



Spring Lunch Menu

Executive Chef: **Dan Murillo** / Executive Sous Chef: **James Higgins**

SMALL PLATES

- *Point Judith Calamari** 18.
Tossed with balsamic braised shallots, peppadew peppers, Roma tomatoes, fresh basil and warm marinara.
Available in a classic preparation of garlic peppers, and a side of marinara sauce.
GF (Chickpea Flour)
- *Crispy Chicken Wings** 17.
12 wings, tossed with either, Buffalo, spicy garlic butter, Jalapeno Mango, Garlic Parm. or BBQ.
- *Boneless Tenders**
5 tenders served with choice of sauce. 15.
- *Daily Flatbread** Mkt.
Chef Dan's daily preparation of fresh ingredients from local farms and purveyors.
GF flatbread shells are available.

SOUP & CHOWDER

New England Clam Chowder Cup 7./ Bowl 10.

GARDEN ARRANGEMENTS

- *Salad Enhancements**
- Lemon Basil Chicken Breast 7.
- 8oz. Prime NY Sirloin 18.
- Trio of Grilled Shrimp 10.5
- 7 oz. Scottish Farm Raised Salmon 14.

Through the Garden sm. 8./lg. 14.
An arrangement of fresh field greens, Belgian endive, shaved fennel, sliced cucumbers, grape tomatoes, julienne carrots, slivers of fresh radish, finished with a house crafted champagne vinaigrette.
GF/ DF/ V

Classic Caesar Salad sm. 8./lg. 14.
Consisting of chopped Romaine lettuce, parmesan Reggiano cheese, lemon pulp, house croutons, parmesan crisp, and our house made Caesar dressing
GF (without croutons)

SIMPLY GRILLED

*Lightly seasoned with extra virgin olive oil, and served over a bed of lightly dressed mesclun greens.
Served with choice of lunch sides.*

- *Lemon Basil Chicken Breast** 18.
- *Grilled 8oz. Prime Angus Sirloin** 29.
- *Four Grilled Jumbo Shrimp** 18.
- *Wester Ross Salmon** 27.

LUNCH MAINS

All burgers, sandwiches and simply grilled come with your choice of one lunch side and a pickle.

Lunch Sides:

Long cut fries, sweet potato fries, waffle fries, Cole slaw, fruit cup, side garden salad or side Caesar salad.

- *Deli Board Sandwich** 10.
- Half Deli Board Sandwich & Cup of Soup.** 12.

- **Bread:** Marble rye, whole wheat, white, gluten free bread, or wrap.
- **Meat:** Black Forest ham, roasted turkey, or tuna salad.
- **Toppings:** Lettuce, tomato, pickle chips, sliced red onion.
- **Premium Toppings + 2. ea.** Crispy Bacon.
- **Cheese:** American, Swiss, or cheddar.
- **Spreads:** Mayonnaise, Dijon mustard, or yellow mustard.

***WGC Jr. Clubhouse Sandwich** 14.
Choice of Black Forest ham, roasted turkey or tuna salad. Served with lettuce, tomato, bacon, and mayonnaise, on your choice of toasted bread.

***Chicken Naan Sandwich** 15.
Grilled marinated lemon-basil chicken, layered with lettuce, tomato, onion, pickle chips, banana pepper rings, and hummus mayonnaise. Served on a warm grilled naan bread.

***The WGC Classic Burger** 17.
Served on a toasted Brioche bun with lettuce, tomato, pickle chips, sliced red onion, & choice of side.
(GF bun is available/ Veggie patty is available.)

- **Cheese:** Swiss, American, cheddar
- **Premium Toppings + 2. ea.** Crispy Bacon, Avocado
- **Spreads:** Mayonnaise, chipotle-sriracha mayonnaise, truffle oil.

***Golfer's Hot Dog** 6.
Steamed pork and beef hotdog, served on a New England Bun with Chips.

***Southern Smoked Brisket Sandwich** 16.
House smoked brisket, Alabama white sauce, lettuce, tomato, red onion, & pickle chips, served on a everything seasoned brioche bun.

***W.G.C. Lobster Roll** Mkt.
Served hot sauteed in butter, or a cold lightly dressed lobster salad on a New England roll.

***Lobster B.L.T.** Mkt.
Fresh local lobster salad, lettuce, tomato, crispy bacon, mayonnaise served on Ciabatta.

***Dill Battered Fish Sandwich** 15.
Fresh local cod, tartar sauce, lettuce, and garden tomato, served on a Ciabatta roll.

Before placing your order, notify your server if anyone in your party has a food allergy or dietary need.

*Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

Allergies: VEG – Vegetarian / V – Vegan / GF – Gluten Free / DF – Dairy Free / SF – Contains Shell Fish



Drink Menu

SIGNATURE COCKTAILS

- SCOTTY'S CRUSH** 14.
Ketel One orange, Combier liqueur, muddled orange, lime, and topped with lemon, lime soda in a tall glass.
- FENWAY'S BEACH MARTINI** 16.
Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.
- LITCHFIELD BOULEVARDIER** 16.
Litchfield bourbon, Campari, Cocchi sweet vermouth, chilled and served over a large cube in a rocks glass, with a orange twist.
- MOONSTONE SKINNY MARGARITA** 17.
Casaamigos blanco tequila, freshly squeezed lime juice, and Fever Tree sparkling pink grapefruit. Served on the rocks with a salted rim and lime.
- CHARISSE'S PAPER PLANE** 17.
Litchfield bourbon, Aperol liqueur, Montenegro Amaro, freshly squeezed lemon juice. Garnished with a orange peel.
- PURPLE MARTIN** 14.
Parrot Bay coconut rum, muddled garden mint, fresh lime, Pom juice and sparkling water.

DRAFT BEER

- Grey Sail: Captain's Daughter Dbl. IPA 8.
- Allagash: White Witbier 8.
- Stella Artois: Euro Lager 7.
- Weekapaug: Indian Pale Ale 7.
- Brooklyn: Lager 7.5
- Coors: Light Lager 6.

BOTTLE & TIN

- Corona Premier 6. High Noon 8.
- Heineken 6. Modelo Especial 6.
- Red Bridge (G.F.) 6. White Claw 7.
- 'Rise' APA 7. Yuengling 5.
- Long Drink 8. Athletic IPA N/A 6.
- Heineken Zero N/A 6. Budweiser Zero N/A 5.
- Robbie Dan's Bourbon Barrel Lemonade 9.

16 Ounce Aluminum

- Budweiser 6. Bud Light 6.
- Miller Lite 6. Michelob Ultra 7.
- Blue Moon 7. Coors Light 6.
- Little Sister SIPA 8. Captain's Daughter DIPA 10.
- Guinness Stout 8. Lunch IPA (16.9oz) 14.

WINES BY THE GLASS

SPARKLING WINE

- JULES LOREN, Brut, *France* 10.5
- MASCHIO, Prosecco Rosé, *Italy* 10.5
- MASCHIO, Prosecco, *Italy* 10.5
- RISATA, Moscato d' Asti, *Italy* 10.5

WHITE WINE

- WHITEHAVEN, Sauvignon Blanc, *NZ* 12.
- DECOY, Sauvignon Blanc, *CA* 11.
- LA PORTE BLANCHE, Sancerre, *FR* 18.
- SONOMA CUTRER Chardonnay, *CA* 13.
- DROUHIN VAUDON, Chardonnay, Chablis, *FR* 17.
- FLOWERS, Chardonnay, *CA*. 17.
- BANFI SAN ANGELO, Pinot Grigio, *IT*. 10.
- TRIENNES, Rosé, *FR*. 13.
- PIEROPAN, Garganega Blend, *Soave Classico, IT*. 12.
- SOLOSOLE, Vermentino, *IT*. 13.
- CHATEAU LA GRAVIERE, White Blend, *FR*. 10.

RED WINE

- DOMAINE BOUSQUET, Cabernet Sauvignon, *AR*. 11.
- DECOY Cabernet Sauvignon, *CA* 14.
- OREGON TERRITORY, Pinot Noir, *OR* 14.
- ZUCCARDI Q, Malbec, *AR*. 12.
- TIBERIO, Montepulciano d' Abruzzo, *IT*. 14.
- SIENA, Red Blend, *CA* 14.
- EARTHQUAKE, Red Zinfandel, *CA* 13.
- CHATEAU TOUR BEL AIR; Merlot Blend, *FR* 12.
- ACHAVAL FERRER QUIMERA, Red Blend, *AR* 14.
- THE PRISONER, Red Blend, *CA*. (Half Bottle) 36.

Vintages Are Subject to Change!

SIGNATURE COCKTAILS

SCOTTY'S CRUSH 14.

Ketel One orange, Combiér liqueur, muddled orange, lime, and topped with lemon, lime soda in a tall glass.

FENWAY'S BEACH MARTINI 16.

Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.

LITCHFIELD BOULEVARDIER 16.

Litchfield bourbon, Campari, Cocchi sweet vermouth, chilled and served over a large cube in a rocks glass, with a orange twist.

MOONSTONE SKINNY MARGARITA 17.

Casamigos blanco tequila, freshly squeezed lime juice, and Fever Tree sparkling pink grapefruit. Served on the rocks with a salted rim and lime.

CHARISSE'S PAPER PLANE 17.

Litchfield bourbon, Aperol liqueur, Montenegro Amaro, freshly squeezed lemon juice. Garnished with an orange peel.

PURPLE MARTIN 14.

Parrot Bay coconut rum, muddled garden mint, fresh lime, Pom juice and sparkling water.

