



# Spring Lunch Menu

## RAW BAR

Served over a bed of ice, seaweed, fresh lemon, cocktail sauce & house crafted mignonette. **GF / CSF**

- \*Local Oysters: on half shell. 3.00 ea. / 35. Dozen
- \*Littlenecks: on half shell. 1.75 ea. / 29. Dozen
- \*Jumbo Poached Shrimp: 3.25 ea. / 38. Dozen
- \*Lobster Tail: 15. ea.

## SMALL PLATES

- \*Point Judith Calamari 19.  
Tossed with balsamic braised shallots, Piquante peppers, Roma tomatoes, fresh basil and warm marinara.  
Available in a classic preparation of garlic peppers, and a side of marinara sauce.  
**GF** (w/ Chickpea Flour)
- \*Crispy Chicken Wings 18.  
12 wings, tossed with either, Buffalo, Garlic Butter, Spicy Mango, Garlic Parmesan, Sweet Chili, BBQ or Alabama White BBQ.
- \*Boneless Tenders  
5 tenders served with choice of wing sauce. 16.
- \*Daily Flatbread Mkt.  
Chef Dan's daily preparation of fresh ingredients from local farms and purveyors.  
**GF** flatbread shells are available.
- \*Table Lavish Chips & Hummus  
Complimentary house made lavish chips and hummus.  
**GF** (Substitute lavish chips with fresh vegetable sticks.  
*Available with lunch only!*

## SOUP & CHOWDER

New England Clam Chowder Cup 8./ Bowl 12.

## GARDEN ARRANGEMENTS

- \*Grilled Salad Enhancements (**GF**)  
Lemon Basil Chicken Breast 7.  
8oz. Prime NY Sirloin 22.  
Trio of Grilled Shrimp (**CSF**) 9.  
Scottish Farm Raised Salmon 16.
- Through the Garden sm. 9./lg. 16.  
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. 9./lg. 16.  
Consisting of chopped Romaine lettuce, parmesan Reggiano cheese, lemon pulp, house croutons, parmesan crisp, and our house made Caesar dressing. **GF** (without croutons)

## ON THE RUN: (5 Minutes or Less)

- \*Golfer's Hot Dog One: 6. /Two 10.  
Steamed pork and beef hotdog, served on a New England bun with condiment packets & chips.  
*Grilled or side substitutions may take more time!*

## LUNCH MAINS

All burgers, sandwiches and simply grilled come with your choice of long cut fries, sweet potato fries, coleslaw, fruit cup, side garden salad or side Caesar salad, and a pickle.

- \*Deli Board Sandwich 10.  
Half Deli Board Sandwich & Cup of Soup. 13.  
- Bread: Marble rye, whole wheat, white, **GF** bread, 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, yellow mustard, or chipotle sriracha mayo.

## \*Classic Deli Board Sandwiches:

- |                     |     |                       |      |
|---------------------|-----|-----------------------|------|
| - B.L.T.            | 13. | - Chicken Caesar Wrap | 13.  |
| - Tuna Melt         | 13. | - Grilled Cheese      | 10.  |
| - Ham & Cheese Melt | 13. | Add Bacon & Tomato    | + 3. |

- \*Jr. Clubhouse Sandwich 15.  
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.
- \*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  
- Spreads: Mayonnaise, chipotle-sriracha mayo, truffle oil.

\*Nashville Hot Chicken Sandwich 17.  
Pickle chips, slaw, secret sauce on a brioche bun.

\*Southern Smoked Brisket Sandwich 17.  
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. **CSF**

\*Corned Beef Reuben 15.  
Sauerkraut, thousand island dressing, Swiss cheese, served on grilled marble rye bread.

\*Crispy Fluke Sandwich 18.  
Fresh local fluke, dill tartar sauce, lettuce, pickle chips, and garden tomato, served on a Brioche bun.

\*French Dip 17.  
Shaved ribeye, caramelized onions, mushrooms, Swiss cheese, horseradish cream sauce on a baguette & Au jus.

\*Shawarma Wrap 15.  
Marinated grilled chicken, toum sauce, pickle chips, lettuce, tomato, pepper rings, onions in a wrap.

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 / **CSF** – Contains Shell Fish



# Dinner Menu

Spring 2025

## APPETIZERS

### **\*Point Judith Calamari** 19.

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

(GF option made with chickpea flour.)

### **\*Classic Calamari Preparation** 19.

Served with a side of marinara, and pepper rings.

(GF option made with chickpea flour.)

### **\*Spanish Charred Octopus** 21.

Harissa, sweet and sour eggplant, basil aioli, raisins, arugular, Castelvetrano olive. (GF)

### **Roasted White Sweet Potato** 17.

Ginger, sesame glaze, honey, Greek yogurt, watercress. (GF), (V)

### **\*Burrata Crostini** 18.

Blood orange, pickled radicchio, walnut granola, grilled sourdough. (V)

### **\*Artesian Cheese and Charcuterie** 22.

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** 18.

A dozen lightly breaded and fried chicken wings, served plain or tossed with your choice of Buffalo sauce, spicy garlic butter, garlic parmesan, sweet chili or BBQ,

### **\*Boneless Tenders:** 16.

5 tenders with choice of wing sauce.

