

President's Dinner Selections

ORDERS TO GO MUST BE PLACED BY 3 PM & PICKED UP BY 5:30 PM.

Conch Fritters \$10
Crispy Fried Fritters, Sweet Chili Sauce

Crab Cakes \$13
Jumbo Lump Crab Cakes, Slaw, Remoulade

Firecracker Shrimp \$13
Quick Fried Rock Shrimp with Sweet Chili Aioli

Spinach and Artichoke Dip \$10
Served with Grilled Pita Points

Soup Du Jour Cup \$5 Bowl \$7
Chef's Daily Creation

Mission Valley Chili Cup \$6 Bowl \$8
Topped with Jack-Cheddar Cheese and Diced Onions

French Onion Soup Gratin \$10
Holland Rusk, Gruyere, Provolone, Parmigiano, Pecorino



SALADS

Add Allan Farms Chicken \$6; 4 Jumbo Shrimp \$8, Mahi Mahi \$7;
Sustainable Scottish Salmon \$10; 4 oz Filet Mignon \$13

MISSION VALLEY SALAD \$9
Mixed Greens, Vine Ripe Tomato, Cucumber, Julienne Vegetable and Balsamic Vinaigrette

BABY WEDGE SALAD \$11
Baby Iceberg Lettuce, Applewood Smoked Bacon, Stilton Bleu Cheese,
Tomato, Cucumber, Bleu Cheese

CAESAR SALAD \$10
Crisp Romaine, Seasoned Croutons, Creamy Caesar Dressing,
Served with or without Anchovies

TOMATO AND MOZZARELLA SALAD \$11
Mixed Greens, Ciliegine Mozzarella, Grape Tomatoes, Bermuda Onion,
Cucumber, Balsamic Vinaigrette

CHEF'S FEATURES

SURF AND TURF \$38
Grilled 6oz Filet Mignon and Butter Poached Shrimp topped with Béarnaise Sauce.
Accompanied by Roasted Gold Potatoes and Fresh Broccolini.

VEAL SALTIMBOCCA \$26
Sautéed Veal Scallopini with Crisp Prosciutto, Fresh Mozzarella and Sage.
Served over Capellini with Mushroom-Marsala Wine Sauce and Broccolini.

GRILLED "1855" NY STRIP STEAK \$28
Whipped Potato, Asparagus, Truffle Butter, Tobacco Onions

GRILLED RACK OF LAMB \$30
Herb Marinated, Roasted Gold Potatoes, Asparagus, Port Wine Sauce

CHINESE EGGPLANT WITH SZECHUAN SAUCE \$18
Stir Fried Eggplant with Spicy Sauce and Chili Cashew Crunch Topping.
Served over Brown Rice with Green Onions

MEDITERRANEAN GRILLED SALMON \$26
Grilled Scottish Salmon Filet topped with Marinated Feta,
Tomatoes, Kalamata Olive, Cucumber and Red Onion Salad.
Served over Arugula and Accompanied by Tuxedo Barley

VEAL SHORT RIB TENDER BRAISED VEAL \$26
Whipped Potatoes, Julienne Vegetables, Natural Braising Sauce

SAUTÉED CALVES LIVER \$20
With Bacon and Onions Whipped Potato Asparagus, Red Wine Sauce

PAN ROASTED FLORIDA TRIPLE TAIL \$26
Tuxedo Barley, Julienne Vegetables, Fresh Tomato Butter Sauce

Mission Valley Golf & Country Club