



# DINNER MENU

AVAILABLE: Thursday – Saturday, 5:30 – 7:30 PM

## APPETIZERS

### POINT JUDITH CALAMARI 16

Tossed with balsamic braised shallots, pepperdew peppers, Roma tomatoes fresh basil and warm marinara. Also available in a classic preparation of garlic peppers and a side of marinara.

GF Option Available with Chickpea Flour.

### CRISPY MACARONI AND CHEESE SPHERES 14

Tender braised short rib, roasted red peppers, sautéed baby spinach, roasted garlic, cheddar sauce.

### SHRIMP COCKTAIL TRIO 10

3 poached jumbo shrimp served with fresh lemon and house cocktail sauce.

### MARGHERITA FLAT BREAD 10

Pomodoro sauce, Bocio mozzarella and fresh basil.

### DAILY FLAT BREAD MKT.

Chef Dan's daily offering.

### NEW ENGLAND CLAM CHOWDER Cup 6. / Bowl 9.

### CHEF'S SEASONAL SELECTION MKT.

## GARDEN ARRANGEMENTS

### SALAD ADDITIONS (GF)

lemon grilled chicken 6. / grilled salmon 12. / 8oz Sirloin 15. / grilled jumbo shrimp trio 10.

### THROUGH THE GARDEN 12

Fresh mesclun greens, Belgian endive, shaved fennel, sliced cucumbers, heirloom cherry tomatoes, julienne carrots, fresh radish, pickled red onion, finished with a champagne vinaigrette. (GF, DF, V)

### CLASSIC CAESAR 12

Chopped romaine, parmigiano reggiano cheese, lemon pulp, croutons, parmesan crisps and house made Caesar dressing. (V, GF without croutons)

### SPRING WEDGE 14

Crisp iceberg lettuce, shaved Bermuda onion, marinated heirloom tomato, chopped chives, Hard-boiled egg, thick cut maple glazed bacon, blue cheese dressing.

GF = Gluten Free / \* = GF Bread Available / V = Vegan / DF = Dairy Free

## ENTRÉES

### ORGANIC BLACK PEARL SALMON 26

Served with Chef's seasonal sides and topped with grilled artichoke and slow roasted tomato vinaigrette. (GF, DF)

### GEORGE'S BANK NATIVE SWORDFISH MKT

Daily preparation by our Chef. (GF)

### 8OZ CHOICE SIRLOIN OF BEEF 24.

Served to the temperature of your liking, with a Rosemary demi-glaze, served with Chef's seasonal sides. (GF)

### PASTA DU JOUR MKT

Daily preparation by our Chef. (GF Pasta Available)

### CHEF'S DAILY DINNER SPECIAL MKT

Daily preparation by our Chef.

## PUB MENU

Served with your choice of: Cole Slaw, House Cut Fries, Waffle Fries, Sweet Potato Fries or Onion Rings.

### BUILD YOUR BURGER \* 15

8OZ grilled black angus burger on a warm brioche bun served with your choice of side.

CHEESE: Swiss, American, cheddar, gorgonzola.

TOPPING: lettuce, tomato, pickles, red onion, sautéed mushrooms, caramelized onions, crispy bacon.

SPREADS: chipotle-siracha mayonnaise, traditional mayonnaise, truffle aioli.

### WGC LOBSTER SALAD ROLL \* MKT

Fresh native lobster salad served either hot or cold atop shredded lettuce in either a toasted brioche or New England style bun.

### CHICKEN NAAN SANDWICH \* 13

House-marinated lemon basil chicken grilled and sliced, layered with lettuce, tomato, Bermuda onion, pickles, pepper rings and hummus mayo.

### STEAK FRITES 19

8OZ USDA choice sirloin steak served with house-made cut fries and truffle aioli. (GF)

Please notify your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please ask your server about our gluten free pasta and rolls.

## W.G.C. SIGNATURE COCKTAILS

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### “PAUGER” 10.

Absolut grapefruit vodka, lemonade, cranberry, and a splash of pineapple juice.

### “FENWAY’S BEACH MARTINI” 14.

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

### “W.G.C.” SIGNATURE SANGRIA 11.

A tropical blend of coconut rum, orange liqueur, brandy, fresh juices. (Available Red or White)

### “BULLEIT” OLD FASHIONED 13.

Bulleit bourbon, muddled orange and “Bada Bing” dark cherry, angostura bitters, house simple syrup and stirred to perfection.

### GRAPEFRUIT MARGARITA 13.

Casa Amigos blanco tequila, Cointreau liqueur, pink grapefruit juice, freshly squeezed lime juice then shaken and finished with a salt rim.

### “J. W.” 11.

Triple Eight blueberry infused vodka, lemonade, freshly squeezed lemon juice, mint and a splash of sparkling water.

## DRAFT BEER *(Subject to change)*

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-Coors Light	4.	-Allahash Belgian White	7.	-Brooklyn Lager	6.
-Weekapaug Ale	6.	-Captain’s Daughter Double.IPA	7.5	-Stella Artois	6.

## BOTTLE & TIN

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*(N.A. = Non Alcoholic / G.F. = Gluten Free)*

-Budweiser	4.25	-Amstel Light	5.25
-Budweiser 16 oz. Alum.	5.50	-Corona	5.25
-Bud Light	4.25	-Corona Premier	5.25
-Bud Light Lime	4.25	-Guinness Stout 16oz.	6.00
-Blue Moon	5.25	-Heineken	5.25
-Little Sister IPA	6.50	-Heineken 0.0 (N.A.)	5.25
-Michelob Ultra	4.50	-Modelo Especial	5.25
-Miller Lite	4.25	-Samuel Adams Lager	5.25
-Miller High Life	4.25	-Woodchuck Cider	5.25
-Yuengling	4.25	-White Claw Ruby Red	6.50
-Buckler (N.A.)	4.50	-Red Bridge (G.F.)	5.25
-Schofferhofer Hefenweizen Grapefruit			6.00

## WINES BY THE GLASS

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### SPARKLING WINE

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MIONETTO SPARKLING ROSE	10.5
LAMARCA PROSECCO	10.5

### WHITE WINE

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JOSH SAUVIGNON BLANC; CA	9.
KIM CRAWFORD SAUVIGNON BLANC; NZ	10.5
LOUIS JADOT POUILLY FUISSE; France	14.
SONOMA CUTRER CHARDONNAY; CA	13.
DROUHIN VAUDON CHABLIS; France	16.
BOLLINI PINOT GRIGIO; Italy	9.
WHISPERING ANGEL ROSE; France	12.

### RED WINE

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EXCELSIOR CABERNET SAUVIGNON; S.A.	10.
DANIEL COHN CABERNET SAUVIGNON; CA	13.
LOUIS LATOUR PINOT NOIR; France	11.
MEIOMI PINOT NOIR; CA	12.
CATENA MALBEC; Argentina	10.
CLINE ZINFANDEL; CA	10.
FERRARI CARANO SIENA RED BLEND; CA	12.

*In coordinates with R.I. and Federal regulations members and guests must be at least 21 years of age to consume alcohol!*