DRAFT BEER

Grey Sail:	Captain's Daughter Dbl. IPA	8.
Allagash:	White Witbier	8.
Stella Artois:	Euro Lager	7.
Weekapaug	Indian Pale Ale	7.
Brooklyn	Lager	7.5
Coors	Light Lager	6.

BOTTLE & TIN

Corona Premier	6.	High Noon	8.
Heineken	6.	Modelo Especial	6.
Red Bridge (G.F.)	6.	White Claw	7.
'Rise' APA	7.	Yuengling	5.
Long Drink	8.	Athletic IPA N/A	6.
Heineken Zero N/A	6.	Budweiser Zero N/A	5.
Robbie Dan's Bourbon Barrel Lemonade			9.

16 Ounce Aluminum

Budweiser	6.	Bud Light	6.
Miller Lite	6.	Michelob Ultra	7.
Blue Moon	7.	Coors Light	6.
Little Sister SIPA	8.	Captain's Daughter DIPA	10.
Guinness Stout	8.	Lunch IPA (16.9oz)	14.

WINES BY THE GLASS

SPARKLING WINE

JULES LOREN, Brut, <i>France</i>	10.5
MASCHIO, Prosecco Rosé, <i>Italy</i>	10.5
MASCHIO, Prosecco, <i>Italy</i>	10.5
RISATA, Moscato d' Asti, <i>Italy</i>	10.5

WHITE WINE

WHITEHAVEN, Sauvignon Blanc, <i>NZ</i>	12.
DECOY, Sauvignon Blanc, <i>CA</i>	11.
LA PORTE BLANCHE, Sancerre, <i>FR</i>	18.
SONOMA CUTRER Chardonnay, <i>CA</i>	13.
DROUHIN VAUDON, Chardonnay, Chablis, <i>FR</i>	17.
FLOWERS, Chardonnay, <i>CA</i>	17.
BANFI SAN ANGELO, Pinot Grigio, <i>IT</i>	10.
TRIENNES, Rosé, <i>FR</i>	13.
PIEROPAN, Garganega Blend, <i>Soave Classico, IT</i>	12.
SOLOSOLE, Vermentino, <i>IT</i>	13.
CHATEAU LA GRAVIERE, White Blend, <i>FR</i>	10.

RED WINE

DOMAINE BOUSQUET, Cabernet Sauvignon, <i>AR</i>	11.
DECOY Cabernet Sauvignon, <i>CA</i>	14.
OREGON TERRITORY, Pinot Noir, <i>OR</i>	14.
ZUCCARDI Q, Malbec, <i>AR</i>	12.
TIBERIO, Montepulciano d' Abruzzo, <i>IT</i>	14.
SIENA, Red Blend, <i>CA</i>	14.
EARTHQUAKE, Red Zinfandel, <i>CA</i>	13.
CHATEAU TOUR BEL AIR; Merlot Blend, <i>FR</i>	12.
ACHAVAL FERRER QUIMERA, Red Blend, <i>AR</i>	14.
THE PRISONER, Red Blend, <i>CA</i> . (Half Bottle)	36.

Vintages Are Subject to Change!



Weekapaug Golf Club

DINNER MENU

Spring 2024

Executive Chef: **Dan Murillo** / Executive Sous Chef: **James Higgins**

265 Shore Road, Westerly, RI 02891 / 401-322-7870 ext. 112

Weekapauggolfclub.com



APPETIZERS

- *Point Judith Calamari** 18.
Tossed with balsamic braised shallots, sliced pepperdew peppers, Roma tomatoes, and fresh garden basil. Served in a pool of warm marinara.
(GF option made with chickpea flour.)
- *Classic Calamari Preparation** 18.
Served with a side of marinara, and pepper rings.
(GF option made with chickpea flour.)
- *Scallop & Wagyu Beef Duet** 20.
Tea leaf seared colossal sea scallop, rare sliced American Wagyu beef, sushi rice cakes, scallion-chili soy sauce, & lemon grass-sesame aioli. (GF), (CSF)
- *Chef's Mini Italian Meatballs** 15.
Chef Dan's ground beef, pork & veal meatballs, San Marzano marinara sauce, fresh garden basil, buffalo mozzarella and parmesan cheese.
- *Artesian Cheese and Charcuterie** 20.
Chef's selection of imported and domestic meats, and cheeses, served with French bread crostini, olives and seasonal fruit. (GF without crostini)
- *WGC Crispy Wings** 17.
A dozen lightly breaded and fried chicken wings, served plain or tossed with your choice of Buffalo sauce, spicy garlic butter, garlic parmesan, jalapeno mango or BBQ,
- *Boneless Tenders:** 15.
5 tenders with choice of wing sauce.
- *Daily Flatbread** Mkt.
Daily preparation of fresh ingredients on our signature flatbread crust.

