

Miscowaubik Club

Appetizer Menu
Jeremy Berryman, Executive Chef

Polenta Fries

Creamy polenta whipped with herb goat cheese tossed in Italian bread crumbs and golden fried for crispy exterior. Served with basil marinara.

Stuffed Portabellas

Marinated and roasted mushrooms filled with fresh spinach, pepperoni and multi-cheese blend of mozzarella and Parmesan.

Spinach & Artichoke Dip

Sautéed artichoke hearts tossed with chopped fresh spinach, garlic and cream cheese for a delightfully delicious starter, accompanied by hand-cut crostini.

Baked Brie

Named after the French region from which it originated, Brie is a soft cow's milk cheese baked in puff pastry with a sweet raspberry compote.

Spicy Tuna Roll

Sashimi-grade yellow fin tuna folded in a red pepper sauce with sliced avocado, paired with wasabi sauce and pickled ginger.

Steak & Peppers

Blackened tenderloin steak bites, sautéed with sliced bell peppers drizzled with our savory Gorgonzola cheese sauce.

Thai Curry Shrimp

Mildly spiced Gulf shrimp cooked in a coconut curry sauce with dual colored peppers, and aromas of garlic and cilantro.

Baked Oysters

Five half shell oysters topped with Parmesan cheese, bacon, leeks and panko breadcrumbs.

The Chef is happy to accommodate dietary requests when possible. Please ask your server.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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