

Member's Grille Lunch Menu

Upcoming Events

July 2nd

TGIF at the Pool with DJ!

July 4th

Annual 4th of July Pool Party,
Carnival and
Fireworks Display

July 15th

"Cheeseburger in Paradise"
Theme Night

July 16th

Member Appreciation Party

July 29th

"Take Me Out to the Ballgame"
Cookout and Triple A Gwinnett
Braves Game Excursion!

St Ives Country Club is also
available for Social Events.
Please contact Michelle Klub
at ext. 1300

As a courtesy to our other
members, please mute all cell
phones and pagers in the dining
room. Cell phone calls may be
taken in the Club Lobby.



Denotes Signature Items



Denotes Heart Healthy Items

The Soup and Salad Bar

Each Day Includes a Special Entrée

8

Today's Soup

Cup
3

Bowl
6

Salads

Grilled Chicken Caesar Salad 9

with Grilled Salmon 12



St Ives Grilled Chicken Salad ♥

*with Spinach, Seasonal Fruit, Walnuts, Blue Cheese
and Celery Dressing* 9

Grilled Chicken Cobb Salad

*with Mixed Greens, Blue Cheese, Boiled Egg,
Smoked Bacon, Tomato, Avocado and Ranch Dressing* 9

Lump Crab Cake Salad

with Mixed Greens, Vegetables & Balsamic Vinaigrette 12

Sandwiches

(Served with Fries, Chips or Fruit Salad)

Lump Crabcake Sandwich

with Tartar Sauce 12

Buttermilk Fried or Grilled Chicken Sandwich 9

Half Pound Black Angus Burger 9

with Your Choice of Cheese

Turkey Club Sandwich 7

Double Club with Turkey and Smoked Ham 9

The Garden Burger

with Portobello Mushrooms and Swiss Cheese 7

Specialties

Grilled Chicken Quesadilla

with Peppers, Onions, Guacamole, Salsa and Sour Cream

Whole 9 Half 5

Mediterranean Salad

Greens, Olives, Feta, Oranges, Almonds, Red Onion & Vinaigrette

Grilled Chicken 9 Grilled Salmon 12

Asian Salad

Peppers, Scallions, Cabbage, Cucumbers, Mandarins, Peanuts & Sesame Dressing

Grilled Chicken 9 Grilled Salmon 12

Grilled Pizza

*Buffalo Chicken, Blue Cheese & Celery
or Traditional Margherita 9*

Chicken & Portobello Panini

Roasted Peppers, Spinach & Mozzarella 9

Roasted Turkey & Avocado on Sourdough Baguette

Sprouts, Pepper jack & Roasted Garlic Aioli 9

Crispy Fish Tacos

Served with Salsa Fresca, Cascabel Cream & Baja Slaw 9

Basil Chicken Salad or Albacore Tuna Salad Sandwich

Served on Toasted Ciabatta with Red Onion, Lettuce & Tomato 9

Tomato & Fresh Mozzarella on Crisp Basil & Garlic Focaccia 8

Desserts



St Ives Praline Basket

Brownie Sundae ala Mode

Ask your Server about Additional Selections
from Today's Dessert Menu

5

Enjoy your dessert with a Cappuccino, Cordial or Coffee Drink
topped with Whipped Cream or Frothed Milk

Featured Wines

'07 Madrigal

Merlot

(Napa Valley)

Glass 13

Bottle 52

'07 Oberon

Sauvignon Blanc

(Napa Valley)

Glass 10

Bottle 40

Madrigal Vineyard

has a long history of developing and growing many prized Napa Valley Merlot vineyards. Their passion for the subject and experience in the vineyards can be tasted in this wonderful Napa Valley Merlot. A perfume of preserved sweet cherry, baked plum and creamy oak carries over to a lush, round mouthful of juicy black fruit. Delicious from start to finish with the big ripe fruit you expect from Napa Valley reds, fine acidity to keep things focused and long vanilla infused finish that keeps you coming back for more.

Oberon wines began in the great vineyards of Napa Valley.

Winemakers, Tony Coltrin and Rob Mondavi, nurture exceptional fruit from the classic Oakville, Rutherford and Stags Leap appellations, and from Napa's emerging sub-appellations.

This pale yellow wine opens with a fragrant grapefruit like bouquet. On the palate, this wine is light bodied, nicely balanced, and crisp with tasty light grapefruit and lime like flavors.

The finish is dry and a bit subtle.