Your Choice of BBQ, Buffalo, Sambal or Teriyaki Sauce.

### MOZZARELLA STICKS 6

Six Deep Fried Mozzarella Sticks Served with Marinara.

### STEAK SAUTE 8

Bronzed Tenderloin Tips, Demi-Glace and Crispy Onions.

### CHIPS & SALSA 2.50      ADD QUESO 1

House Fried Corn Chips. Served with Fire Roasted Jalapeno Salsa.

### SPINACH DIP & PITA 7

Garlic Cream, Parmesan & Romano Cheese, Artichoke Hearts and Bacon. Served with Grilled Pita.

### PHILLY STEAK EGG ROLLS 6

Shaved Steak, Swiss Cheese and Green Peppers enveloped in a Wonton Wrapper and Fried Crisp. Served with A-1 Sauce.

### BEER BATTERED MUSHROOMS 5

Crispy Stout Battered Mushrooms served with Ranch.

## SALADS

Top Off Your Greens:  
Chicken (3), Tenderloin Tips(5), Shrimp(7),  
Seared or Bronzed Salmon(5)

### FGC HOUSE 8

Spring Greens, Bleu Cheese, Pecans, Michigan Cherries, Shaved Red Onion and House Dressing.

### CAESAR 8

Crisp Romaine Tossed in Caesar Dressing and Topped with Parmesan and croutons.

### MAURICE 10

Iceberg Lettuce, Applewood Bacon, Smoked Turkey, Ham, Swiss, Gherkin Pickles, Hardboiled Egg and Green Olives.

### PAR 3 8

Seasonal Fruit and Berries with your Choice of Tuna or Chicken Salad on a Bed of Mixed Greens. Served with Warm Pita.

## PUB FEATURES

### FGC NACHOS 8.5

House Fried Corn Chips layered with Seasoned Beef and Cheese Sauce. Topped with Shredded Lettuce, Diced Tomato, Black Olive and Fresh Jalapeno.

### CHICKEN QUESADILLA 8

Griddled Tortilla Loaded with Cheddar Cheese and Grilled Chicken. Served with Shredded Lettuce, Diced Tomato, Sour Cream, Salsa and Guacamole.

## SANDWICHES

### 810 9

8 Oz Angus Chuck, Brisket and Short Rib Grind, Brioche, Lettuce, Tomato, and Red Onion. Cooked to your liking. Includes your Choice of Swiss or American Cheese, Choice of Side and a Pickle.

## ENTREES

The Following Entrees Include Dinner Rolls and Butter,  
\*Choice of Caesar or House Side Salad or Soup, and  
Choice of Side and Vegetable.

### SAUTEED PERCH\* 17

Lake Michigan Perch, Dry-Breaded and Sauteed Crisp. Served with Lemon Beurre Blanc.

### FISH AND CHIPS 14

Deep Fried Atlantic Cod Served with Cole Slaw, French Fries, Tartar Sauce, and Fresh Lemon.

### FILET MIGNON\* 28

6 oz Seared Filet, Demi-Glace.

### CHICKEN PICATTA\* 15

Thin Chicken Cutlets Coated with Seasoned Flour and Sauteed. Served with Citrus, Caper and Artichoke Butter.

### SHRIMP A LA VODKA\* 16

Char Grilled Shrimp, Al Dente Linguini, Vodka Infused Basil-Tomato Cream, Parmesan, Spinach and Asparagus. Includes Vegetable Selection.

### PRIME STROGANOFF 15

Slow Roasted Prime Rib simmered in a Rich Caraway-Mushroom Gravy and Served over Egg Noodles

## SIDES

### FRENCH FRIES

### ONION RINGS

### COTTAGE CHEESE

### FRUIT CUP

### CRISPY BRUSSEL SPROUTS

WITH BACON & BALSAMIC

### BROCCOLI

### ASPARAGUS

### WHIPPED POTATOES

### BAKED POTATO

## SOUPS

CUP 3/BOWL 5

### FGC CHILI

FRENCH ONION Au Gratin