



Weekapaug Golf Club

Dinner Menu, Spring 2015

Starters

CRISPY CALAMARI tossed with balsamic braised shallots, pepperdew peppers, roma tomato, and fresh basil, served over a bed of warm marinara 12

PAN SEARED BOMSTER SCALLOPS charred spring ramps, orange segments, asparagus-lemon puree with balsamic reduction 13

CHORIZO SLIDERS 3 seared sliders served on warm Hawaiian sweet rolls with bacon ranch dressing, cheddar cheese and bermuda onion 9

CHICKEN AND LAMB SATAY grilled marinated chicken and house made lamb sausage served over Israeli salad with warm naan bread and red pepper dipping sauce 9

PROSCIUTTO WRAPPED PEARS bosc pear, wild arugula, gorgonzola cheese, white balsamic, extra virgin olive oil and fresh lemon 8

Soups

NEW ENGLAND CLAM CHOWDER rich, creamy broth with large chunks of clams, and potatoes, finished with fresh thyme 7

BRAISED CHICKEN AND SWISS CHARD chicken broth, peas, faro, carrots, celery, onion, and a slice of hard boiled egg 7

SOUP DE JOUR made from the freshest of seasonal ingredients, please ask your server what today's offering is 7

Flat Breads

Hand tossed grilled pizza prepared to order

WHITE BUFFALO garlic butter, crumbled blue cheese, mozzarella cheese, red onion grilled chicken, hot sauce drizzle 10

GREEK garlic spread, roma tomato, cucumber, red onion, cheese, mozzarella, zhatar 10

MARGARITA pomodoro, mozzarella, parmesan, and fresh basil 10

Garden Arrangements

add grilled chicken- 4, marinated steak tips- 6, or grilled shrimp- 6

CAESAR *baby romaine, crispy parmesan wheels, lemon pulp, croutons, tomato, classic caesar dressing 9*

THROUGH THE GARDEN SALAD *mesculn, endive, frisse, heirloom tomato, cucumber, carrots, shaved fennel, pickled onion, radish and champagne vinaigrette 8*

SPINACH AND APPLE *gorgonzola, pickled red onion, dried cranberries, cured bacon vinaigrette 9*

CHOPPED SALAD *tasso pork, romaine lettuce, mesculn, roma tomato, english cucumber, jicama, carrots, avocado, egg, red onion, and lemon- oregano dressing 10*

Entrees

PAN ROASTED HALIBUT *english peas, native corn, preserved blood orange, braised lentils, crispy guanciale, finished with ocean pan sauce, fresh lemon and basil 29*

CITRUS ROASTED STATLER CHICKEN *slow roasted sweet potato, carrots, lima bean and pearl onion succotash bacon, finished with cracked black pepper and thyme pan rendering 18*

MARINATED GRILLED STEAK TIPS *tossed with tagliatelle pasta, baby spinach, foraged mushrooms, gorgonzola cheese, and a cognac cream sauce 20*

LOBSTER SCAMPI *fresh lobster tossed with linguine pasta, fresh tarragon, basil, roma tomato, capers, scallions and a garlic and wine butter sauce 28*

The Butcher Shop

Hand cut grilled steaks served with seasonal starch and vegetable.

Choose your sauce or compound butter- chianti demi, cajun butter, herb- sea salt butter, balsamic fig butter, gorgonzola butter, or truffle butter

16OZ ANGUS RIB EYE COWBOY STEAK 39

12OZ ANGUS CHOICE NY STRIP 32

10OZ WEEKAPAUG COULOTTE 24

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

