



VALENTINE'S DAY



COUNTRY MEADOWS GOLF
COURSE AND RESTAURANT

LUNCH FEATURES

FEBRUARY 14TH

Grilled Pear and Brie Chicken Sandwich

country loaf, arugula, caramelized
balsamic onions, served with house tomato basil
soup with cheese crouton and sherry oil

14\$

Herb Crusted Salmon Salad

baked sockeye salmon, spring mix, cucumbers,
heirloom tomatoes, pumpkin seeds, house balsamic

16\$

Red Velvet Chocolate Heart

red velvet sponge, chocolate ganache coated

7\$