



# ENGINEERS CLUB

## FRIDAY NIGHT DINNER

### STARTERS

#### **FRIED ARTICHOKE HEARTS \$8.95**

Panko crusted Artichoke Hearts stuffed with boursin cheese, and then fried to a golden brown. Served with a roasted garlic butter dipping sauce.

#### **CAPRESE FLATBREAD \$8.95**

A rustic flatbread brushed with a garlic olive oil, and then topped with fresh Roma tomatoes, red onion, fresh basil, and mozzarella cheese.

#### **SHRIMP COCKTAIL \$8.95**

Large Tiger Shrimp served with fresh lemons wedges and homemade cocktail sauce.

### SALADS

#### **GRILLED ROMAINE WEDGE \$3.95**

A grilled romaine wedge topped with shaved parmesan cheese, red onions, heirloom tomatoes, roasted garlic croutons, and then drizzled with a creamy peppercorn dressing.

#### **FIELD GREEN SALAD \$3.95**

Fresh field greens with strawberries, mandarin oranges, sunflower seeds, mozzarella cheese, and a sweet raspberry vinaigrette dressing.

#### **HOUSE SALAD \$3.95**

A bed of iceberg lettuce topped with cheddar cheese, tomatoes, cucumber, croutons, and your choice of dressing.

### ENTRÉE SELECTIONS

#### **FILET MIGNON 4oz \$17.95 / 8oz \$30.95**

A lean, tender center-cut of beef hand seasoned; cooked to perfection, topped with French fried onions. Served with a baked potato and your choice of vegetable.

#### **CHIANTI SIRLOIN \$20.95**

A grilled 6oz USDA choice top sirloin drizzled with a Chianti glaze. Served with mashed potatoes and your choice of vegetable.



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## MORE ENTRÉE SELECTIONS

### HICKORY SMOKED CHICKEN

4oz \$12.95 / 8oz \$19.95

An apple vinaigrette marinated chicken breast house smoked, and topped with an avocado salsa. Served with mashed potatoes and your choice of vegetable. 4oz or 8oz portion is available.

### CHICKEN PARMESAN

4oz \$12.95 / 8oz \$19.95

A lightly breaded chicken breast topped with homemade marinara, and an Italian blend cheese resting on garlic & olive oil seasoned linguini.

### BACON WRAPPED COD

\$19.95

Fresh cod loin wrapped in applewood smoked bacon, and topped with a lemony peppercorn mayo. Served with baked potato and your choice of vegetable.

### GLAZED SHRIMP

\$20.95

Sweet BBQ glazed southern Gulf shrimp served on a bed of yellow rice.

### CHEF'S FEATURED SPECIAL

Market

Ask your server about the Chef's Featured Special for the evening.

### CHEF'S FEATURED SEAFOOD

Market

Ask your server about the Chef's Featured Seafood for the evening.

## A LA CARTE SIDES

### MASHED POTATOES

\$2.95

### BAKED POTATO

\$2.95

### RISOTTO

\$3.49

### YELLOW RICE

\$2.95

### SAUTÉED BROCCOLI

\$2.95

### HERBED GREEN BEANS

\$2.95

## DESSERTS

### CHEESECAKE

\$5.95

### CRÈME BRULÉE

\$5.95

### BAKERY COOKIES

\$3.95

110 E. Monument Ave  
Dayton, OH 45402



# FRIDAY NIGHT DRINKS

## SPIRITS

### LONG ISLAND ICED TEA \$8

A blend of Rum, Tequila, Vodka, Gin, and Triple Sec with a splash of sour mix and coke.

### COSMO

\$6

A mixture of Vodka, Triple Sec, Cranberry Juice, and a dash of lime.

### AMARETTO SOUR

\$6

A blend of Amaretto, Sour Mix, and a splash of grenadine.

### OLD FASHION

\$6

A blend of Bourbon Simple Syrup, fresh cherries & an orange slice served on the rocks.

### SANGRIA

\$6

A mixture of Cabernet wine, Coconut rum, Cranberry Juice, and Orange Juice.

### WASHINGTON APPLE \$6

A blend of Apple Pucker, Crown Royal, and Cranberry Juice.

## WINE

### CANYON ROAD CHARDONNAY

### CANYON ROAD PINOT NOIR

\$5/GLASS

### CANYON ROAD MOSCATO

### CANYON ROAD MERLOT

\$18.95/BOTTLE

### CANYON ROAD PINOT GRIGIO

### CANYON ROAD CABERNET

## DOMESTIC BEER

\$3.00/MUG

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

\$3.50/PILSNER

\$3.75/BOTTLE

## IMPORT BEER

WE CARRY A DIFFERENT VARIETY OF IMPORT BEER

\$3.50/MUG

BASED ON THE SEASON. PLEASE ASK YOUR

\$4.00/PILSNER

SERVER WHAT WE ARE CURRENTLY CARRYING.

\$4.25/BOTTLE