SOUP & CHOWDER

- New England Clam Chowder** 7. / 10.
(CSF)
- Chef's Seasonal Soup** 6. / 9.

GARDEN ARRANGEMENTS

- *Salad Enhancements**
- Lemon Basil Chicken Breast** 7.
8oz. Sirloin Steak 18.
Trio of Grilled Jumbo Shrimp 10.5
Scottish Farm Raised Salmon 14.
- Through the Garden** Sm. 8. / Lg. 14.
An arrangement of fresh field greens, Belgian endive, shaved fennel, sliced cucumbers, grape tomatoes, julienne carrots, slivers of fresh radish, finished with a house crafted champagne vinaigrette. (GF, DF, V)
- Classic Caesar Salad** Sm. 8. / Lg. 14.
Consisting of chopped Romaine lettuce, parmesan Reggiano cheese, lemon pulp, house croutons, parmesan crisp, and our house made Caesar dressing.
(Veg), (GF without croutons.)

SIMPLY GRILLED

Lightly seasoned with extra virgin olive oil, and served over a bed of mesclun greens.
Served with a side of vegetable du jour.

- *Lemon Basil Chicken Breast** 18.
***Grilled 8oz Prime Black Angus Sirloin** 29.
***Quatro of Grilled Jumbo Shrimp (CSF)** 18.
***Scottish Farm Raised Salmon** 27.
(GF), (DF)

Please notify your server if anyone in your party has a food allergy or dietary need.

****Consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness!***

Allergy/ Dietary Identifiers

Veg = Vegetarian / V = Vegan / GF = Gluten Free

DF = Dairy Free / CSF = Contains Shellfish



ENTRÉE

- *Spring Lamb & Tortelloni Bolognese** 32.
Foraged mushroom stuffed tortelloni, baby carrots, smoked cippolini onions, peas, pickled shallot, Humbolt Fog.
- *Heritage Chicken Breast** 28.
Pan roasted, Chevre' potato puree, spring vegetables, whole grain mustard, Tarragon Velouté.
- *Grilled Wester Ross Salmon** 33.
Grilled 7oz. portion of farm raised salmon, pistachio pesto, lemon-chive risotto, marinated rainbow baby carrots.
- *Seafood Fettuccine Crunch Scampi** 36.
Crispy shrimp, scallops, and lobster. Squid ink and lobster roe infused-house crafted pasta, tossed in a scallion and basil garlic butter sauce. (CSF)
- *Oyster Mushroom "Rockefeller"** 25.
Pastry, spinach, pecorino, Bearnaise, roasted oyster mushrooms, crispy zucchini. (Veg)

BUTCHER BLOCK

Includes two seasonal sides and one sauce of your choice.

- * 14oz. **Prime New York. Strip** 46.
* 8oz **Angus Filet Mignon** 44.
* 10oz. **Smoked Brisket** 28.
- Surf Your Turf**
- 4oz **Lobster Meat** Mkt.
Two **Seared Colossal Sea Scallops** Mkt.
Trio **Grilled Jumbo Shrimp** 10.5

Signature Steak Sauce (Crafted in House.)
Choice of One Sauce / \$4. Each Additional sauce.
Horseradish Cream / Robert's Sauce
Bearnaise Sauce / Alabama White Sauce

PUB MENU

Pub Sides: Long cut French fries, waffle fries, sweet potato fries, onion rings, Cole slaw, fresh fruit cocktail, side garden salad or side Caesar salad.

- *The WGC Classic Burger** 17.
Served on a toasted Brioche bun with lettuce, tomato, pickle chips, sliced red onion, & choice of side.
(GF bun is available/ Veggie patty is available.)
- **Cheese:** Swiss, American, cheddar
 - **Premium Toppings + 2. ea.** Crispy Bacon, Avocado
 - **Spreads:** Mayonnaise, chipotle-sriracha mayonnaise, truffle oil.
- *WGC Lobster Roll** Mkt.
Served hot sauteed in butter or a cold lightly dressed lobster salad. Served on a New England Roll
(GF bun is available) (CSF)
- *Steak Frites** 29.
Grilled 8oz Prime Black Angus Sirloin, paired with house cut French fries and a truffle aioli.

SEASONAL SIDES

- Forked Crispy Duck Fat Creamer Potatoes** 13.
Smoked Cippolini Onions, Fresh Herbs. (GF)
- Balsamic Glazed Brussel Sprouts** 14.
Pancetta, & Parmesan. (GF)
- Creamy Parmesan Risotto** 12.
Add Fresh Lobster Meat +7. (GF)
- Sauteed Baby Spinach** 12.
Roasted Garlic Butter. (GF) (Veg)
- Classic Baked Potato** 6.
Loaded: Cheddar cheese, bacon, chives, & sour cream +2.
(GF)