

CALL FOR RESERVATIONS
772-286-2220 OPT. 3

**REQUIRED RESERVATIONS FOR BRUNCH AND DINNER
SEE SCHEDULE BELOW FOR DAILY LUNCH OPTIONS**

GENERAL MANAGER
ROBERT TEICHERT

2023

DINING ROOM MANAGER
CAROL HANNA

SEPTEMBER

EXECUTIVE CHEF
BRIAN BURGER

2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
* Proper Golf Attire ** Smart Casual - No T-Shirts or Jeans *** Casual, Jacket Optional **** Jacket Required ***** Jacket and Tie Required S - SOCIAL MEMBER EVENTS		Note: Tavern room closed for the month. Food & Beverage will be available in the Garden Room			LUNCH* ¹ 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 8:00 ----- A LA CARTE DINNER* 5:00 - 8:00 ----- GARDEN ROOM OPEN 11:00 - 11:00	LUNCH* ² 11:00 - 2:30 ----- GARDEN ROOM OPEN 11:00 - 5:00
BREAKFAST BUFFET* ³ 10:00 - 1:00 ----- TAVERN MENU* 1:00 - 2:30 ----- GARDEN ROOM OPEN 10:00 - 5:00	GOLF COURSE OPEN ⁴ UNTIL 2 PM CLUB OFFICE CLOSED HOT DOGS & SOUP* 11:00 - 2:30 ----- GARDEN ROOM OPEN 11:00 - 5:00	LUNCH* ⁵ 10:30 - 2:30 ----- GARDEN ROOM OPEN 10:30 - 5:00	LUNCH* ⁶ 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 7:00 ----- BUFFET DINNER* 5:00 - 7:00 TRIVIA 6:00 (S) ----- GARDEN ROOM OPEN 11:00 - 9:00	LUNCH* ⁷ 10:30 - 2:30 ----- GARDEN ROOM OPEN 10:30 - 5:00	LUNCH* ⁸ 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 8:00 ----- A LA CARTE DINNER* 5:00 - 8:00 ----- GARDEN ROOM OPEN 11:00 - 11:00	LUNCH* ⁹ 11:00 - 2:30 ----- GARDEN ROOM OPEN 11:00 - 5:00
BREAKFAST BUFFET* ¹⁰ 10:00 - 1:00 ----- TAVERN MENU* 1:00 - 2:30 ----- GARDEN ROOM OPEN 10:00 - 5:00	GOLF COURSE OPEN ¹¹ HOT DOGS & SOUP* 11:00 - 2:30 ----- GARDEN ROOM OPEN 11:00 - 5:00	LUNCH* ¹² 10:30 - 2:30 ----- GARDEN ROOM OPEN 10:30 - 5:00	LUNCH* ¹³ 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 7:00 ----- TAVERN MENU & SPECIALS* 5:00 - 7:00 MUSICAL BINGO (S) 6:00 ----- GARDEN ROOM OPEN 11:00 - 9:00	LUNCH* ¹⁴ 10:30 - 2:30 ----- GAME NIGHT* 6:00 - 8:30 ----- GARDEN ROOM OPEN 10:30 - 9:00	LUNCH* ¹⁵ 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 8:00 ----- A LA CARTE DINNER* 5:00 - 8:00 ----- GARDEN ROOM OPEN 11:00 - 11:00	LUNCH* ¹⁶ 11:00 - 2:30 ----- GARDEN ROOM OPEN 11:00 - 5:00 ----- A TASTE OF ITALY DANCE PARTY * (S) 5:00
BREAKFAST BUFFET* ¹⁷ 10:00 - 1:00 ----- TAVERN MENU* 1:00 - 2:30 ----- GARDEN ROOM OPEN 10:00 - 5:00	GOLF COURSE OPEN ¹⁸ HOT DOGS & SOUP* 11:00 - 2:30 ----- GARDEN ROOM OPEN 11:00 - 5:00	LUNCH* ¹⁹ 10:30 - 2:30 ----- GARDEN ROOM OPEN 10:30 - 5:00	LUNCH* ²⁰ 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 5:00 ----- BUFFET DINNER* 5:00 - 7:00 TRIVIA 6:00 (S) ----- GARDEN ROOM OPEN 11:00 - 9:00	LUNCH* ²¹ 10:30 - 2:30 ----- GARDEN ROOM OPEN 10:30 - 5:00	LUNCH* ²² 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 8:00 ----- A LA CARTE DINNER* 5:00 - 8:00 ----- GARDEN ROOM OPEN 11:00 - 11:00	LUNCH* ²³ 11:00 - 2:00 ----- GARDEN ROOM OPEN 11:00 - 5:00
BREAKFAST BUFFET* ²⁴ 10:00 - 1:00 ----- TAVERN MENU* 1:00 - 2:30 ----- GARDEN ROOM OPEN 10:00 - 5:00	GOLF COURSE OPEN ²⁵ HOT DOGS & SOUP* 11:00 - 2:30 ----- GARDEN ROOM OPEN 11:00 - 5:00	LUNCH* ²⁶ 10:30 - 2:30 ----- GARDEN ROOM OPEN 10:30 - 5:00	LUNCH* ²⁷ 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 7:00 ----- TAVERN MENU & SPECIALS* 5:00 - 7:00 REGULAR BINGO (S) 6:30 ----- GARDEN ROOM OPEN 11:00 - 9:00	LUNCH* ²⁸ 10:30 - 2:30 ----- GAME NIGHT* 6:00 - 8:30 ----- GARDEN ROOM OPEN 10:30 - 9:00	LUNCH* ²⁹ 11:00 - 2:30 ----- TAVERN MENU* 2:30 - 8:00 ----- A LA CARTE DINNER* 5:00 - 8:00 ----- GARDEN ROOM OPEN 11:00 - 11:00	LUNCH* ³⁰ 11:00 - 2:00 ----- GARDEN ROOM OPEN 11:00 - 5:00

