



Birchwood Dinner Menu

63 Still Road, Monroe, NY 10950
845-774-2263

It is our pleasure to serve you. Please let us know if there is anything we can do to make your dining experience more enjoyable.



Appetizers

- French Onion Soup – \$ 5.95**
Served Au Gratin.
- Baked Potato Skins – 7.95**
Cheese and bacon stuffed potato skins.
- Fresh Mozzarella & Sliced Tomato – 8.95**
With a balsamic vinaigrette dressing.
- Fried Calamari – 11.95**
With spicy marinara sauce and lemon
- Little Neck Clams – 10.95**
*Steamed (12) or Raw (6)
Served with lemon and cocktail sauce.*
- Mozzarella Sticks – 7.95**
Breaded and deep fried. Served with marinara sauce.
- Escargot Bourguignon – 9.95**
Snails oven baked in butter, garlic, shallots and parsley.
- Mussels Marinara – 11.95**
Served Steamed in our own tomato base sauce or garlic cream sauce
- Stuffed Mushrooms – 8.95**
Seafood, Breadcrumb & Herb stuffing.

Steaks

- Charbroiled – 16 oz. NY Sirloin \$ 19.95**
Grilled in it's own juices.
- Blackened – 16 oz. NY Sirloin 21.95**
In a blend of mild Cajun spices with a touch of southern heat.
- Au Poivre – 16 oz. NY Sirloin 23.95**
Pan fried with cracked peppercorns in a brandy cream sauce.
- Kentucky Bourbon – 16 oz. NY Sirloin 23.95**
Charbroiled in brown sugar, BBQ Sauce, Honey and Jim Beam Bourbon.
- Center Cut 10 oz. Filet Mignon – 24.95**
Char-Broiled, Beef tenderloin filet, served in its' own juices.

Pork Chops / Burgers

- Jersey Style Pork Chops – \$ 18.95**
Center Cut (2). Pan fried and lightly seasoned. Served with applesauce
- Birchwood Burger Deluxe – 11.95**
Sautéed onions & mushrooms with American cheese, bacon, Cajun spices, lettuce, tomato, pickle, French fries & Cole slaw.

Seafood

- Stuffed Filet of Sole – \$ 18.95**
A blend of crabmeat, shrimp, lobster and mushrooms. Finished with lemon and parsley
- Fried Seafood Platter – 19.95**
Sole, Shrimp, Scallops and clams. Breaded and deep fried. Served with lemon, cocktail or tartar sauce
- Shrimp Parmigiana – 18.95**
Hand breaded, deep fried then oven baked with marinara sauce and mozzarella cheese. Served with linguini
- Shrimp Scampi – 19.95**
Large Florida Gulf Prawns. Sautéed in a fresh garlic and butter sauce, herbs and spices. Served over linguini
- Fried Shrimp Platter – 17.95**
Florida Gulf Prawns. Breaded and deep fried. Served with lemon, cocktail or tartar sauce
- Seafood Alfredo – 19.95**
Fresh sea scallops, crabmeat and shrimp in a creamy butter, garlic and Romano cheese sauce with penne pasta
- Fresh Sea Scallops – Your choice of:**
 - Broiled – With seasoned breadcrumbs, butter, white wine and lemon 19.95**
 - Deep Fried – Served with lemon, cocktail or tartar sauce 18.95**



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Chicken / Pasta

Chicken Francaise – \$ 17.95

Sautéed boneless chicken breast.
Batter dipped in egg and parmesan cheese with a lemon-parsley butter sauce

Chicken Parmigiana – 17.95

Hand breaded and sautéed chicken cutlet.
Oven baked with marinara sauce, mozzarella cheese & served with linguini

Chicken Marsala – 17.95

Medallions of boneless chicken breast, sautéed with fresh mushrooms and Marsala wine

Penne Pasta – 13.95

Served in a pink, tomato based, vodka sauce, herbs, cream, garlic and parmesan cheese

Vegetable Lasagna – 12.95

Pasta, ricotta cheese, carrots, zucchini and spinach with fresh herbs and spices. Oven baked Parmigiana style.

*Gluten Free Pasta \$2 additional

Salads

Chicken Caesar Salad – \$ 11.95

Grilled chicken breast, julienne sliced, over romaine lettuce, croutons, parmesan cheese & Caesar dressing

Sirloin Caesar Salad – 12.95

Charbroiled sliced sirloin over romaine lettuce, croutons, parmesan cheese & Caesar dressing

Shrimp Caesar Salad – 13.95

Grilled shrimp over romaine lettuce, croutons, parmesan cheese & Caesar dressing

**All entrees include:
Warm bread with butter
A Mixed Greens or Caesar Salad
and your choice of homemade
salad dressings**

Desserts

Ask to see our delicious dessert tray.

**Try a cup of our freshly brewed
Coffee, Cappuccino, Espresso or Tea**

**Perhaps a snifter of your favorite
Brandy or Cordial**

(A \$1, per person, plate and settings charge, will be included for customer supplied desserts)

We can provide Birthday and Special Occasion Cakes and Cookies. 3 days advance notice is required.

Beer

Domestic Bottled:

Budweiser Bud Lite Miller Lite Miller 64
Michelob Ultra Coors Twisted Tea

Import Bottled:

Amstel Worsteiner Spaten
Blue Moon Carona Carona Lite
Heineken Heineken Lite

Draft:

Budweiser Coors Yeungling Guinness Stout
Samuel Adams... and other seasonal beers

Non Alcoholic:

O'Doul's Beck's

Wine

Wine by the bottle, carafe or glass

Ask to see our Wine List

Homemade Sangria by the Pitcher

Let us cater your next gathering.

Our location or yours.

**Ask your server for details
and a catering menu**

Regular Restaurant Hours:

Lunch - Tues. through Sun. - 11:30 AM to 3:00 PM

Dinner - Wed. through Sat. - 4:30 PM to 9:00 PM

Birchwood Restaurant is closed on Mondays

www.monroecountryclubny.com/birchwood