



# 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 Mingo, Garlic Parm. or BBQ.

**\*Boneless Tenders** 15.  
5 tenders served with choice of sauce.

**\*Daily Flatbread** Mkt.  
Chef Dan's daily preparation of fresh ingredients from local farms and purveyors.  
GF flatbread shells are available.

**Lavish Chips Basket:** (Complimentary)  
House made flour lavish chips, accompanied with a weekly preparation of seasonal hummus.

## SOUP & CHOWDER

**New England Clam Chowder** Cup 7./ Bowl 12.

## GARDEN ARRANGEMENTS

**\*Salad Enhancements**  
Lemon Basil Chicken Breast 7.  
8oz. Prime Angus Sirloin 18.  
Trio of Grilled Shrimp 10.  
7 oz. Scottish Farm Raised Salmon 14.

**Through the Garden** sm. 7./lg. 12.  
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. 7./lg. 12.  
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 one lunch side.

**\*Lemon Basil Chicken Breast** 18.  
**\*Grilled 8oz. Prime Angus Sirloin** 26.  
**\*Four Grilled Jumbo Shrimp** 18.  
**\*Wester Ross Scottish Salmon** 27.

## LUNCH MAINS

All burgers, sandwiches and simply grilled come with your choice of long cut fries, sweet potato fries, Onion Rings, Cole slaw, fruit cup, side garden salad or side Caesar salad.

**\*Deli Board Sandwich** 10.  
**Half Deli Board Sandwich & Cup of Soup.** 11.

- **Bread:** Marble rye, whole wheat, white, or gluten free.
- **Meat:** Black Forest ham, roasted turkey, or tuna salad.
- **Toppings:** Lettuce, tomato, pickle chips, sliced red onion.
- **Premium Toppings + 2. ea.** Bacon, avocado.
- **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** 14.  
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.

**\*Lobster B.L.T.** 25.  
Lightly dressed native lobster, fresh lettuce, garden tomato & crispy bacon, served on toasted white bread.

**\*Classic Reuben Sandwich** 14.  
Thinly sliced corned beef, Swiss cheese, thousand island dressing, and sauerkraut on grilled marble rye bread.

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

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

**\*W.G.C. Lobster Roll** Mkt.  
Native lobster tossed with a light dressing or served hot simmered in butter atop shredded lettuce, served on a torpedo roll or long New England style bun.

**\*Prime Rib French Dip** 16.  
Slow roasted prime rib of beef, thinly sliced, with cheddar cheese, caramelized onions, horseradish cream sauce, on a French baguette.  
Served with a Side of hot Au Jus,

**\*Crispy Fish Sandwich** 16.  
Old dill beer battered cod filet, with pickle chips, tartar sauce, & lettuce on a brioche.

**\*Golfer's Hot Dog:** 6.  
Steamed pork and beef hotdog, served on a New England bun with a side of chips, and condiments.

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 = Vegan / GF – Gluten Free / DF – Dairy Free / N – Contains Nuts / SF – Contains Shell Fish



# Drink Menu

## SIGNATURE COCKTAILS

**WGC MOSCOW MULE** 12.  
Chopin vodka, freshly squeezed lime juice, & ginger beer. Garnished with a slice of lime and mint. Served in "Bernie's" copper mug.

**FENWAY'S BEACH MARTINI** 16.  
Muddled cucumber, lemon juice, Tanqueray 10 gin, & elderflower liqueur. Shaken to perfection.

**LITCHFIELD OLD FASHIONED** 16.  
Litchfield bourbon, muddled orange and "Bada Bing" dark cherry, angostura bitters, & house simple syrup. Served over a big ice cube.

**POND VIEW PALOMA** 16.  
Casa Amigos blanco tequila, freshly squeezed lime juice, and Fever Tree sparkling pink grapefruit. Served with a salted rim and lime.

**ATLANTIC AVE APEROL SPRITZ** 14.  
Maschio prosecco, Aperol, Elderflower liqueur, fresh lemon juice, soda water, orange wedge & lemon twist.

