



The Caucus Club



STARTERS

Hot

CAUCUS PLATTER broiled cajun shrimp, potato skins and baby back embers served with Caucus sauce	18.95
BABY BACK EMBERS served with Caucus sauce	8.95
BAKED OYSTER ROCKEFELLER	13.95
OYSTERS IN CHAMPAGNE SAUCE	14.95
SPICY CHICKEN / GREEN BEAN STIR FRY	7.95
ESCARGOT sauteed with garlic and mushrooms	10.95
Crispy Calamari with mild or diablo sauce	8.95
SOUP OF THE DAY	3.50
CHEF'S BAKED ONION SOUP	5.25

Cold

LONG ISLAND OYSTERS	10.50
GULF SHRIMP COCKTAIL	10.95
SPINACH SALAD with hot bacon or poppyseed dressing	6.50
JUNIOR CAESAR SALAD	5.95
TOSSED SEASONAL GREENS	4.25
The Wedge Iceberg with Blue Cheese	4.75
EXECUTIVE SALAD mixed greens, shrimp, turkey, swiss cheese, anchovies & Lamaze dressing	15.95
WAITERS SALAD with julienne ham, turkey, swiss cheese, egg, tomato & Waiter's dressing	13.95
GRILLED CHICKEN CAESAR SALAD	13.95

ENTREES

Fish and Seafood

Club Favorites

BROILED FRESH WINNIPEG CANADIAN WHITEFISH	18.95
LAKE PICKEREL FILETS lightly breaded and broiled	18.95
FILET OF DOVER SOLE lightly breaded and broiled	24.95
Almondine add	3.00
GULF WHITE SHRIMP SCAMPI over rice	19.50
* GRILLED WINNIPEG SALMON	18.95
FRIED SHRIMP	19.95

FAMOUS FRESH LAKE PERCH
lightly dusted & sauteed 21.95

Pasta

BLACKENED CHICKEN FETTUCINI	
with tri-colored peppers, tomatoes, and pea pods	17.95
With Shrimp add	4.00
FETTUCINI PRIMAVERA with fresh vegetables & cheese	16.95
GULF SHRIMP FETTUCINI with garlic, olive oil and tri-colored peppers	18.95

Vegetables

CREAMED SPINACH	4.75
STEAMED SPINACH	4.25
FRESH ASPARAGUS	5.25
STEAMED BROCCOLI	4.25
GREEN BEAN ALMONDINE	4.25

DETROIT BABY BACK EMBERS whole slab, served with Caucus sauce or barbecue sauce	22.95
STEAK VELEZ with onions & wine vinegar	24.95
* BROILED HAMBURGER STEAK with Caucus Sauce	16.95
* BROILED HAMBURGER WITH ROQUEFORT CENTER	18.95
SLICED LONDON BROIL served on rye toast with mushroom sauce	17.95
* FILET MIGNON with zip sauce & mushrooms	26.95
* NEW YORK STRIP	23.95

JIM BEARD'S HAMBURGER STEAK
peppercorn crusted & flamed
with brandy tableside 18.95

MILK WHITE VEAL SCALLOPINI PICCATA over pasta	20.95
VEAL MARSALA	20.95
CHICKEN MARSALA OR PICATA STYLE	18.25
GRILLED CHICKEN BREAST with steamed redskins over parslied chicken broth with broccoli & cauliflower	17.95

Potatoes

BAKED IDAHO	4.50
FAMOUS HASH BROWN POTATOES	5.50
LYONNAISE POTATO	6.00
FRENCH FRIED POTATOES	3.75

All entrees include choice of: cup of soup or homemade coleslaw or tossed green salad

DRESSINGS: Lamaze, Herb Vinaigrette, Creamy Garlic, Ranch, Chef & Poppyseed (Roquefort Dressing \$2.00)

GRATUITY OF 18% ADDED TO PARTIES OF 6 OR MORE

* COOKED TO ORDER - CONSUMING RAW OR UNDERCOOKED FISH, MEAT, POULTRY, EGGS
CAN LEAD TO A POTENTIAL FOOD BORNE ILLNESS