



STARTERS & SALADS

Bavarian Pretzel \$11

Served with Queso and Honey Mustard

Pork Pot Stickers \$11

Steamed or Fried served with Ponzu Dipping Sauce

Bruschetta \$7

Crostini Topped with a Tomato Bruschetta and Drizzled with Balsamic Glaze

Loaded Potato Skins \$9

Baked Potato Slices and topped with Cheddar Cheese, Crumbled Bacon and Scallions

Truffle Fries \$8

Our Fries Tossed in Truffle Oil, Parmesan and Parsley

Boneless Tenders \$9

Buttermilk Tenders with Choice of Buffalo, BBQ or Honey Mustard

Hummus Platter \$10

Garlic Roasted Hummus with Fresh Veggies and Warm Pita

Ahi Tuna Steak \$13

Served Rare sitting on a bed of Asian Slaw & side of Ponzu Dipping Sauce

Lobster Pops \$14

Beer Battered Lobster Tails Fried to Perfection on a Bed of Asian Slaw and a Siracha Drizzle

Calamari \$9

Fried Lightly and Served with Marinara and Garlic Aioli

The Grill Rooms Lobster Fries \$16

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

Classic Caesar Salad \$10

Crispy Romaine, Shaved Parmesan Cheese and Croutons tossed in a Traditional Dressing
Add Chicken \$4 or Shrimp \$6

St Andrews Salad \$12

Dark Field Greens, Roasted Pumpkin Seeds, Craisens, Onion, Carrot and Goat Cheese
Add Chicken \$4 or Shrimp \$6

Grilled Seafood Antipasti \$22

Grilled Lobster, Grilled Shrimp, Crabmeat, Roasted Red Peppers, Artichokes, Veggies and Cheese

SANDWICHES & ENTREES

Lobster Roll \$14

Fresh Maine Lobster Gently Tossed with Mayo and Served on a Split Top Bun

Surf & Turf Burger \$18

8oz Black Angus Beef Burger Topped with Poached Lobster, Roasted Roma Tomatoes & Boursin Cheese

14 OZ PRIME RIB SPECIAL

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

Choice of Soup or Salad

Market Price

All Entrees Comes with Choice of Soup or Salad
Served with Chefs Potato & Vegetable of The Day

Chicken Bruschetta \$17

Grilled Chicken Breast Topped with Provolone, Tomato Bruschetta and Drizzled with EVOO & Balsamic Glaze

Salmon Filet \$20

Salmon Filet Topped with a Mustard BBQ Glaze

Linguini and Clams \$18

Served in a White Wine Butter Sauce

Flat Iron Steak \$22

Char Grilled Flat Iron Steak in a Demi Glaze and Topped with Fried Onions

Grilled Pork Chop \$21

Grilled Pork Chop Topped with Sauteed Spinach, Roasted Red Peppers and Garlic

Lobster Spaghetti \$23

Sauteed Lobster in Garlic & Olive Oil with Cherry Tomatoes and Basil

Lobster Fra Diabolo \$28

Sauteed Clams, Mussels & Shrimp in a Zesty Marinara Sauce and Topped with a 1lb Lobster over Linguini

Pan Seared Branzino \$26

Atop a Sweet Corn Risotto Finished with a Chunky Lobster Vinaigrette

SWEET ENDINGS

Cheese Cake

or

Peanut Butter Pie \$6

Wine Selection

Canyon Road \$7

- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Moscato
- White Zinfandel

Prophecy \$8

- Buttery Chardonnay
- Pinot Grigio

William Hill Chardonnay \$9

Santa Margarita Pinot Grigio \$10

Dark Horse Rose \$8

La Marco Prosecco \$10

Crane Lake Riesling \$9

Canyon Road \$7

- Cabernet
- Merlot
- Pinot Noir

Prophecy \$8

- Cabernet
- Pinot Noir
- Red Blend

William Hill Cabernet \$9

Alamos Malbec \$8

PIO Chianti \$9

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

Limoncello Lemon Drop Martini \$13
Homemade Limoncello, Sour Mix, Lemonade & Sugar Rim

Burnt Orange Old Fashion \$13
Orange Bitters, Bulliet Bourbon, Cointreau & Muddled Fruit

Cucumber Collins \$12
Tanqueray, Club Soda, Lemon Juice & Muddled Cucumber

Harbor Pines Greyhound \$13
Ketel One, Ruby Red Grapefruit & Muddled Fruits

Red Berry Mule \$12
Amsterdam Vodka, Ginger Beer & Lime Juice

Lime Shady \$11
Lager Beer, Limon New Amsterdam Vodka & Lime Juice

Devils Margarita \$11
Sauza Tequila Gold, Lime Juice, Simple Syrup Topped with Cabernet

Traditional Mojito \$12
Bacardi Rum, Lime Juice Sugar & Mint

**ASK YOUR BARTENDER ABOUT
OUR HOUSEMADESANGRIA
\$11**

BEER SELECTION

DRAFT BEER

Domestic \$4

IPA & Imports \$6/\$8

BOTTLE BEER

Domestic \$4

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

Imported \$5

Heineken, Heineken Light, Corona,
Corona Light, Amstel Light, Guinness

COOLERS & SEASONALS

White Claw \$7

Ketel One Botanicals

**25th Anniversary Special
\$25 Flights of Jameson Or
Crown Royal**