

Hobe Sound Golf Club
Friday Night Dinner
February 3, 2012 ~ 6:00-8:30 p.m.

Wedge Salad
Or
Potato Leek with Ham Soup

All Entrees served with Crème Fraiche Potatoes & Sautéed Spinach

Entrée

Grilled Filet Mignon
Béarnaise Sauce
\$30

Lamb Duo
Lamb T-Bone & Lamb Chop
Rosemary Honey Jus
\$29

Grilled Swordfish Oscar
Lump Crab, Asparagus
Béarnaise Sauce
\$29
Or
With Pineapple Mango Salsa
\$25

Chicken Cordon Bleu
Stuffed with Prosciutto & Swiss
Marsala
\$23

Vegetable Penne with Chicken
Artichoke Hearts, Red Bell Pepper, Onion, Portabella, Tomato
White Wine Lemon Broth
\$19

Chef's Selection of Desserts
\$6

***Jackets Required in Dining
Room, Optional in Lounge***

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness, especially if you have certain medical conditions.*

Hobe Sound Golf Club
SUPER BOWL SUNDAY
February 5, 2012



5:00 p.m.



New England Clam Chowder

Steamers
With Butter & Lemon

Taco & Nacho Station
w/ Chili, Jalapeño Cheese Sauce, Tomato, Iceberg,
Black Olives, Salsa, Guacamole, Onions, Jalapeños

Chicken Wings
Honey Garlic Wing Sauce

NEW YORK STRIP
Garlic Bordelaise

Brats, Hot Dogs, & Burgers

Grilled Fish-Of-The-Day

Ice Cream Station With all the Toppings

\$21.95 ++ pp

****Call 546-4600 To Reserve Your Table***
Wear your TEAM Colors, Club Casual

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Hobe Sound Golf Club
Valentine Dinner Dance
Friday Night ♥ February 10, 2012

*Dance to the Tunes
Of the Roger Rossi*

6:00p.m.

♪ Trio ♪

Salad

Heart of Bibb Salad

Olives, Roasted Red Peppers, Asparagus, Feta Cheese
& Sherry Maple Vinaigrette

Entrée

Surf & Turf

Grilled Filet Mignon ~ Maine Lobster Tail
Lyonnaise Potato, Jumbo Asparagus, Béarnaise Sauce,
And Drawn Butter

\$40

Chilean Sea Bass

Sun Dried Tomato Pesto-Crusted Sea Bass
served over Cannellini Bean Ragout, Jumbo Asparagus
& Fig Balsamic Glaze

\$37

Dessert

Homemade Strawberry Short Cake, Strawberry Ice Cream
Grand Marnier Macerated Strawberries

\$6

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Room, Optional in Lounge*

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your risk of food borne illness, especially if you have certain medical conditions.*

Hobe Sound Golf Club
Trivia & Casual Sunday Dinner
February 12, 2012
5:00-7:30 p.m.

Trivia Starts at 5:30 p.m.
\$5.00 per player

Burger/Cheeseburger
Char-grilled 8oz Ground Sirloin
Cheddar, Swiss, Blue or American Cheese
\$9.50

Caesar Salad
\$8.95
Grilled or Blackened Chicken
Add \$3
Grilled Salmon or Shrimp
Add \$4

Beef Stroganoff
Over Buttered Noodles
\$14

Roasted-Half Chicken
Mashed Potatoes, Green Beans, & Chicken Gravy
\$13

Italian Panini
Prosciutto, Sopressata,
Salami, Ham, Provolone
Basil Pesto Aioli
\$11

Ice Cream Station *With all The Toppings*
\$6

Trivia Played in Dining Room,
Non-Trivia Dinners served in Lounge, Jacket Optional

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Hobe Sound Golf Club
Friday Night Dinner
February 17, 2012 ~ 6:00-8:30 p.m.

Spinach Salad
Radish Shiitake Mushroom, Mandarin Orange, Fried Wonton
Or
Asian Lobster Stew

All Entrées served with Fried Rice & Asparagus

Entrée

Thai Marinated Filet Mignon
Teriyaki Glaze
\$30

Grilled Chili Rubbed Lamb Chops
Lemongrass Lamb Jus
\$29

Tempura Snapper
Mandarin Orange Relish
\$26

Grilled Salmon
Topped with Grilled Scallion & Pickled Ginger
\$24

Cashew Chicken
Shiitake & Soy Jus
\$23

Beef & Broccoli
Over Egg Noodles with Traditional Sauce
\$18

Chef's Selection of Desserts
\$6

*Jackets Required in Dining
Room, Optional in Lounge*

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your risk of food borne illness, especially if you have certain medical conditions.*

Hobe Sound Golf Club
Casual Sunday Dinner
February 19, 2012
5:00-7:30 p.m.

Burger/Cheeseburger
Char-grilled 8oz Ground Sirloin
Cheddar, Swiss, Blue or American Cheese
\$9.50

Caesar Salad
\$8.95

Grilled or Blackened Chicken
Add \$3

Grilled Salmon or Shrimp
Add \$4

Carne Asada Burrito
Spanish Rice, Refried Beans, Pico de Gallo,
Sour Cream & Guacamole
\$12

Grilled Fish Sandwich
Tomatillo Salsa, Ancho Chili Aioli
\$13

Blackened Chicken Pasta
Bowtie Pasta, Peas, Cilantro Pesto Cream
\$13

Ice Cream Station *With all The Toppings*
\$6

Served in Lounge, Jackets Optional

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Hobe Sound Golf Club
Friday Night Dinner
February 24, 2012 ~ 6:00-8:30 p.m.

Treasure Coast Salad Or Conch Chowder

All Entrees served with Au gratin Potatoes & Brussels Sprouts

Entrée

Grilled Filet Mignon
Wild Mushroom Demi

\$30

Veal Marsala
Veal Cutlet, Marsala Sauce

\$24

Sweet Potato Crusted Wahoo
Cilantro & Lime Beurre Blanc

\$26

Scallop Coquille St. Jacques
Champagne & Shiitake Cream
Volauvent

\$25

Chicken Milanese
Panko & Parmesan Breading
Hollandaise

\$23

Rigatoni Italiano
Italian Sausage, Spinach, Mozzarella
Sweet Red Sauce, Crostini

\$19

Chef's Selection of Desserts

\$6

***Jackets Required in Dining
Room, Optional in Lounge***

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your risk of food borne illness, especially if you have certain medical conditions.*

Hobe Sound Golf Club
Trivia & Casual Sunday Dinner
February 26, 2012
5:00-7:30 p.m.

Trivia Starts at 5:30 p.m.
\$5.00 per player

Burger/Cheeseburger
Char-grilled 8oz Ground Sirloin
Cheddar, Swiss, Blue or American Cheese
\$9.50

Caesar Salad
\$8.95

Grilled or Blackened Chicken
Add \$3

Grilled Salmon or Shrimp
Add \$4

Hot Beef Sub
Sweet Onions & Peppers, Provolone
\$12

Stuffed Pork Loin
Mashed Potato, Broccoli
Cider Jus
\$13

Stuffed Shells
Ricotta, Parmesan
Red Sauce
\$12

Ice Cream Station *With all The Toppings*
\$6

Trivia Played in Dining Room,
Non-Trivia Dinners served in Lounge, Jacket Optional

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.