



MEDALIST VILLAGE

LUNCH MENU

STARTERS

BAKED ONION SOUP

Sweet Georgia Onions, Simmered in a Brandied Beef Broth Topped with Swiss and Provolone

GOAT CHEESE FONDUE

Baked with Fresh Marinara Served with Crostini

CHICKEN TENDERS

Served with Honey Mustard or BBQ

BUFFALO WINGS

Crispy Wings Tossed in a Mild Sauce Served with Celery and Bleu Cheese Dipping Sauce

SASHIMI TUNA

Sesame Encrusted, Pan Seared Rare, Thinly Sliced, Served with Wakame Salad, Soy, Ginger, and Wasabi

PIZZA

Plain or Pepperoni

SALADS

CURRIED CHICKEN

Poached Curry Chicken, with Apples, Cranberries, Walnuts, And Toasted Coconut

ROASTED BEET SALAD

Roasted Beets, Pine Nuts, Goat Cheese, Baby Greens Tossed with a Raspberry Vinaigrette

CHICKEN COBB SALAD

Mixed Greens, Crisp Bacon, Grilled Chicken, Avocado, Tomato, Cucumber, and Egg Served with Our Fresh Bleu Cheese Dressing

CLASSIC CAESAR SALAD

Crispy Romaine Hearts Tossed with Creamy Caesar Dressing Topped with Parmesan Reggiano and Toasted Croutons

THE PALM BEACH

Mixed Greens, Pecans, Crisp Apples, Sweet Purple Onion, Dried Cranberries, Fresh Goat Cheese, Tossed with a Raspberry Vinaigrette

CRAB CAKE SALAD

Mixed Greens, Cucumbers, Tomatoes And Onions, Tossed with Balsamic Dressing Topped with Crab Cake

SANDWICHES / WRAPS

FISH TACOS

Blackened Dolphin, Cilantro Lime Sauce, Graitmy Smith Apple and Sweet Jicama Slaw

TUNA MELT

Tuna Salad on a Toasted English Muffin with Tomato & Cheese

DOLPHIN REUBEN

Fresh Dolphin on Grilled Rye with Cole Slaw, Thousand Island, And Swiss Cheese

BUFFALO CHICKEN

Crispy Romaine and Chicken Tenders tossed with a Creamy Blue Cheese and Hot Sauce In a Whole Wheat Wrap

CHICKEN CAESAR

Grilled Chicken, Crisp Romaine, Creamy Caesar and Parmesan Cheese In a Whole Wheat Wrap

OYSTER PO BOY

Fresh Louisiana Oysters Fried On a Baguette, with Remoulade, Lettuce and Tomatoes

SIRLOIN BURGER

10oz Fire Grilled Burger, Lettuce, Tomato, Onion Served on a Fresh Baked Kaiser Roll

FRENCHDIP

Roasted Top Round with Melted Swiss on a Baguette With a Side of Au Jus

CHEESESTEAK

Shaved Top Round with Caramelized Onions On a Baguette Topped with American Cheese

Consumer Advisory: Consumption of raw or undercooked beef, eggs, seafood, pork, or poultry may increase your risk of foodborne illness, especially if you have decreased immunities and/or certain medical conditions.



MEDALIST VILLAGE

DINNER MENU

STARTERS

BAKED ONION SOUP

Sweet Georgia Onions, Simmered in a Brandied Beef Broth Topped with Swiss and Provolone

STEAMED CLAMS

Little Neck Clams Simmered in a White Wine Herbed Broth

SASHIMI TUNA

Sesame Encrusted, Pan Seared Rice, Thinly Sliced, Served with Wakame Salad, Soy, Ginger, and Wasabi

FRIED OYSTERS

Fresh from Louisiana with Remoulade

SOUP DU JOUR

Chef's Daily Selection

CRAB CAKE

Pan Seared Served Over a Lemon Beurre Blanc, Garnished With Mixed Greens

LAMB LOLLIPOPS

New England Chops Grilled With a Mint Glaze

BUFFALO WINGS

Crispy Wings Tossed In a Mild Sauce Served With Celery and Bleu Cheese Dipping Sauce

SALADS

VILLAGE HOUSE SALAD

Half or Full
Mixed Greens, Cucumbers, Cherry Tomatoes, Bleu Cheese, Candied Walnuts Tossed with Our House Vinaigrette

TOMATO MOZZARELLA

Vine Ripe Tomatoes and Fresh Mozzarella Served over Baby Greens Topped with a Balsamic Glaze

ARUGULA SALAD

Shaved Parmesan, Grape Tomatoes, with a Citrus Vinaigrette

CLASSIC CAESAR SALAD

Half or Full
Crispy Romaine Hearts Tossed with Creamy Caesar Dressing Topped with Parmesan Reggiano and Toasted Croutons

