

### Soups and Stews

**New England Style** 

**CHOWDAH** \$7 Bowl **House Spicy Chili** \$8 Bowl

Ground beef, smoked brisket stewed with tomatoes, chilis and mixed beans, topped w cheese, chips, side sour cream

### **CLUBHOUSE APPETIZERS**

Tuna POKE Appetizer

\$17

Sushi tuna, avocado, pickled cabbage, sesame/soy

**Roasted Pumpkin Ravioli \$15** in sage brown butter, haricot vert, w Toasted Almonds

**Jumbo Baked Pretzel** \$10

w stone & honey mustard, beer cheese **Country Fried Pickles** 

\$10

Deep fried and crunchy, with house ranch. Regular or Buffalo

**German Sausage Plate** 

\$18

A selection of Schaller and Weber's artisanal German Wurst. Served with pickled cabbage and mustard.

Fresh Lobster Guacamole

Served with fresh corn chips and lime, side of Pico di Gallo (\$12 No Lobs)

Crispy Calamari Fritta

\$16

Calamari fried in a light batter w fresh lemon, dipping sauces

### **GAME DAY Wings**

Jumbo chicken wings, served w choice of sauce, carrots, celery, blue cheese (have them every day)

8 for \$12 12 for \$16.00 24 for \$24

Buffalo Mild The HOTTER Chipotle Maple Honey Siracha Garlic & hots Wasabi BBQ Ancho Fire Kentucky BBQ

**Boneless Tenders (6)** 

House made crispy tenders w carrots, celery & ranch and honey mustard, pick a sauce tossed or on side with Fries.

#### Chicken/Veggie Quesadilla

Cheddar Jack blend, roasted peppers, pulled chicken served w guacamole, Pico di Gallo, sour cream.

**Mozzarella Basket (6)** 

\$14

Basket of house made mozzarella wedges, with spicy marinara

**Mac and Cheese** 

\$10

Crock of three cheeses Macaroni w cheddar, mozzarella, & gouda w a panko parmesan crust

#### From the SEA

**Tuna POKE** Appetizer

Sushi tuna, avocado, pickled cabbage, sesame/soy, crispy **\$18** 

**Caddy Shack Lobster Roll** \$22

Summer classic, light remoulade, toasted bun, pickles & fries

**Batter Fried Shrimp and Scallops** 

Fisherman's delight w slaw, tartar sauce & lemon, fries \$20

\$25 Sesame Tuna Hawaiian

Seared sesame crusted Tuna, miso marinate, wild greens, jasmine rice, mango chutney

## **HOUSE SHARE SIDES \$10**

Crispy Brussel Sprouts, Mac & Cheese. Grilled Asparagus, House FRIES, Rings, Baked Butter Beans, Corn, Mashed Potatoes, Sweet potato fries

### "BURGERS & BUN"

All burgers served with pickles and house fries.

### **Club House Master Burger \$20**

8 oz certified Angus, crispy thick bacon, aged cheddar, bibb lettuce, red onion, sliced tomato w/ chipotle mayo

8 oz certified Angus beef, pickles, onions American cheese

#### **Mushroom Vegan Burger \$18**

Beyond burger, with onions sprouts, avocado, and vegan aloi, lettuce, tomatoes, pickles

The CALIFORNIAN \$18

Blackened Lime Chicken, red onion, avocado, bibb lettuce, tomatoes, health alfalfa sprouts, sour cream on a toasted wrap.

The Country Club

\$15

Fresh Roasted Turkey, bacon, lettuce tomato, mayor on toasted country white, served classic or as a jumbo BLT

**Rustic Grilled Cheese** 

Thick Crusty bread, Cheddar, Fontina and American,

## **RUSTIC PIZZAS**

### **Montauk Margherita**

Pizza Margherita, rustic crust, crushed tomatoes, buffalo mozzarella, basil

**Bronx Bomber** 

\$17

Classic Pepperoni, spicy sauce, extra cheese

### **East End Farm Stand**

White pie, Crème Fraiche, caramelized shallots, shitake mushrooms, taleggio cheese, fresh spinach, garlic parmesan

The Old Italian

\$20

Wheat crust, Gorgonzola, Scallion, figs, thin sliced Prosciutto, arugula, lemon zest, olive oil

**Picante** 

\$18

Spicy sausage, roasted pepper sauce, ricotta, pepperoni

Make your own

Classic Cheese pizza with zesty tomato sauce and mozzarella. 1st topping free add toppings \$2.00 (three cheese white pie, Mushrooms, Spinach, tomatoes, onion, green peppers, sausage, pepperoni, grilled chicken, olives, bacon

#### FARM FRESH SALADS

#### The Club House Caesar

Fresh Romaine, House-made croutons, Caesar dressing, shave parmesan (anchovies in dressing)

Classic Wedge

\$14

 $Baby\ Iceberg,\ house\ dressing,\ grape\ tomatoes,\ blue\ cheese,$ Nueske's bacon, crack pepper

The COBB

**\$16** 

Mixed greens, corn, chickpeas, tomatoes, cucumber, roasted  $turkey, \, red \, onions, \, bacon, \, avocado, \, fresh \, mozzarella, \, boiled$ egg croutons, red wine vinaigrette

Skirt Steak

Wild Baby Arugula, goat cheese, red onions, croutons, and dried cranberry with Grilled Skirt Steak and a chimi churri dressing. Add Steak or Shrimp to any salad 6\$, Chicken \$5

#### **HOUSE SPECIAL**

# 10 oz NY Sirloin Steak Frites \$29

Hand Cut Grilled NY Sirloin served with toast points, Beefsteak Tomatoes, House fries and topped with onion rings.

Rigatoni Pomodoro

\$17

Mezza Rigatoni, grape tomatoes, olive oil, garlic, pancetta, black pepper, house pomodoro sauce, basil, pecorino cheese

**Smoked BBQ Chicken** 

1/2 chicken smoked 3 house will dry rub and Kentucky BBQ, House fries, onion rings and cole slaw

20 Hour Brisket BBQ

10 oz of sliced smoked dry rub beef brisket served with Yukon mashed potatoes, French beans and house BBQ in side.