

GO FISH OCEAN CLUB

ESPN

LUNCH WITH A LEGEND

\$29.95

Appetizer

Go Fish Salad

mixed greens, candied spicy walnuts, apples, cherry tomatoes, blue cheese and honey whole grain mustard dressing

Pappadam Caesar

romaine hearts, parmesan, crisp eggplant croutons in a pappadam shell

Spicy Tuna "Tataki" Roll

Seared "Tataki" Tuna over crunchy Spicy Tuna Roll. Topped with pickled Jalapeno and Ponzu sauce

Lobster Bisque

A Creamy Lobster broth with a touch of sherry and cream

Entrée's

Grilled Salmon

Farm-Raised Atlantic Salmon, baby vegetables and salsa verde

Rainbow Trout

Trout topped with shrimp stuffing, caper butter sauce and sautéed spinach

Go Fish & Chips

Tempura battered fish fillets, seasoned fries, and spicy mango slaw

Char grilled Newman's Ranch Flank Steak

6oz. Char grilled Flank Steak, shitake & oyster mushroom ragout, blistered tomatoes in red wine demi glace

The Ultimate Bacon Cheddar Burger

Char-broiled and topped with lettuce, tomato, red onion and pickles. Served with Crispy fries

Herb Grilled Chicken Breast

Herb marinated chicken breast, Garlic Whipped potatoes, French beans, and salsa verde

Desserts

New York Style Cheesecake

Grilled pineapple passion fruit sauce

Chocolate Croissant Bread Pudding

Dark & White chocolate chunks, cherries, almonds, and crème anglaise

Executive Chef–Tiffany Derry

General Manager – Manuel de Martino

Summer Menu 2009

20% gratuity will be added for parties of 6 or more.

There may be small bones in some fresh fish. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. The consumption of raw or undercooked seafood, meats or eggs may increase your risk of food-borne illness, especially if you have a medical condition or weakened immune system.