**PURPLE MARTIN** 13.  
Parrot Bay coconut rum, muddled garden mint, freshly squeezed lime juice, 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

**Whaler's** 'Rise' American Pale Ale 8.

**Coors Light** Light American Lager 6.

**Daily Offerings:** See Server for Today's Offerings 7.

## BOTTLE & TIN

Amstel Light	6.	Corona	6.
Heineken	6.	Modelo Especial	6.
Red Bridge (G.F.)	6.	White Claw	7.
Little Sister IPA	7.	Tapped Apple Cider	8.
Yuengling	5.	High Noon	8.
'Rise' APA	7.	Long Drink	8.
Captain's Daughter	8.	Heineken 00 N/A	6.
Athletic IPA N/A	6.	Bud 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.
Guinness Stout	8.		

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

## WINES BY THE GLASS

### SPARKLING WINE

**JULES LOREN, Brut, FR** 10.5

**MASCHIO, Prosecco Rose, IT** 10.5

**MASCHIO Prosecco, IT** 10.5

### WHITE WINE

**WHITEHAVEN, Sauvignon Blanc, NZ** 12.

**KIM CRAWFORD, Sauvignon Blanc, NZ** 10.5

**LA PORTE BLANCHE, Sancerre, FR** 18.

**SONOMA CUTRER, Chardonnay, CA** 13.

**FERRARI CARANO, Chardonnay, CA** 12.

**FLOWERS, Chardonnay, CA** 16.

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

**TRIENNES, Rosé, FR** 13.

**PIEROPAN, White Blend, IT** 11.

**SOLOSOLE, Vermentino, IT** 13.

**ETNA BIANCO, Tornatore, IT** 16.

### RED WINE

**DOMAINE BOUSQUET, Cabernet Sauvignon, AR** 11.

**DECOY, Cabernet Sauvignon, CA** 14.

**ACROBAT, Pinot Noir, OR** 12.

**RESONANCE, Pinot Noir, OR** 16.5

**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.

**BARON DE LEY, Tempranillo, SP** 13.

**QUIMERA, Red Blend, AR** 14.

*Ask your server about our new house wines.  
Vintages Are Subject to Change!*

### Wine Wednesdays

May 31<sup>st</sup> – September 27<sup>th</sup>

**25% off all bottles of wine with purchase of entrée.**



# Dinner 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. GF (Chickpea Flour)  
Available in a classic preparation of garlic peppers, and a side of marinara sauce. GF (Chickpea Flour)
- \*Tuna Tempura** 20.  
Yellowfin tuna, avocado, Nori Seaweed, wasabi aioli, & sweet sesame soy sauce.
- \*Crispy Chicken Wings** 17.  
12 wings, tossed with either, Buffalo, spicy garlic butter, garlic parmesan, mango jalapeno or BBQ.
- \*Boneless Tenders**  
5 tenders served with choice of sauce. 15.

## SOUP & CHOWDER

New England Clam Chowder Cup 7./Bowl 10.

## GARDEN ARRANGEMENTS

- \*Salad Enhancements**
- Lemon Basil Chicken Breast** 7.  
8oz. **Black Angus Sirloin Steak** 18.  
**Trio of Grilled Shrimp (SF)** 10.  
**7 oz. Scottish Farm Raised Salmon** 14.
- Through the Garden** sm. 7./lg. 12.  
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. 7./lg. 12.  
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 (GF)

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

- \*Lemon Basil Chicken Breast** 18.
- \*Grilled 8oz. Prime Angus Sirloin** 26.
- \*Four Grilled Jumbo Shrimp (SF)** 18.
- \*Wester Ross Scottish Salmon** 27.
- \*Georges Banks Swordfish** 32.

## BUTCHER SHOP

*Accompanied by choice of two seasonal sides and choice of one signature sauce.*

- **\*Filet Mignon** 8oz. Angus Choice 56.
- **\*NY Sirloin** 8oz. Prime 30.
- **\*NY Sirloin** 14oz. Prime 44.

**WGC Signature Sauce:** (+3. each additional sauce) (GF)

- Merlot Demi
- Horseradish Cream

## SEASONAL SIDES

- Hericot Vert:** 9.  
(GF, V)
- Baked Potato:** 5.
- Loaded Baked Potato:** w/ Cheddar & Chives 7.