### **\*Daily Flatbread** Mkt.

Daily preparation of fresh ingredients on our signature flatbread crust.

## RAW BAR

*Served over a bed of ice & seaweed, fresh lemon, cocktail sauce, & house crafted mignonette.*

**\*Local Oysters** (GF / CSF) 3. ea. / 35. Dozen

**\*Littlenecks** (GF / CSF) 1.75. ea. / 20. Dozen

**\*Poached Shrimp** (GF / CSF) 3.25 ea. / 38. Dozen

**\*Lobster Tail** (GF / CSF) 15. ea.

**\*Weekapaug Tower** (GF / CSF) 70.

12 Oysters, 6 Littlenecks, 3 Shrimp, 1 Lobster Tail

## SOUP & CHOWDER

**New England Clam Chowder** (CSF) Cup 8. / Bowl 12.

**Chef's Seasonal Soup** Mkt.

## GARDEN ARRANGEMENTS

### **\*Salad Enhancements**

Lemon Basil Chicken Breast (GF) 7.

8oz. Sirloin Steak (GF) 22.

Trio of Grilled Jumbo Shrimp (GF / CSF) 9.

Scottish Farm Raised Salmon (GF) 16.

**Through the Garden** Sm. 9. / Lg. 16.

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. 9. / Lg. 16.

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

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

V = Vegetarian / GF = Gluten Free / CN = Contains Nuts/ DF = Dairy Free / CSF = Contains Shellfish



## ENTRÉE

- \* Braised Lamb Kabsa** 43.  
Frenched lamb shank, seasoned long grain rice, roasted cauliflower puree, pinenuts, mint gremolata, pomegranate, sorrel. (GF/CN)
- \* Fettucine Bolognese** 29.  
Pancetta, beef, veal, pork, San Marzano tomato, vegetables, parmesan cheese. (GF)
- \* Icelandic Cod En Croute** 32.  
Cod loin, baby spinach, leeks, grain mustard, puff pastry, lemon beurre blanc, broccolini.
- \* Fluke Milanese** 32.  
Mediterranean salad, artichokes, tomato, capers, pickled onion, roasted peppers, watercress, pinenut romesco sauce.
- \* Karaage Chicken** 30.  
Semi-boneless fried chicken, Shoyu-pickle marinade, chili glazed sweet fingerling potato, Szechuan pepper gravy, tempura vegetables. (GF)
- \* Teriyaki Mushroom Bao** 28.  
Carrot slaw, scallion, furikake, seaweed, chili sauce, beet chips.

## BUTCHER BLOCK

*Includes two seasonal sides and one sauce of your choice.*

- \* 14oz. **Choice Angus Ribeye** (GF) 46.
- \* 8oz **Angus Filet Mignon** (GF) 48.
- \* 12oz **Prime New York Strip** (GF) 42.
- \* 8oz. **Prime New York Strip** (GF) 32.
- \* 12oz **House Smoked Brisket** (GF) 29.

### Premium Toppings

- \* 4oz **Lobster Meat** (CSF) Mkt.
- \* Trio **Simmered Shrimp** (GF/CSF) 9.
- Sauteed Mushrooms & Onions** 5.

### House Crafted Signature Steak Sauce

*Choice of One Sauce /+4. Per Additional sauces*

- Horseradish Cream Sauce
- Pickled Pepper Garlic Butter
- Chianti Demi-Glaze
- Alabama White BBQ Sauce
- Gorgonzola Cream Sauce

## PUB MENU

*Pub Sides: Long cut French fries, sweet potato fries, onion rings, Cole slaw, 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,
- **Spreads:** Mayonnaise, chipotle-sriracha, mayonnaise, truffle aioli.

### \*New England Lobster Roll Mkt.

Served hot sauteed in butter or a cold lightly dressed lobster salad. Served on a toasted New England roll  
(GF bun is available) (CSF)

### \*Steak Frites 30.

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

### \*Nashville Hot Chicken Sandwich 17.

Fried chicken, pickle, slaw, secret sauce, brioche bun.

## SIMPLY PREPARED

*Lightly seasoned with extra virgin olive oil, and a blend of Himalayan pink sea salt & crushed black pepper.*

*Served over a bed of mesclun greens.*

*Served with a side of vegetable du jour. (Sub Seasonal Side +2.)*

### \*Lemon Basil Grilled Chicken Breast 19.

### \*Grilled 8oz Prime Black Angus Sirloin 30.

### \*Simmered Shrimp (5) (CSF) 20.

### \*Pan Roasted Scottish Salmon (GF), (DF) 27.

## SEASONAL SIDES

### Sautéed Buttered Broccolini (GF/V) 9.

### Seasoned Vegetables Sea salt & olive oil. (GF/V) 8.

### Mac & Cheese Aged gouda & cheddar cheese. (V) 9. Add 4 oz. fresh lobster meat. +19.

### Truffle Parmesan Long Cut Fries (GF/V) 10.

### Classic Baked Potato 6. **Loaded:** Cheddar cheese, bacon, chives, & sour cream +2. (GF/V)