



# Autumn Lunch Menu

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

## SMALL PLATES

- \*Point Judith Calamari** 19.  
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.
- \*Margharita Flatbread** 15.  
Pomodoro sauce, Bacio mozzarella, fresh basil  
*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 pub 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 pub side and a pickle.*

- \*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.

**\*Smoked Brisket Melt** 15.  
Aged cheddar cheese, sauteed mushrooms, caramelized onions, Alabama white sauce.

**\*WGC Classic Reuben** 14.  
Lean corned beef, sauerkraut, thousand island dressing, Swiss cheese, on grilled marble rye bread.

**\*Fluke Fish Sandwich** 15.  
Crispy panko breaded fluke, orange chipotle tartar sauce, lettuce, tomato, on toasted ciabatta.

## Pub Sides:

*Long cut fries, Waffle Fries, sweet potato fries, Onion Rings, Cole slaw, fruit cup, side garden salad or side Caesar salad.*

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:** V = Vegetarian / GF – Gluten Free / DF – Dairy Free



# Drink Menu

## SIGNATURE COCKTAILS

<b>DREW'S RYE MANHATTAN</b>	16.
Litchfield rye whiskey, Cocchi sweet vermouth, angostura bitters, orange twist over a large whiskey cube.	
<b>FENWAY'S BEACH MARTINI</b>	16.
Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.	
<b>ATLANTIC AVE APEROL SPITZ</b>	15.
Maschio prosecco, Aperol and elderflower liqueurs, fresh lemon juice, lemon twist and slice of orange.	
<b>PAUGER</b>	11.
Absolut grapefruit vodka, lemonade, cranberry juice, splash of pineapple juice, lime wedge.	
<b>CHARISSE'S PAPER PLANE</b>	17.
Litchfield bourbon, Aperol liqueur, Montenegro Amaro, freshly squeezed lemon juice. Garnished with a orange peel.	
<b>PURPLE MARTIN</b>	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.
Stella Artois:	Euro Lager	7.
Weekapaug	Indian Pale Ale	7.
Farmer's	Light Lager	8.
Whaler's	'RISE' American Pale Ale	8.

## 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.	Guinness Stout	8.
Lunch IPA (16.9oz)	14.		

*Drafts, Bottles and Cans rotate based on availability.*

## 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.
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.
DRY CREEK, Fume Blanc, <i>CA</i>	12.5
BANFI SAN ANGELO, Pinot Grigio, <i>IT</i> .	10.
TRIENNES, Rosé, <i>FR</i> .	13.
PIEROPAN, Garganega Blend, <i>Soave Classico, IT</i> .	12.
CHATEAU LA GRAVIERE, White Blend, <i>FR</i>	10.
PASCAL JOLIVET, Sancerre, <i>FR</i> (Half Bottle)	43.

### RED WINE

DECOY Cabernet Sauvignon, <i>CA</i>	14.
OREGON TERRITORY, Pinot Noir, <i>OR</i>	14.
ZUCCARDI Q, Malbec, <i>AR</i> .	12.
PRADOREY, Tempranillo, <i>Spain</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.
GRIMALDI, Nebbiolo, <i>Italy</i>	16.
THE PRISONER, Red Blend, <i>CA</i> (Half Bottle)	36.

*Vintages Are Subject to Change!*



# Weekapaug Golf Club

## DINNER MENU

Autumn 2024

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

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

[Weekapauggolfclub.com](http://Weekapauggolfclub.com)

## SIGNATURE COCKTAILS

**DREW'S RYE MANHATTAN** 16.  
Litchfield rye whiskey, Cocchi sweet vermouth, angostura bitters, orange twist over a large whiskey cube.

**FENWAY'S BEACH MARTINI** 16.  
Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.

**ATLANTIC AVE APEROL SPRITZ** 15.  
Maschio prosecco, Aperol and elderflower liqueurs, fresh lemon juice, lemon twist and slice of orange.

**PAUGER** 11.  
Absolut grapefruit vodka, lemonade, cranberry juice, splash of pineapple juice, lime wedge.

**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.  
Stella Artois: Euro Lager 7.  
Weekapaug Indian Pale Ale 7.  
Farmer's Light Lager 8.  
Whaler's 'RISE' American Pale Ale 8.

### 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.

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Little Sister SIPA	8.	Guinness Stout	8.
Lunch IPA (16.9oz)	14.		

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## 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.

LA PORTE BLANCHE, Sancerre, *FR* 18.

SONOMA CUTRER Chardonnay, *CA* 13.

DROUHIN VAUDON, Chardonnay, Chablis, *FR* 17.

FLOWERS, Chardonnay, *CA* 17.

DRY CREEK, Fume Blanc, *CA* 12.5

BANFI SAN ANGELO, Pinot Grigio, *IT* 10.

TRIENNES, Rosé, *FR* 13.

PIEROPAN, Garganega Blend, *Soave Classico, IT* 12.

CHATEAU LA GRAVIERE, White Blend, *FR* 10.

PASCAL JOLIVET, Sancerre, *FR* (Half Bottle) 43.

## RED WINE

DECOY Cabernet Sauvignon, *CA* 14.

