

# Weekend Dinner Menu

## STARTERS

### Chicken Wings

eight golden fried jumbo wings tossed in your favorite sauce 14<sup>.50</sup>

### Chicken Tenders

butter milk breaded chicken tenderloins quick fried and served with a side of your favorite dipping sauce 13<sup>.50</sup>

Sauce Selections: **Buffalo** | **Asian Sticky** | **Garlic Parmesan** | **BBQ**

### Stuffies

house made chourico and quahog stuffing served in the shell 3<sup>.50</sup> each

### Arancini Arrabiata

panko breaded risotto quick fried and served in a pool of spicy marinara 12

### Calamari Piccanti

tender squid rings lightly coated and quick fried tossed with garlic butter and pepper rings 16

### Clam Cakes

light and fluffy house made clam cakes

3 cakes 4<sup>.50</sup> | 6 cakes 6<sup>.50</sup>

## SOUP & SALADS

### New England Clam Chowder

local minced clams, celery, Idaho potatoes in a rich clam crème 5 | 7

### Chicken Noodle

braised chicken, mirepoix, savory broth, noodles 5 | 7

### Garden Salad

baby field greens, tomatoes, cucumbers, onions and a mélange of imported olives 7<sup>.00</sup> | 12<sup>.25</sup>

### Caesar Salad

chopped romaine tossed with Tuscan dressing then topped with croutons and shaved parmesan 8<sup>.50</sup> | 14<sup>.50</sup>

## SANDWICHES

### Chicken Sandwich

choice of grilled or fried chicken breast with lettuce, tomatoes and onions on a grilled potato roll 13<sup>.50</sup>

### Angus Burger

choice angus beef patty char broiled and topped with lettuce, tomatoes, and onions on a grilled potato roll 13<sup>.50</sup>

add American Cheese 1 | add Bacon 2<sup>.50</sup>

### Meatball Grinder

house made meatballs simmered in marinara topped with provolone and baked in a artisan torpedo roll 13<sup>.50</sup>

### Veal or Chicken Parmigiana Sub

hand pounded veal or chicken topped with marinara and melted provolone on a toasted sub roll 13<sup>.50</sup> | 15<sup>.50</sup>

## CLUB HOUSE PIZZA

our pizza is made with wood fired dough, plum tomato sauce and a custom blend of cheese then baked to order.

**Classic Cheese** 11

**Pepperoni Pizza** 13<sup>.50</sup>

## PASTA & ENTRÉE SELECTIONS

*all entrees are served with two sides or pasta marinara  
add a salad to any entrée: Garden 5 | Caesar 6*

### New York Strip Steak

fourteen ounce sirloin, char broiled, caramelized onions 28

### Baked Haddock

local haddock fillet, chardonnay and butter poached, Ritz cracker topping 24

### Chicken Picatta

chicken breast sauté, roasted mushrooms, capers white wine & lemon sauce 22

### Chicken Parmigiana

hand pounded chicken cutlet, breaded and fried then topped with house tomato gravy and melted provolone cheese 18<sup>.50</sup>

### Veal Parmigiana

breaded veal cutlet topped with house tomato gravy and melted provolone cheese 18<sup>.50</sup>

### Bolognese

ground pork, veal, and beef stewed with plum tomatoes, fresh basil, garlic, cream and Parmigiana tossed with rigatoni 16<sup>.50</sup>

### Pasta and Meatballs

two house made jumbo meatballs, topped with house tomato gravy and served with your choice of linguini or rigatoni 14<sup>.50</sup>

## CHEF'S FAVORITES

### Shrimp Mozambique

colossal shrimp sauté, garlic lager sauce, saffron rice, house fried potato chips, hint of spice 26

### Pork Gremolata

bone in pork chop, char broiled, minced herbs, choice of two sides 24

### Mushroom Ravioli Salsa di Noci

light garlic cream sauce, toasted walnuts, sundried tomatoes, fresh herbs 22

PLEASE ASK YOUR SERVER  
FOR OUR DESSERT SELECTIONS

*all prices are subject to a 6.25% MA state tax and a .75% local meal tax*

*Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of food borne illness*

# SPECIALTY DRINKS

## *Cookies & Cream*

*Absolute Vanilla, Baileys Irish Cream, Kahlua, Godiva Dark Chocolate*

## *Caramel Apple Martini*

*Absolute Martini, Apple Puckers, ButterShots, Caramel Rim*

## *Espresso Martini*

*Absolute Vanilla, Three Olives Espresso Vodka, Bailey's Espresso*

## *Pumpkin Espresso Martini*

*"Mozart" chocolate pumpkin liqueur,  
Three Olives Espresso Vodka, Bailey's Espresso*

## *Makers Old Fashion*

*Makers Mark, bitters, orange simple syrup*

## *Banana Cream Pie Martini*

*Absolute Vanilla, Crème de Banana, Rum Chata Cream Liqueur*

## *Fall Apple Sangria*

# WINE CELLAR

## WHITES

### *Sauvignon Blanc*

*13 Celsius*

*7 / 25*

### *Chardonnay*

*Imagery*

*7 / 25*

### *Silver Gate*

*6 / 20*

### *Pinot Grigio*

*Silver Gate*

*7 / 25*

### *White Zinfandel*

*Beringer*

*7 / 25*

### *Rose*

*Whispering Angel*

*12 / 29*

## REDS

### *Merlot*

*120 Santa Rita*

*6 / 20*

### *Cabernet Sauvignon*

*Imagery*

*7 / 25*

### *Silver Gate*

*6 / 20*