

THE BACK DOOR  
~ **DINNER MENU** ~

Wednesday, May 23, 2018

**SOUPS**

**Chilled Asparagus Vichyssoise**

**Navy Bean Soup**

with ham

**Spring Vegetable Soup**

**Southwestern Corn Chowder**

**Schumacher's Mock Turtle Soup**

with sherry

**Onion Soup Gratiné**

*please allow for additional preparation time*

**APPETIZERS AND SALADS**

**Jumbo Shrimp Cocktail**

with red horshradish sauce

**Mixed Green Salad**

with your choice of dressing

**Chicken "Lollipops"**

with barbecue, hot,  
salt & pepper, or Asian sauces

**Baby Spinach Salad**

with maple-bacon vinaigrette

**House-Smoked Salmon**

with traditional garnish

**Bistro Caesar**

**Toasted Ravioli**

with marinara sauce

**ENTRÉES**

**Beef Tenderloin Salad**

grilled beef tenderloin tips, goat cheese fritter, black beans, avocado,  
roasted peppers, grilled asparagus, romaine and spinach blend  
tossed in a creamy roasted garlic dressing

**Crab and Shrimp Salad**

mixed greens with cucumber, green onions and your choice of dressing

**Chicken Pasta**

blackened chicken, tomatoes, broccoli and roasted pearl onions tossed in a  
creamy alfredo sauce served with fettuccine noodles

**Saint Louis Club Vegetarian Curry**

russet potatoes, carrots, cauliflower, lentils, assorted peppers and onions  
simmered in a coconut curry broth

## **FISH AND SEAFOOD**

### **Broiled Scallops**

balsamic glaze

### **Grilled Halibut**

with cucumber sour cream

### **Crispy Boston Sole**

Japanese bread crumb crusted with  
lemon caper butter sauce or spicy aioli

### **Grilled Atlantic Salmon**

with horseradish beurre blanc

## **MEAT AND POULTRY**

### **Buttermilk Fried Chicken**

with pan gravy

### **Grilled Hungarian Sausage**

with Dijon mustard

### **Herb-Stuffed Rotisserie Chicken**

with pan gravy

### **Grilled Petit Filet Duo**

with red wine sauce

### **Sautéed Veal Liver**

with onion confit, sherry vinegar  
and natural jus

### **Grilled Lamb Chops**

with sauce béarnaise

### **Sautéed Veal Scaloppini**

with marsala sauce

### **Pan-Seared Chopped Steak**

smothered with onions

### **Back Door Burger**

hand-patted 7 oz. ground beef brisket with blackening spice, blue cheese  
and thick cut bacon on a toasted brioche bun

**Grilled Black Angus Strip Steak, Filet Mignon, and Bison Burger always available**

**- Ask your server -**

~ ALL ENTRÉES SERVED WITH A CHOICE OF TWO SIDES ~

CREAMED SPINACH

STEAMED BROCCOLI WITH HOLLANDAISE SAUCE

SAUTÉED GREEN BEANS WITH SHALLOTS

ZUCCHINI PROVENÇAL

#### **VEGETABLE OF THE DAY:**

GRILLED YELLOW SQUASH  
WITH BLOOD ORANGE GLAZE

BASMATI RICE

MASHED POTATOES

BAKED POTATOES

AU GRATIN POTATOES

ROASTED POTATOES

SWEET POTATO FRIES

FRENCH FRIES

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