

STARTERS

Bavarian Pretzel \$11
Served with Beer Cheese and Honey Mustard

Pork Pot Stickers \$11
Steamed or Fried served with Thai Chili Sauce

Loaded Potato Skins \$9
Baked Potato Slices and topped with Cheddar Cheese, Crumbled Bacon and Scallions

Garlic Parmesan Chips \$8
Our Fries Tossed in Garlic, Parmesan and Parsley

Clams Casino \$ 13
6 Middle Neck Clams Stuffed with Onions, Peppers, & Bacon

Fried Shrimp \$13
5 Fried Shrimp Served with Bang Bang Sauce

Ahi Tuna Steak \$18
Sesame Crusted Ahi Tuna, Atop of a Bed of Kelp, Fried Wontons, Side of Wasabi & Soy Sauce

Shrimp Ceviche \$20
Fresh Shrimp Marinated , Tomatoes, Cilantro, & Diced Jalapeño

Tequila Lime Shrimp \$20
6 Tequila Marinated Shrimp Topped with Spicy Hot Sauce

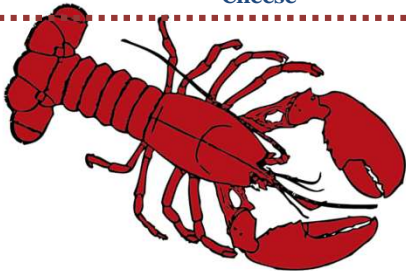
Lobster Fries \$28
Our French Fries Tossed in Old Bay Seasoning and Topped with Chunks of Lobster and Drizzled with Cheese Sauce

SALADS

Classic Caesar Salad \$13
Crispy Romaine, Shaved Parmesan Cheese and Croutons tossed in a Traditional Dressing
Add Chicken \$7, Shrimp \$9, Lobster \$20

Cranberry Spinach Salad \$14
Almonds, Craziins, Goat Cheese
Atop of a Bed of Spinach Served with Poppy Seed Dressing
Add Chicken \$7, Shrimp \$9, Lobster \$20

Grilled Seafood Antipasti \$55
Grilled Lobster, Grilled Shrimp, Crabmeat, Roasted Red Peppers, Artichokes, Veggies and Cheese



ENTREES

Entrees Comes with Choice of Soup or Salad

14 oz PRIME RIB \$34
SPECIAL

Served with Vegetable and Potato and with a side of Horseradish Cream Sauce

Choice of Soup or Salad

Add 4oz Lobster Tail \$20

Blacken Chicken Alfredo \$25
Blacken Chicken, Broccoli, atop a Bed of Pasta with our Home made Alfredo sauce

Tuscan Chicken \$26
Grilled Chicken, Spinach, Roasted Red Peppers, Balsamic Drizzle Served with Potatoes & Vegetables

Grilled Salmon Filet \$28
Grilled Salmon Filet with Saffron Risotto in a Lemon Dill Butter Sauce

Shrimp Scampi \$24
Juicy Large Shrimp Tossed in a Buttery Garlic White Wine Sauce, over a bed of Linguine

Flounder Franchise \$28
Lightly Battered Flounder In a Lemon Sauce served with Spinach and Potatoes

Steak and Fries \$30
Char Grilled 12 oz NY Strip with Wild Mushrooms and Onions

Eggplant Parmesan \$22
Slices of Tender Breadcrumbed Eggplant Layered with Mozzarella, Provolone, & Parmesan Cheese Topped with our Home Made Sauce Served with Linguini

Lobster Spaghetti \$45
Sauteed Lobster in Garlic & Olive Oil with Cherry Tomatoes and Basil

Seafood Fra Diabolo \$50
Lobster, Clams, Mussels & Shrimp in a Zesty Marinara Sauce over Linguini

Blacken Mahi Mahi \$28
Blacken Mahi Mahi Over a bed of Mixed Greens, Lemon Butter Sauce, Topped with Tropical Salsa

SANDWICHES

Lobster Slider Roll \$35
Fresh Maine Lobster Gently Tossed with Chipotle Aioli and Served on a Split Top Bun

Surf & Turf Burger \$26
8oz Black Angus Beef Burger Topped with Poached Lobster, Roasted Roma Tomatoes & Boursin Cheese

Wine Selection

Canyon Road \$8/24

Pinot Grigio

Chardonnay

Sauvignon Blanc

Moscato

White Zinfandel

Prophecy \$9/27

Buttery Chardonnay

Pinot Grigio

Sauvignon Blanc

William Hill \$10/28

Chardonnay

Santa Margarita \$11/40

Pinot Grigio

Dark Horse Rose \$9/25

La Marco Prosecco \$11

Canyon Road \$8/24

Cabernet

Merlot

Pinot Noir

Prophecy \$9/27

Cabernet

Pinot Noir

Red Blend

William Hill \$10/28

Cabernet

PIO Chianti \$9/31

SPECIAL OCCASION?

Our Clubhouse is the perfect place for your upcoming celebrations. We offer an array of high quality menus to fit your party needs. We specialize in all types of functions from business lunches, family parties and wedding ceremonies.

Contact our Catering Department
609.927.0006 ext. 23

DRINK SPECIALS

Paloma \$14

Código & Grapefruit Juice, Splash of Club

Green Tea Martini \$12

Whiskey, Peach Schnapps, Splash of Sour Mix

Burnt Orange Old Fashion \$13

Orange Bitters, Jameson Orange, Cointreau & Muddled Oranges

Bloody Mary \$12

Tito's, Our Homemade Bloody Mix, Pepper & Salt Rim

Rusty Mule \$12

Drambuie, Ginger Beer, Orange Wedge

Casamigo Margarita \$13

Casamigo, Cointreau, Sour Mix, Salt Rim

Long Island Tea \$12

5 Spirits, Sour Mix Splash of Cola

Key Lime Martini \$13

Rum Chata, Limoncello, Vanilla Vodka, Splash of Key Lime Juice

Bombay Bramble & Tonic \$14

Bombay Gin & Tonic, Lemon Garnish

BEER SELECTION

DRAFT BEER \$5/8

Michelob Ultra \$5

Stella \$6

Goose Island \$8

Beer Hazy IPA

Kona Mango Cart \$8

BOTTLE BEER

Domestic \$5

Miller Lite, Yuengling, Coors Light,
Michelob Light, Budweiser, Bud Light

Imported \$6

Heineken, Corona, Amstel Light,
Guinness, Kona

COOLERS & SEASONALS

White Claw \$8

High Noon \$8

Non- Alcoholic

Bucklers \$5

Heineken 0.0 \$5