Golf and Tennis Events

Labor Day Scramble & Luncheon
Saturday Sept 2nd
8:30 a.m. Shotgun

Summer Finale Scramble & Luncheon
Saturday, September 30th
8:30 a.m. Shotgun

Upcoming Golf Scrambles

Halloween Scramble & Luncheon
8:30 a.m. Shotgun
Saturday, October 28th

UPCOMING SOCIAL EVENTS

Sat., Oct. 14th
OKTOBERFEST
Music by the keyboard and percussion duo:
"Albert & Juan".

DINNER MENUS

CALL FOR RESERVATIONS: (772) 286-2220 OPT. 3 - SUBSTITUTIONS AVAILABLE WITH A 24 HOUR NOTICE

WEDNESDAY NIGHT 5-7 pm

September 6th

TRIVIA
\$19.95

Dietary Orders Considered

Fresh Garden Salad Bar with Assorted Vegetables, Toppings
and Dressings

Sliced London Broil with Shallot Tomato Bordelaise
Baked Scrod with Lemon Beurre Blanc
Oven Roasted Red Potatoes
Rolls and Butter

Dessert Table with Cakes, Pies, Cookies and More

September 13th

Grill Room Menu and Specials

September 20th

TRIVIA
\$19.95

Dietary Orders Considered

Fresh Garden Salad Bar with Assorted Vegetables, Toppings
and Dressings

Chicken Florentine
Broiled Salmon with Brown Sugar Honey Glaze
Rice Pilaf
Vegetable Du Jour
Rolls and Butter

Dessert Table with Cakes, Pies, Cookies and More

September 27th

Grill Room Menu and Specials

FRIDAY NIGHT 5-8 pm

September 1st

Santa Fe Chicken Quesadillas with Sour Cream and Salsa - \$13.95
Shrimp Cocktail - \$13.95 (GF)
Lemon Mussels with White Wine, Garlic, Herbs and Lemon.
Served with Crusty Herbed Bread - \$13.95

Fresh Atlantic Haddock - Broiled, Fried, Blackened
or Boston Baked - \$20.95 (Broiled and Blackened are GF)
Chicken Piccata - Sauteed Chicken Medallions
with a White Wine Caper Sauce - \$18.95
Fresh Crab Cakes with Lobster Sauce - \$23.95
Oven Roasted Prime Rib of Beef with Au Jus - \$26.95 (GF)
Flounder Almondine - \$19.95

September 8th

Chicken Wings - BBQ, Buffalo or Garlic Parmesan with Celery
and Carrots - \$13.95 (GF)
Steamed Littleneck Clams with Clarified Butter - \$11.95 (GF)
Crab Cake Appetizer with Lobster Sauce - \$14.95

Tenderloin Tips with Whiskey Mushroom Gravy - \$21.95
Fresh Atlantic Haddock - Broiled, Fried, Blackened,
or Boston Baked - \$20.95 (Broiled and Blackened are GF)
Bay Scallops Casino - Broiled Bay Scallops Topped with a Light Alfredo Sauce and
Casino Topping - \$20.95
Pan Seared Center Cut Filet Mignon with Roasted Garlic
and Herbs, Compound Butter - \$36.95
Grilled Swordfish with Mango Salsa - \$21.95 (GF)

