

#TastetheCountryside

September 25 – October 4, 2020

Three Course Prix Fixe Menu \$35

APPETIZERS

Featured Soup

Chef's daily soup feature

Conestogo Pulled Pork Tacos

Two warm soft taco shells topped with 16 hour cooked pulled pork, creamy slaw and finished with crispy onion straws and house BBQ sauce.

Beet and Goat Cheese Salad

Field greens, Elmira tomatoes, local roasted beets, Woolwich goats cheese served with a peach dressing.

ENTREES

Hunter Pork Schnitzel

Hand cut, Conestoga pork tender loin lightly seasoned. Topped with sautéed onions, mushrooms and sweet peppers in a red wine tomato sauce. Served with local steamed vegetables and garlic mashed potatoes.

Portobelo Mushroom Chicken

Pan seared chicken breast in a mushroom white wine and garlic cream sauce. Served with local steamed vegetables and garlic mashed potatoes.

Bring The House Down Burger

AAA, fresh ground chuck burger topped with sautéed onions and mushrooms, Tavistock double cream brie cheese, candied bacon and finished with crispy wontons. Served with a side of fresh cut fries.

DESSERT

Chocolate Cake

Three layered decadent chocolate cake

White Chocolate Lava Cake

Served with vanilla bean ice cream

The Grill

On the Green
ELMIRA
GOLF CLUB
40 Eldale Rd. Elmira 519-669-1651
Elmiragolfclub.com