## PUB FAVORITES

*All burgers and sandwiches are served with your choice of long cut fries, waffle fries, sweet potato fries, onion rings, Cole slaw, side garden salad or a 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/ V patty is available.)
  - **Cheese:** Swiss, American, cheddar
  - **Premium Toppings + 2. ea.** bacon,/ avocado
  - **Spreads:** Mayonnaise, chipotle-siracha mayonnaise, truffle oil.
- \*Steak Frites:** 27.  
Grilled 8oz. prime Black Angus sirloin, paired with house cut fries and a truffle aioli.
- \*W.G.C. Lobster Roll (SF)** Mkt.  
Native lobster tossed with a light dressing or served hot simmered in butter atop shredded lettuce, served on a choice of torpedo bun or New England bun.
- \*Margarita Flatbread** 12.  
San Marzano Pomodoro Sauce, Bacio Mozzarella, & Fresh Garden Basil.  
Added Toppings: + 2. ea. / Pepperoni, Spinach.  
GF flatbread shells are available.

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

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# Drink Menu

## SIGNATURE COCKTAILS

- J.W.** 13.  
Triple 8 blueberry vodka, freshly squeezed lemon juice, lemonade, fresh garden mint, and a splash of club soda.
- FENWAY'S BEACH MARTINI** 16.  
Muddled cucumber, lemon juice, Tanqueray 10 gin, & elderflower liqueur. Shaken to perfection.
- LITCHFIELD RYE MANHATTAN** 16.  
Litchfield rye whiskey, Cocchi sweet vermouth, Angostura bitters, and a Bada Bing dark cherry. Served over a large ice cube.
- POND VIEW PALOMA** 16.  
Casa Amigos blanco tequila, freshly squeezed lime juice, and Fever Tree sparkling pink grapefruit. Served with a salted rim and lime.
- ATLANTIC AVE APEROL SPRITZ** 14.  
Maschio prosecco, Aperol, Elderflower liqueur, fresh lemon juice, soda water, orange wedge & lemon twist.

- PURPLE MARTIN** 13.  
Parrot Bay coconut rum, muddled garden mint, freshly squeezed lime juice, 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
- Whaler's** 'Rise' American Pale Ale 8.
- Coors Light** Light American Lager 6.
- Daily Offerings:** See Server for Today's Offerings 7.

## BOTTLE & TIN

- |                                      |    |                    |    |
|--------------------------------------|----|--------------------|----|
| Amstel Light                         | 6. | Corona             | 6. |
| Heineken                             | 6. | Modelo Especial    | 6. |
| Red Bridge (G.F.)                    | 6. | White Claw         | 7. |
| Little Sister IPA                    | 7. | Tapped Apple Cider | 8. |
| Yuengling                            | 5. | High Noon          | 8. |
| 'Rise' APA                           | 7. | Long Drink         | 8. |
| Captain's Daughter                   | 8. | Heineken 00 N/A    | 6. |
| Athletic IPA N/A                     | 6. | Bud 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. |
| Guinness Stout | 8. |                |    |

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

## WINES BY THE GLASS

### SPARKLING WINE

- JULES LOREN**, Brut, FR 10.5
- MASCHIO**, Prosecco Rose, IT 10.5
- MASCHIO** Prosecco, IT 10.5
- RISATA**, Moscato d' Asti 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.
- FERRARI CARANO**, Chardonnay, CA 12.
- FLOWERS**, Chardonnay, CA 16.
- BANFE SAN ANGELO**, Pinot Grigio, IT 10.
- TRIENNES**, Rosé, FR 13.
- PIEROPAN**, White Blend, IT 11.
- SOLOSOLE**, Vermentino, IT 13.
- 'J'**, Pinot Gris, CA 10.

### RED WINE

- DOMAINE BOUSQUET**, Cabernet Sauvignon, AR 11.
- DECOY**, Cabernet Sauvignon, CA 14.
- ACROBAT**, Pinot Noir, OR 12.
- OREGON TERRITORY**, Pinot Noir, OR 15.
- 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.
- BARON DE LEY**, Tempranillo, SP 13.
- QUIMERA**, Red Blend, AR 14.

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