

Traditions

*Enjoy classic fare and tableside presentations, plus dancing
and entertainment by Loren Peck & Joe Caloiero*

Appetizers

Shrimp Bisque
\$6.50

Chicken and Wild Rice
\$4.50

Classic Shrimp Cocktail, with Cocktail Sauce
\$9.50

Smoked Salmon and Smoked White Fish
Pickled Red Onions, Chopped Egg, Capers, Rye Toast Points
Horseradish Cream
\$8.50

Sautéed Little Neck Clams
In White Wine Butter Sauce
\$6.50

Tomato Mozzarella Napoleon with Fresh Basil Pesto
\$5.50

Mesclun Spring Greens
Tomatoes, English Cucumber, Champagne Vinaigrette
\$5.00

Caesar Salad for Two, Prepared Tableside
\$7.00 per person

Baby Spinach Salad
Warm Bacon Vinaigrette, Bleu Cheese Crisp
\$6.00

Main Selections

Black Pepper Crusted Sirloin Steak

*12oz Grilled Sirloin Steak served with Green Peppercorn Sauce,
Oven Roasted Potatoes and Asparagus
\$22.00*

Filet Mignon

*6oz Filet Mignon grilled to your liking served with Red Wine Sauce,
Garlic Mashed Potatoes and Broccoli
\$25.00*

Chateaubriand of Beef for Two

*Classic dish carved Table Side served with Béarnaise Sauce,
Chateau Potatoes and Asparagus
\$46.00*

Seared Salmon

*Seared Wild Salmon with English Cucumber Relish, Saffron Vegetable Rice Pilaf
\$19.00*

Avocado Jumbo Lump Crab Cake

*With Warm Cabbage Slaw, Sautéed Snow Peas and Oven Roasted Potatoes
\$20.00*

Chicken Parmesan

*Chicken Breast pounded thin served with Seasoned Bread Crumbs,
House Made Tomato Sauce, Fresh Mozzarella Cheese and Angel Hair Pasta
\$18.00*

Vegetable Pasta Primavera

*Sautéed Fresh Seasonal Vegetables tossed with Penne Pasta
choice of Alfredo or Marinara Sauce.
\$16.00*

Grilled Swordfish

*Served with a sauce Charon, Grilled Asparagus and Parsley New Potatoes
\$26.00*

Desserts

Strawberry Shortcake
Fresh Strawberries and Whipped Cream
Served over a Fresh Baked Sweet Biscuit
\$5.00

Chocolate Mousse Martini
Godiva Chocolate Liquor and Candied Lady Fingers
\$6.00

Bananas Foster for Two
Flambéed Table Side
Served over Vanilla Ice Cream
\$7.00 per person

Cheesecake with Fresh Blueberry Chutney
\$6.00

“Fraises Grillées”
Fresh Strawberries tossed with Cracked Black Pepper
Flashed with Marsala Sabayon
\$7.00

Bottled Wines Tonight are Offered at a 50% Discount
Hershey Country Club Members Receive a 10% Discount on all Food

Executive Chef – Michael Collier
Clubhouse Manager – Charles Guerra