

**May 2026**

**Turkeyfoot Island Club Wednesday Night Dinners**

Reservations by Monday at **12 NOON** to: turkeyfootislandclub@yahoo.com or 330-644-7797

Social Hour at 6:00 ~ Dinner at 7:15

\$44 Per Dinner (unless otherwise noted) / BYOB

(Dress Code is "Resort Casual" – Please NO Blue Jeans, Tank Tops, T-shirts, or Baseball Caps)

**Substitutions:** May substitute main entrée with grilled vegetable salad, grilled salmon and house made lemon, balsamic vinaigrette (gluten free and dairy free), or grilled chicken with a lemon butter sauce and choice of noodle or roasted potatoes and vegetable of the week

**\*\*Please indicate meal selection at time of reservation\*\***

**May 6, 2026 "Welcome Spring"**

Spring Salad - greens, basil, cucumbers, blueberries, edible flowers, watermelon radishes with a champagne vinaigrette

Lemon rosemary chicken with a lemon rosemary cream sauce, red skin potatoes and grilled asparagus

**\*Grilled salmon with parmesan risotto and grilled zucchini, squash, red onion and tomatoes**

Dessert ~ London Fog Cake

**May 15, 2026 "Cocktail Party – Guests half price with Music by Jerry Poppiel"**

**Appetizers:**

Spinach and feta cheese in a crispy phyllo dough drizzled with thyme honey

Deviled egg with shaved cheese

Potato pancakes topped with sour cream and apples

Greek Skewer – artichoke, grape tomatoes, fresh mozzarella, kalamata olives skewers with a balsamic reduction

Fried Chicken sandwich with goat cheese, bacon and fig jam on a slider bun

Breaded Duck Wing tossed in balsamic & parmesan cheese topped with scallions

Burger skewer – burger, cheese, pickle, tomato with a drizzle of Lala's sauce

Dessert ~ Seasonal Berry Truffle

**May 20, 2026 "Memorial Day Buffet"**

**Buffet:**

Corn Dogs

Baked beans

Deviled eggs

Broccoli Salad

Barbecue Chicken

Cheesy potatoes

Corn on the cobb

Macaroni Salad

Dessert ~ Apple Pie and Caramel popcorn

**May 27, 2026 "Max on Piano"**

Plated Caesar Salad

Italian pasta with asparagus and sausage in a cream sauce

**\*Chicken with spinach and roasted tomatoes and topped with burrata and pesto served with mashed potatoes**

Dessert ~ Strawberry Rhubarb pie à la mode