



THE WOMAN'S CLUB of MINNEAPOLIS

Since 1907

DINNER MENU

Prices do not include tax and service charge. Prices are subject to change. Service charge is the property of the Club, not the employee.

ENTRÉES

Dinner selections are served with a choice of House Salad, Caesar Salad or Mixed Field Greens with Cherry Tomatoes and Vinaigrette; Artisan Breads; Choice of Starch and Vegetable; Coffee, Decaf, Tea, Iced Tea or Milk.

- 6 oz. Roast Sliced Beef Tenderloin with Choice of Sauce
Sauces: Béarnaise; Bordelaise; Sautéed Mushrooms; Port Wine Demi-Glaze; Morel Mushroom
- 8 oz. Grilled Filet Mignon with Choice of Sauce (6 oz. also available).....
- Tournedos of Beef with Choice of Sauce
- Beef Stroganoff Served over Egg Noodles.....
- 12 oz. Prime Rib au Jus with Creamy Horseradish Sauce (9 oz. also available).....
- 10 oz. Grilled New York Strip Steak with Choice of Sauce.....
- BBQ Pork Ribs (1/2 Rack)
- Crown Roast of Pork served au Jus, or with Plum Sauce, Dijon Sauce or Maitre d' Butter
- Roasted Pork Loin with Wild Rice and Mushroom Stuffing and Portobello Mushroom Sauce
- Roasted Pork Tenderloin with Port Wine Demi-Glaze or Dijonaise Sauce
- Pork Chop with Portabella Mushroom Sauce, Mango Chutney or Cilantro Sauce
- Chicken Wellington (with Garlic Mushroom Filling)
- 8 oz. Grilled Chicken Breast with Artichokes, Shrimp and Tomato Hollandaise
- 8 oz. Grilled Chicken Breast with Dried Cranberries, Walnuts and Cranberry Cumberland Sauce
- 8 oz. Grilled Chicken Breast with Choice of Sauce.....
Sauces: Lemon Caper Butter; Apple Blue Cheese; Mushroom Wine; Bacon and Apple Cider Vinaigrette
- 6 oz. Prosciutto Wrapped Chicken Breast with Sage Cream Sauce
- 6 oz. Herb Crusted Chicken Breast with Dijon, Tomato Basil or Alfredo Sauce.....
- Chicken Provençal (8oz. Grilled Chicken Breast with Feta, Kalamata Olives and Roma Tomatoes).....
- Rack of Lamb (4 chops) with Maple Dijon Crust.....
- Broiled Walleye with Frangelico Amandine Sauce.....
- Pecan Crusted Halibut with Amaretto Sauce.....
- Broiled Salmon with Béarnaise, Lime Ginger Butter or Dilled Hollandaise
- Broiled Salmon Wrapped with Prosciutto and Served with Mango Chutney
- Shrimp-Stuffed Sole with Lemon Caper Butter or Hollandaise
- 5 oz. Filet Mignon with Choice of Sauce and Three Shrimp.....
- 5 oz. Filet Mignon with Choice of Sauce and 4 oz. Broiled Salmon.....
- Mixed Grill – 3 oz. Lamb Chop, 4 oz. Grilled Chicken and 4 oz. Filet Mignon and Choice of Sauce.....



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STARTERS

Selections below are available at an extra charge.

- Shrimp Cocktail (5) with Cocktail Sauce
- Wild Rice Soup or Apple Squash Soup
- French Onion Soup
- Romaine Salad with Mandarin Oranges, Slivered Almonds and Vinaigrette
- Winter Greens Salad with Roasted Walnuts, Dried Cranberries and Port Wine Vinaigrette
- Spinach Salad with Sliced Strawberries, Red Onions and Raspberry Vinaigrette
- Mesclun Salad with Artichokes, Kalamata Olives, Roasted Peppers and Greek Dressing
- Seasonal Fresh Fruit with Honey Yogurt Dressing
- Mixed Greens with Cilantro, Cranberry Cream Cheese Cakes, Fried Wontons and Vinaigrette.....
- Spinach and Arugula Salad with Candied Pecans, Jicama, Strawberries and Raspberry Vinaigrette.....
- Crab Cakes with Lemon Aioli
- Vegetarian Spring Roll with Peanut Dipping Sauce.....
- Shrimp Spring Roll with Peanut Dipping Sauce.....
- Sorbet

ACCOMPANIMENTS

Selections below are included with the entrée.

SALADS:

House Salad; Caesar Salad; Mixed Field Greens with Cherry Tomatoes and Vinaigrette

STARCH SELECTIONS:

Herb New Potatoes; Stuffed New Potatoes; Mashed Potatoes; Garlic Mashed Potatoes; Duchesse Potatoes; Pasta; Oven-Browned Potatoes; Seasoned Rice; Wild Rice Blend; Wild Rice Stuffing; Wild Rice Cakes, Plum Dumplings; Sweet Potato Gratin; Barley

VEGETABLES:

Pea Pods and Red Peppers; Green Beans Amandine; Butternut Squash Puree; Broccoli Parmesan; Julienne Carrots; Asparagus; Broiled Tomato with Herbs and Parmesan Cheese; Sautéed Garden Vegetables; Assorted Root Vegetables

BREADS:

Chef's Selection Artisan Breads
