



Salads

- Clubhouse Garden\$5.25
Mixed Greens, Tomatoes, Cucumbers, Carrots and Multigrain Croutons with your choice of Dressing
- Traditional Chopped Caesar\$6.25
Crisp Romaine Hearts, Shaved Parmesan Cheese, Olives and Mozzarella Crostini topped with our Delicious Caesar Dressing
Add Grilled Chicken.....\$9.25
Add Shrimp.....\$10.25
- Spinach Salad.....\$7.95
Fresh Baby Spinach Mixed with Sliced Pears, Crispy Pecans, Dried Cranberries and Shaved Red Onions topped with Blue Cheese Crumbles and served with Raspberry Balsamic Vinaigrette Dressing

Appetizers

- Chips and Salsa.....\$3.95
Served with Crispy Tortilla Chips
- Chili Con Queso Dip.....\$4.95
Served with Crispy Tortilla Chips
- Nachos Supreme.....\$7.75
Crisp Corn Tortilla Chips, Molten Cheddar Cheese Sauce, Tomatoes, Olives, Jalapenos, Sour Cream and Green Onions
Add Sirloin Chili.....\$8.75
- Mozzarella Sticks\$5.75
Served with Marinara Sauce
- Traditional Chicken Wings.....\$8.75
One Dozen Wings served with your choice of Buffalo, Garlic Herb or BBQ Sauce with Celery and Blue Cheese or Ranch Dressing
- Boneless Chicken Bites.....\$9.75
Boneless Chicken Bites served with your choice of Buffalo, Garlic Herb or BBQ Sauce with Celery and Blue Cheese or Ranch Dressing
- Italian Style Fried Calamari.....\$6.95
Herb Breaded Calamari served with Cherry Peppers and Marinara Dipping Sauce
- Shrimp Cocktail.....\$9.00
Four (4) Colossal Shrimp served with Fresh Lemon and our Tangy Cocktail Sauce
- Jumbo Lump Crab Cakes.....\$10.00
Zesty Corn and Roasted Red Pepper Salad, Lime Rémolade and served with Crispy Shoestring Potatoes
- Fried Popcorn Shrimp.....\$9.00
Popcorn Shrimp tossed in Sizzling Garlic & Herbed Butter or Buffalo Style

Soups/Chili

- French Onion.....\$3.95
Chicken Noodle.....\$3.95
Chili.....\$3.95
Lobster Bisque.....\$4.95

Burgers & Sandwiches

Served with Fries

- Oven Roasted Turkey Club.....\$7.95
Savory Applewood Smoked Bacon, Oven Roasted Turkey, Lettuce and Tomato with your choice of White, Wheat or Rye Bread
- Turkey Burger.....\$8.95
Lean Ground Turkey seasoned with Sage, Maple and Dried Cranberries topped with Steamed Spinach & Cranberry Rosemary Spread
- Steak Burger.....\$9.95
Steak Burger topped with your choice of American, Cheddar, Provolone, Swiss or Blue Cheese
For an Additional \$1.25
Choose one of the following:
Sautéed Mushrooms, Sautéed Onions or Bacon
- Pocono French Dip.....\$8.95
Shaved Prime Rib with Crispy Sweet Onions and Melted Swiss Cheese on a Fresh Crisp Ciabatta Roll and Served with Au Jus
- BLT.....\$6.95
Bacon, Lettuce and Tomato with Mayo Spread served with your choice of White, Wheat or Rye Bread
- BBQ Pulled Pork Chubbie.....\$9.75
Tender, Delicious Pork, Crisp Fried Onions and Banana Pepper Rings topped with Melted Provolone Cheese and Sweet Barbecue Sauce
- Mile High Reuben.....\$8.95
Thousand Island Dressing, Shaved Corn Beef, Pickles, your choice of Coleslaw or Sauerkraut with Melted Swiss Cheese on Soft Rye Bread
- Grilled Chicken Sandwich.....\$8.25
Grilled Chicken Breast with Mayo Spread, Melted Swiss Cheese, Lettuce and Tomato served on our very own Brioche Bun
- Fried Fish Sandwich with Tartar Sauce.....\$7.95
Fried Fish with Tartar Sauce served on our very own Brioche Bun
- Chicken Salad or Tuna Salad Sandwich.....\$7.95
Served with Lettuce and Tomato on your choice of White, Wheat or Rye Bread



