



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

Crab Cakes \$10

A blend of Jumbo Lump Crab, Red Bell Peppers, Herbs and our Secret Sauce, pan-fried and accompanied with a Wasabi dressing

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 \$40

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

Rib Eye Steak \$45

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

Filet Mignon \$40

8 Ounce char-grilled, Pepper-crusted 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 \$19

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 \$15

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

Grilled Halibut \$30

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 Brûlée
- Chocolate Lava Cake
- Apple Pie à la Mode
- Brownie à la Mode

Ice cream Scoop \$2

Soup of the Day

Cup \$2.25 / Bowl \$5



Camp Zama Community Club



Dinner Special

Beef Short Rib \$24



Includes House Salad

Wednesday Dinner Special

Mongolian Stir-Fry \$9.95

Your Choice of
Beef, Chicken or Vegetarian
With Chef Special, Teriyaki or Sweet & Sour Sauce

Stir fried with Garlic, Ginger, Green Beans, Broccoli, Onions, Green Bell Peppers, Bamboo Shoots, Baby Corn, Water Chestnuts, Carrots and Mushrooms Tossed in the Sauce and served on a bed of white rice