MANGO SALAD

Mangos, Macadamia Nuts, Stilton Cheese and Baby Greens tossed with a Mango Vinaigrette

ROASTED BEET SALAD

Roasted Beets, Pine Nuts, Goat Cheese, Baby Greens Tossed with a Raspberry Vinaigrette

PASTA

MEDITERRANEAN PENNE

Spinach, Sundried Tomato, and Feta Tossed with Garlic and Extra Virgin Olive Oil

BOLOGNAISE OVER PENNE

Hearty Meat Sauce Topped with Shaved Parmesan Reggiano

PENNE A LA VODKA

A Lite Blush Sauce

LINGUINI WITH CLAMS

Little Neck Clams, Garlic and Herbs Simmered in White Wine Tossed with Lingine

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DINNER MENU

ENTREES

VILLAGE CRAB CAKES

Jumbo Lump Crab Meat Lightly Sauteed
Served over a Lemon Beurre Blanc

BLACKENED DOLPHIN

Topped with Fruit Salsa

GRILLED SALMON

Over Lemon Sauce
Topped with Avocado Relish

FISH TACOS

Blackened Dolphin with Cilantro Lime Sauce
Topped with Granny Smith Apple and Sweet Jicama Slaw

CHICKEN A LA FRESCA

Tender and Juicy Pan Seared Breast Lightly Seasoned

GOAT CHEESE CHICKEN

Chicken Cutlet Pan Sauteed, Goat Cheese,
Artichoke Hearts and Sundried Tomatoes
Garnished with White Wine Lemon Sauce and Fresh Basil

8 OZ FILET MIGNON

Center Cut Choice Filet Grilled to Perfection
Served over a Greg Norman Cabernet Demi Glace

12 OZ GRILLED PRIME NY STRIP STEAK

Fire Grilled, Served over a Rich Port Wine Demi Glace

PUB BURGER

Ground Sirloin on a Fresh Baked Kaiser

BERKSHIRE PORKCHOP

Double Cut Chop Grilled and Roasted
Topped with Mango Chutney

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WINE LIST

WHITES

CA MONTINI PINOT GRIGIO 2013 TRENTO - ITALY	\$34	GREG NORMAN CHARDONNAY 2013 YARRA VALLEY	\$34
MERRYVALE STARMONT 2012 SAUVIGNON BLANC - NAPA VALLEY	\$38	STAGS LEAP WINE CELLARS KARIA 2012 NAPA VALLEY - CHARDONNAY	\$58
KIM CRAWFORD SAUVIGNON BLANC 2013 MARLBOROUGH	\$36	CHALK HUT. CHARDONNAY 2009 SONOMA COUNTY	\$66
CAYMUS CONUNDRUM 2012 WHITE BLEND - RUTHERFORD	\$42	HEITZ CELLAR CHARDONNAY 2008 NAPA VALLEY	\$48
WHISPERING ANGEL 2012 DRY ROSE - FRANCE	\$45	ROMBAUER CHARDONNAY 2013 CARNER OS	\$52

REDS

GREG NORMAN PINOT NOIR 2012 SANTA BARBARA	\$34	GREG NORMAN CAB/MERLOT 2010 LIMESTONE COAST	\$36
SOKOL BLOSSER PINOT NOIR 2011 DUNDEE HILLS - OREGON	\$66	CHATEAU MONTELENA CABERNET 2012 - NAPA VALLEY	\$74
KATHYRN HALL MERLOT 2005 NAPA VALLEY	\$52	FLORA SPRINGS CABERNET 2012 NAPA VALLEY	\$62
DUCK HORN MERLOT 2011 NAPA VALLEY	\$88	FRANK FAMILY VINEYARD CABERNET 2011 NAPA VALLEY	\$82
GREG NORMAN SHIRAZ 2012 LIMESTONE COAST	\$36	HONIG CABERNET 2011 NAPA VALLEY	\$68
CONN CREEK "ANTHOLOGY" 2007 BORDEAUX STYLE BLEND - NAPA VALLEY	\$88	CHIMNEY ROCK CABERNET 2010 NAPA VALLEY	\$98
CHATEAU STE MICHELLE 2006 MERITAGE - COLUMBIA VALLEY, WA	\$82	GROTH CABERNET SAUVIGNON 2011 OAKVILLE - NAPA VALLEY	\$92
SAVED COLLABORATION RED 2012 OAKVILLE - NAPA VALLEY	\$52	JOSEPH PHELPS CABERNET 2011 NAPA VALLEY	\$110
TRINCHERO CABERNET 2009 RUTHERFORD - NAPA VALLEY	\$66		

CHAMPAGNES AND SPARKLING WINE

GREG NORMAN SPARKLING WINE	\$45
PIPER-HEIDSTECK BRUT	\$48
TAITTINGER BRUT	\$66