



Wednesday Night Dinner

Nov. 2

5-8PM

MISO GLAZED KALA FISH

**PAN SEARED UNICORN FISH COATED WITH A BUTTERY MISO GLAZE
ACCOMPANIED WITH BABY BOK CHOY, BABY CARROTS & SCALLION RICE**
\$23

FILET MEDALLIONS

**CHARGRILLED MEDALLIONS OF FILET MIGNON WITH VEGETABLE
& POTATO KABOBS. FINISHED WITH A MERLOT DEMI GLAZE**
\$32

COLOSSAL SHRIMP & SCALLOP CASSEROLE

**3 JUMBO SIZED SHRIMP WRAPPED IN BACON & BROILED SEA SCALLOPS WITH FRESH
THYME CRACKER CRUMBS & FRESH LEMON. BAKED IN A CASSEROLE DISH & SERVED
WITH VEG RICE PILAF**
\$23

COUNTRY STYLE PORK CHOP

**CHARGRILLED 14OZ BONE IN CHOP MARINATED IN FRESH HERBS & GARLIC
SMOTHERED IN A PEACH APPLE CHUTNEY & VANILLA SCENTED SWEET POTATO
MASH**
\$18

LEMON THYME ROAST CHICKEN

**OVEN ROASTED BONE IN HALF CHICKEN MARINATED IN FRESH THYME & MEYER
LEMON. SERVED GOLDEN BROWN WITH SOUR CREAM MASH POTATOES, CORN ON
THE COB & COLESLAW**
\$18

RESERVATIONS@GLADESCC.COM OR CALL 239-775-5501 BY 4:30PM ON 11/1
COUNTRY CLUB CASUAL. COLLARED SHIRTS, NO DENIM.