

The Petroleum Club of Bakersfield

1952 - 2012

Celebrating 60 Years of Excellence

First Course

Caesar Salad

Crispy romaine and shaved Parmesan garnished with croutons

House Salad

House blend mixed lettuce, Stilton blue cheese, dried cranberries, orange segments and candied walnuts with champagne vinaigrette

Baked Phyllo

Filled with Spinach, Sundried Tomatoes, Fetta cheese and garnished with Pesto sauce

Assorted Artisan Cheese Plate

Saint André, blue cheese and cheddar with fruit, nuts and grilled artisan bread

Tomato Bisque Soup

Made with fresh tomatoes garnished with mini grilled cheese sandwich

Soup of the Day

Chef's special warm and hearty soups are a perfect way to begin your meal

Entrees



Grilled Flat Iron Steak



*Plugra butter mashed potatoes, seasonal vegetables
and brandy peppercorn sauce*

27



Mélange Pepper Crusted Tenderloin

*Plugra butter mashed potatoes, seasonal vegetables and gorgonzola
butter garnished with red wine reduction*

28



Roasted Duck Breast



*English pea risotto, seasonal vegetables, black cherry sauce
garnished with wilted pea shoots*

24



Grilled Adobo Salmon

Herbed basmati rice, seasonal vegetables, avocado salsa & marinated cucumbers

25

Grilled Lamb Chops

Served with roasted potatoes, seasonal vegetables and mango mint coulis

29



Lobster Ravioli



Served with seared diver scallops, jumbo shrimp and lobster sauce

26



Vegetable Ravioli Primavera

With grilled vegetables and extra virgin olive oil in a light vegetable broth

22

