

The NayStation Dining Club Menu

October 2011

Price \$25

Contact: John Nay 989-9647 or Myrna Nay 990-9144

Membership & Reservations Required

October 1st - **Reserved For Private Party**

October 8th

Entrée: Beef Brisket: Slow cooked 'til fork tender, served smothered in a tangy red sauce
OR
Crispy Breaded Wild-Caught Pacific Cod Fillets: Deep fried and served with homemade tartar sauce

Sides: Garden Salad with choice of dressing
Sourdough Bread
Garlic Mashed Potatoes
Buttered Green Beans

Dessert: ***Homemade*** Ice Cream & Cookies: Chocolate ice cream and almond crunch cookies
OR
Blueberry Fool: Layers of pear liquor scented whipped cream and fresh blueberries, topped with butter cookie crumbs

October 15th

Entrée: Roasted Cornish Game Hens: Marinated in herbs and spices, then roasted until crisp
OR
Tilapia with Crab Sauce: Dusted with spices, sautéed in butter, served with a lump crab meat sauce

Sides: Caesar Salad
French Bread
Rice Pilaf
Sautéed Zucchini

Dessert: Chocolate Éclair: A classic French puff filled with vanilla custard, topped with chocolate ganache
OR
Fresh Orange Cake: A tender cake made from local oranges, frosted with orange butter cream

October 22nd

Entrée: Pork Loin with Tart Cherries: Braised with brown sugar and cherries, finished with a touch of brandy
OR
Salmon with Pistachio-Basil Butter: A generous baked fillet, topped with fresh basil & pistachio butter

Sides: Fresh Mixed Greens with Avocado Dressing
Whole Wheat Rolls
White Cheddar Mac & Cheese
Steamed Asparagus

Dessert: Pot Au Chocolat: An intensely dark chocolate custard, topped with whipped cream
OR
Berries & Cream Cake: A delicate white cake filled with three kinds of berries, frosted with whipped cream

October 29th

Entrée: Deviled Short Ribs: Tender beef braised in a spicy mustard sauce
OR
Shrimp Diablo: Piles of lightly fried shrimp, tossed in a zesty sweet pepper sauce

Sides: Creamy Coleslaw
Ghost Muffins
Scalloped Potatoes
Broiled Tomatoes

Dessert: Midnight Torte: Four layers of yellow cake, filled with raspberry jam, coated in an ultra-dark chocolate glaze
OR
Jack-O-Lantern Cheesecake: A creamy New York Style spiced pumpkin cheesecake

All meals served with unlimited Coffee, Hot Tea, Iced Tea, Lemonade or Water.