Panini

Served with Fries

- Sausage, Pepper and Onion Panini.....\$8.25
Sausage, Peppers and Onions, Melted Mozzarella Cheese and served with a side of Marinara Sauce for Dipping
- Grilled Chicken Panini.....\$8.25
Herb Cream Cheese Spread, Marinated Grilled Chicken, Sun-Dried Tomatoes, Spinach, Melted Provolone Cheese and served with Basil Pesto Mayo
- Grilled Ham and Cheese Panini.....\$8.25
Honey Mustard Mayo Spread, Ham, Tomato and Melted Cheddar Cheese

Entrées

- Fish and Chips.....\$8.75
Fried Tilapia Strips with French Fries and served with Coleslaw and Tartar Sauce
- Prime Rib.....\$15.95
10 oz. USDA Choice Rib Eye, Slow Roasted and basted in its own Natural Juices and served with Au Jus, Baked Potato and Chef's Seasonal Vegetables
- Filet Mignon
8 oz.....\$22.00
12 oz\$28.00
Served with a Caramelized Onion Potato Croquette with a Mushroom Demi-Glace served with Chef's Seasonal Vegetables
- Baked Haddock.....\$16.95
Fresh, Tender Haddock coated with Buttered Ritz Cracker Crumb Topping in a Light Lemon Butter served with Chef's Seasonal Vegetables
- Chicken Parmesan.....\$14.95
Breaded Chicken Breast topped with Melted Provolone served with Spaghetti Marinara and Garlic Butter Crostini
- Spaghetti with Marinara Sauce.....\$9.75
Served with Garlic Bread
Add Meatballs or Sweet Italian Sausage.....\$12.75

White Wines

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|--|--------------------------|
| Sauvignon Blanc, Brancott Marlborough, New Zealand | Glass / Bottle
7 / 27 |
| Pinot Grigio, Estancia California | 7 / 28 |
| Riesling, Chateau Ste. Michelle Washington | 7 / 27 |
| Chardonnay, Solaire by Mondavi Santa Lucia, California | 7 / 27 |

Wraps

Served with Fries
and

- Your Choice of White, Wheat or Tomato Basil
- Veggie Wrap.....\$7.95
Cream Cheese Spread, Shredded Carrots, Sliced Red Peppers, Chopped Red Onions, Shredded Cheddar, Sliced Avocado, Baby Spinach Leaves and Alfalfa Sprouts
- Chicken Tomato Wrap.....\$8.95
Honey Dijon Dressing, Grilled Chicken Strips, Sliced Green Peppers, Lettuce, Tomatoes and rolled with Swiss Cheese
- Chicken Salad or Tuna Salad Wrap.....\$7.95
Mayo Spread, Lettuce and Tomato

Sides

- Sautéed Button Mushrooms and Onions.....\$2.75
- Fresh Seasonal Vegetables.....\$2.50
- Baked Idaho Potato.....\$2.25
- French Fries.....\$2.50

Desserts

- Molten Chocolate.....\$5.25
Served with Vanilla Bean Ice Cream and topped with Berry Drizzle
- Vanilla Bean Cheesecake\$5.25
Vanilla Bean Scented Cheesecake with Graham Cracker Crust dressed with Seasonal Berries
- Lemon Meringue Pie.....\$4.75
Light and Fluffy Lemon Curd Mousse topped with Velvety Meringue and finished with a Wild Raspberry Sauce

Wines

Hazlitt, Red Cat
Finger Lakes, New York

Blush Wines

Glass / Bottle
6 / 21

Red Wines

- | | |
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| Pinot Noir, Sebastiani Sonoma, California | 9 / 35 |
| Merlot, 14 Hands, Washington | 7 / 27 |
| Shiraz, Jacob's Creek Australia | 6 / 21 |
| Cabernet Sauvignon, 14 Hands Washington | 7 / 27 |

House Wines Available Upon Request

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of a Food Born Illness