September 15th

Bloomin' Onion with Horseradish Sauce - \$15.95
Beef Tenderloin Tips with Gorgonzola Sauce - \$14.95
Roasted Garlic Hummus with Vegetables and Pita Chips - \$13.95 (CONT)

(CONT)

Fresh Atlantic Haddock - Broiled, Fried, Blackened
or Boston Baked - \$20.95 (Broiled and Blackened are GF)
Steamed Maine Lobster with Clarified Butter - \$36.95
(Pre-order of Lobster with Reservation Will Be Needed for availability)
Coconut Shrimp Entree with Raspberry Tiger Sauce - \$20.95
Grilled New York Strip Steak with Bearnaise Sauce - \$25.95
Italian Stuffed Chicken - Mozzarella, Mushroom and Roasted Red Peppers with
Fresh Tomato Sauce - \$19.95

September 22nd

Haddock Fingers and Sweet Fries with Herbed Remoulade Sauce - \$13.95
Shrimp Cocktail - \$13.95 (GF)
St. Louis Rib Appetizer - 1/2 Rack of Ribs - \$14.95

Oven Roasted Prime of Beef with Au Jus - \$26.95 (GF)

Sole Ala Meuniere - \$19.95
Fresh Atlantic Haddock - Broiled, Fried, Blackened or Boston Baked - \$20.95
(Broiled and Blackened are GF)
Rack Of Lamb with Garlic Herb Crust - Served with Mint Red Wine Sauce - \$36.95
Greek Shrimp Scampi with Tomatoes and Feta Cheese over Linguini with Crusty
Herbed Bread - \$19.95
Traditional Shrimp Scampi over Linguini with Crusty Herbed Bread - \$18.95

September 29th

Honey Orange Firecracker Shrimp - \$13.95
Steamed Mussels with Tomatoes, Garlic, Herbs and White Wine
Served with Crusty Herbed Bread - \$13.95 (GF without Bread)
Fried Macaroni and Cheese with Marinara Sauce - \$13.95

Salmon Puttanesca - Sauteed with Marinara, Olives
and Parmesan Cheese - \$21.95 (GF)
Steak Diane - 8 Oz Filet Mignon, Pan Seared with Diane Sauce - \$36.95
Fresh Atlantic Haddock - Broiled, Fried, Blackened or Boston Baked - \$20.95
(Broiled and Blackened are GF)
Sauteed Beef Liver with Onions, Bacon and Gravy - \$19.95
Jumbo Crab Stuffed Shrimp with Lobster Sauce - \$23.95

September 2023



5101 SE Miles Grant Road, Stuart, FL 34997

CALENDAR OF EVENTS

MEMBER EVENTS

RESERVATIONS REQUIRED: CALL (772) 286-2220 OPT. 3 or EMAIL: FBRESERVATIONS@MILESGRANT.NET

A Taste of Italy

Dance Party
Saturday, Sept. 16, 2023
5 PM \$24.95

Dress Code: Smart Casual

For Annual & Summer Social Members

DJ...Be A Star (with Shar)...

SUMMARY

Imagine A September Fall Evening. A Perfect Time
To Join Italian Foodies as They Gather Around Their
Tables For Several Hours Enjoying Each Other's
Company Around Table-Served Meals. Add Dance
Music Provided By Our Popular DJ...Be A Star (With
Shar) ...And You Have the Perfect MGCC Evening.

DINNER MENU

Garden Salad with Balsamic
Vinegarette Dressing

Garlic Knots/Bread
Caprese Chicken Saltimbocca**
Gnocchi In Pesto Cream Sauce
Broccoli with Lemon and Garlic
Dessert: Tiramisu

** Vegetarian Option: Eggplant Caprese with Same Sides
(Request Vegetarian When Ordering.)

Annual Members: Book using the new Miles Grant Website.

Summer members: Call 772-286-2220 opt #3 or reserve via email at fbreservations@milesgrant.net.

NOTE: When making any reservation, the names of everyone in your party are required, including non-members.

GOLF SCRAMBLES

Labor Day Scramble and Luncheon
Saturday, September 2nd

Grilled Chicken and Vegetable
Skewers over Rice Pilaf
Street Corn Salad
Fresh Fruit Salad
Bacon Ranch Potato Salad

Fresh Baked Cookies

8:30 a.m.
(Scramble Start Time)
\$15.95*

Summer Finale Scramble and Luncheon
Saturday, September 30th

Cheeseburger with Buns, Lettuce, Tomato,
Onion and Condiments
Fresh Fruit Salad
Vegetable Pasta Salad
Potato Salad

Ice Cream Sundae Bar with Hot Fudge Sauce and
Assorted Toppings

*(Lunch Only Price)