OREGON TERRITORY, Pinot Noir, *OR* 14.

ZUCCARDI Q, Malbec, *AR* 12.

PRADOREY, Tempranillo, *Spain* 14.

EARTHQUAKE, Red Zinfandel, *CA* 13.

CHATEAU TOUR BEL AIR; Merlot Blend, *FR* 12.

ACHAVAL FERRER QUIMERA, Blend, *AR* 14.

GRIMALDI, Nebbiolo, *Italy* 16.

THE PRISONER, Red Blend, *CA* (Half Bottle) 36.

*Vintages are Subject to Change*



## SMALL BITES

### \*Point Judith Calamari: 19.

Tossed with balsamic braised shallots, sliced pepperdew peppers, Roma tomatoes, and fresh garden basil. Served in a pool of warm marinara.

### Classic Calamari Preparation:

Served with a side of marinara, and pepper rings. (Gluten Free option made with chickpea flour.)

### \*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, Sweet Chili, Jalapeno Mango, Garlic Parmesan or BBQ.

### Boneless Tenders: 5 tenders with choice of sauce. 15.

## FLATBREADS

(Gluten Free flatbread shells are available.)

### Margherita: 15.

Fresh San Marzano pomodoro, basil, Bacio mozzarella.

### \*Daily Flatbread: Mkt.

Daily preparation of fresh ingredients on our signature flatbread crust.

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 the chance of food borne illness.

(V = Vegetarian/ GF = Gluten Free / DF = Dairy Free)

## SOUP & CHOWDER

Cup 7. / Bowl 10.

### New England Clam Chowder:

## GARDEN ARRANGEMENTS

### \*Salad Enhancements:

Lemon Basil Chicken Breast	6.
8oz. Sirloin Steak	18.
Trio of Grilled Jumbo Shrimp	10.5.
Scottish Farm Raised Salmon	14.

### Through the Garden: 8. / 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: 8. / 14.

Consisting of chopped Romaine lettuce, parmesan Reggiano cheese, lemon pulp, house croutons, parmesan crisp, and our house made Caesar dressing. (V, GF without croutons.)

## SEASONAL SIDES

### Thyme Smashed Root Vegetables 10.

Parsnips, Sweet Potato, Yukon Gold Potato, Carrots. (GF, V)

### Dill Maple Glazed Carrots 12.

Tri Color Baby Carrots (GF, V)

### Baked Potato 6.

Served with Sour Cream & House Whipped Butter.

### Loaded Baked Potato 8.

Cheddar cheese, bacon, chives, & sour cream.



## ENTRÉES

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- \*Halibut 'Gomes de Sa' Cacarola:** 36.  
Sea salt cured halibut, braised northern beans, smoked chorizo, new potato, bell peppers, eggplant and saffron. (GF)
- \*Vanilla Brined Frenched Pork Chop:** 35.  
Apple, pear and almond amaretto sauce, pomegranate reduction, dill-maple glazed carrots; thyme smashed root vegetables. (GF)
- \*Braised Short Rib Surf & Turf:** 43.  
Six- ounce boneless short rib, marinated grilled shrimp, petit vegetables, loaded twice baked potato and a lemon-thyme beurre blanc.
- \*Stuffed Chicken Breast:** 30.  
Cranberry and kale mousse, smoked gouda bechamel, dill-maple glazed carrots, thyme smashed root vegetables.
- \*Trombette Raccolto:** 27.  
Sweet Italian sausage, candied sugar pumpkin and butternut squash, sage cream sauce, balsamic- brown butter, Beemster XO.
- \*Tempura Maitake:** 26.  
Ginger, Mirin glazed sweet potato fondant, sesame, local corn, sweet chili aioli. (V)

## BUTCHER BLOCK

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*All cuts include your choice of two seasonal sides, and one signature steak sauce of your choice.*

- Prime New York Strip:** (Fourteen ounces). 46.
- Angus Filet Mignon:** (Eight ounces). 44.

### Signature Steak Sauces

*Choose one signature steak sauce. (Additional Sauce + 3.)*

- Horse Radish Cream
- Merlot Black Truffle Demi
- Bourbon Bacon Cream



## SIMPLY GRILLED

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*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** 18.
- \*Scottish Farm Raised Salmon** 27.

*Pink Himalayan Sea salt available per request.*

## PUB MENU

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*All Pub Menu Burgers and Sandwiches are served with a pickle spear and your choice of one pub side.*

- \*WGC Black Angus Burger:** 17.

Served on a toasted Brioche bun with lettuce, tomato, pickle chips and raw onions.

Served with your choice of pub side. (GF bun is available)

- **CHEESE:** Swiss, American, Cheddar
- **PREMIUM TOPPINGS:** Crispy Bacon. +2.
- **SPREADS:** Traditional Mayonnaise, Chipotle- Siracha Mayonnaise, Truffle Aioli

- WGC Veggie Burger:** 17.

House crafted seasonally, comes with your choice of burger toppings and one burger side.

- \*Steak Frites:** 29.

Grilled 8oz Prime Black Angus Sirloin, paired with house cut French fries and a truffle aioli.

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