

Camp Zama Community Club



# Dinner Menu



MON - FRI / 5 p.m. - 7 p.m.

DSN: 263-4805

## Appetizer



### Shrimp Cocktail \$9

Our Jumbo Shrimp poached to perfection and served with a spicy Cocktail Sauce

### Creamy Crab Risotto \$10

Creamy Risotto laced with Jumbo Lump Crab Meat for an absolutely rich and tasty start to your meal.

### French Onion Soup \$6

A classic soup of caramelized Onions in a rich Beef Broth, topped with crispy Crostini, Provolone and Swiss Cheese, and baked to golden perfection.

## Salad



### Crispy Wedge Salad \$7

A hardy wedge of crispy Iceberg Lettuce topped with house-made Blue Cheese Dressing, Applewood Smoked Bacon, fresh Croûtons, diced Tomatoes and Blue Cheese Crumbles.

### Caesar Salad \$7

Crispy Romaine dressed with homemade Caesar Dressing, fresh Croûtons and hand-shaved Parmesan.



## Steak



*We proudly serve only*  
**USDA PRIME STEAKS**

*Only 2% of all beef produced in the United States will earn the PRIME designation. The term PRIME is given only to steaks that are the most tender, juiciest and flavorful.*

*All Steaks served with House Salad and freshly Baked Bread.*

### New York Strip \$42

12 Ounce char-grilled Prime Striploin accompanied with fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Rib Eye Steak \$50

14 Ounce char-grilled Prime Rib Eye accompanied with fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Filet Mignon \$50

8 Ounce char-grilled, Pepper-crust-ed Prime Tenderloin accompanied with a rich Hollandaise Sauce, fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Porterhouse \$55

Enjoy the best of both worlds with this beautifully char-grilled 18 Ounce Prime Porterhouse accompanied with fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

## Entrée



*All Entrées served with House Salad and freshly Baked Bread.*

### Lamb Loin Chop \$20

Pan Fried Lamb Chop topped with a White Wine Sauce, accompanied with fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Veal Chop Alla Fiorentina \$47

14 Ounce Veal Chop grilled with Rosemary and Sage, finished with freshly squeezed Lemon and accompanied with fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Grilled Center-Cut Pork Chop \$16

Grilled bone in center-cut Pork Chop accompanied with fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Chicken Piccata \$17

Seared Chicken Breast topped with a Lemon-Butter Pan Sauce studded with Capers, accompanied with fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Miso Salmon \$18

Miso glazed Salmon fillet grilled to perfection, accompanied with fresh seasonal Vegetables and Choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Grilled Halibut \$35

Flame-kissed Halibut Steak dusted with Italian Herbs, accompanied with fresh seasonal Vegetables and choice of Roasted Garlic Mashed Potatoes or Baked Potato.

### Fiery Shrimp Scampi \$16

Shrimp sautéed in Butter with fresh Garlic, spicy Red Pepper and White Wine, tossed with Linguine and hand-shaved Parmesan Cheese.

### Vegetable Linguine \$13

Sautéed Zucchini, Bell Peppers, Onions, Garlic and Tomatoes tossed with Linguine and topped with hand-shaved Parmesan.

## Children \$4.95

All children meals served with French Fries and Vegetable of the Day.

- Chicken Tenders
- Grilled Cheese
- Hamburger

## Dessert \$5.5

- Carrot Cake
- Red Velvet Cake
- Crème Brulee
- Chocolate Lava Cake
- Apple Pie à la Mode
- Brownie à la Mode
- Ice cream Scoop \$2

Soup of the Day  
Cup \$2.5 / Bowl \$5.5