

THE DINNER MENU

SOUPS AND STARTERS

THE CLUB "CHOWDA"

New England style with tender crabmeat, fire roasted corn and smoky bacon 4.95

SOUP OF THE DAY

daily selections that can change at any time get yours now! Market price

BAKED OYSTERS

in a champagne cream with baby spinach, jumbo lump crabmeat and brie cheese 13.95

SPINACH, CRAB AND ARTICHOKE DIP

warm crab meat, baby spinach and artichoke dip topped with melted cheddar, served with tortilla chips and grilled pita 10.95

CHICKEN SKEWERS

crispy chicken skewers tossed in house made buffalo sauce accompanied by a blue cheese salad and celery sticks 7.95

THE CLUB QUESADILLA

your choice of either grilled chicken or crab with roasted corn, scallion, cheddar and pepper jack cheeses sandwiched in a crispy tortilla with green chile sour cream Grilled Chicken 8.95 Crab 10.95

NACHOS

tortilla chips smothered with aged cheddar and pepper jack cheeses, jalapenos, black beans, scallions, house made salsa and sour cream 8.95
Add House Made Guacamole 1.00
Add Grilled Chicken 2.00

THE CLUB CALAMARI

tender calamari served either sautéed or lightly fried with a spicy tomato sauce and crusty ciabatta 8.95

MUSSELS

tender mussels simmered in a creamy dijon lager broth tossed with roasted garlic and leeks. Served with grilled baguette 10.95

THE CLUB

ANTIPASTO PLATTER

sundried tomato hummus, creamy mushroom dip, roasted red peppers, artisanal cheeses, cured olives, crostini and grilled pita. Perfect plate for sharing 10.00

HOUSE FRIES 4.95

Old Bay Fries 5.50 Cheese Fries 6.95

BISTRO FRIES

Our house fries smothered in aged cheddar and pepper jack cheeses, scallions, bacon, and sour cream 7.95

SEARED JUMBO SHRIMP AND SCALLOP SKEWER

served lejon style over caramelized leek pumpkin compote 13.95

BRAISED SHORT RIBS

Slow cooked with a hearty red wine au jus. Served with gorgonzola risotto 13.95

SALADS

add either of the following to your salad
Grilled Chicken 2.00 • Roasted Shrimp 4.00

THE CLUB HOUSE SALAD

mixed greens lightly tossed with tomatoes, carrots, cucumbers, red onion, cheddar and jack cheeses and honey dijon dressing 6.95

CARAMELIZED APPLE

caramelized apples, candied walnuts, Gorgonzola, fresh tomato and mixed greens tossed with balsamic vinaigrette 7.95

CAESAR

crisp chopped romaine, creamy house made dressing, parmesan cheese and seasoned croutons 7.95

WARM SPINACH PORTABELLA

fresh baby spinach, sautéed portabella mushrooms, cranberries, caramelized pears, tomato and brie tossed with balsamic vinaigrette 7.95

FLATBREAD PIZZA

BISTRO PIZZA

topped with extra virgin olive oil, fresh mozzarella, shaved parmesan, roasted garlic, basil pesto, cherry tomatoes and chile flakes 7.95

BUFFALO CHICKEN PIZZA

topped with our house made buffalo chicken, crumbled bleu cheese and drizzled with bleu cheese dressing 8.95

HAWAIIAN PIZZA

topped with shaved ham, bacon, sweet pineapple, bbq sauce and mozzarella 8.95

MUSHROOM DUXELLE

creamy mushroom duxelle, spinach, roasted red peppers and mozzarella 7.95

PASTA

FETTUCCHINE WITH ROASTED DUCK

wild mushrooms and creamy alfredo sauce tossed with fettuccine and imported cheeses 16.95

GARLIC SEARED JUMBO SHRIMP

caramelized leek, pink peppercorn and cream served over pumpkin ravioli
9.95 half order / 13.95 full order

CAPELLINI AGLI OLIO

capellini pasta tossed with garlic, spinach, sweet sausage, olive oil and crushed red pepper flakes 7.95 half order / 11.95 full order

KIDS MENU

CHICKEN TENDERS with fries 6.95

HOT DOG with fries 3.95

KID'S CHEESEBURGER with fries 6.95

CHEESE QUESADILLA with fries 4.95

JUMBO CHEESE RAVIOLI with marinara 4.95

ENTRÉES

Served with chef's selection of fresh vegetable and starch du jour

CRISPY SKIN CHICKEN

pan roasted skin on European cut chicken breast, served with lemon herb jus 14.95

VEAL SALTIMBUCCA

sautéed veal medallions topped with prosciutto, fontina cheese, local exotic mushrooms with a sage demi 22.00

PORK TENDERLOIN

roasted pork tenderloin crusted with fresh herbs, dijon and caramelized shallot cream 12.95

DAY BOAT SCALLOPS

jumbo sea scallops pan seared until golden brown and finished with a grapefruit white balsamic reduction 25.00

SALMON

grilled wild caught Alaskan salmon topped with a crab meat and sundried tomato fondue 16.95

CRAB CAKES

two of our famous lump crab meat crab cakes served with tomato compote then finished with remoulade 25.00

MAHI MAHI

grilled and topped with fresh pumpkin, caramelized pear and cranberry relish 21.95

FILET MIGNON

pan seared 6 oz. filet mignon stuffed with jumbo lump crabmeat and topped with tarragon cognac cream sauce 28.95

BISTRO SIRLOIN

an 8 oz. center cut sirloin grilled to perfection and topped with a tomato mushroom demi 17.95

BURGERS & MORE

All burgers are USDA Choice ground beef, hand formed daily. Served on a pub roll with lettuce, tomato, onion, pickle and fries. Substitute petite salad or fruit salad for 1.00

GUINNESS BURGER

Guinness braised onions, apple wood smoked bacon and creamy blue cheese 9.95

SLIDER SAMPLER

Petite pub burger, fried oyster with remoulade and grilled pork tenderloin with cranberry mayo 9.95

THE CLUB CHICKEN

marinated, grilled chicken breast topped with prosciutto and fontina cheese 8.95

CRAB CAKE

succulent crabmeat classically served with crisp lettuce, fresh tomato and remoulade on a soft potato roll 12.95

It's All About The Details!

The Club

Bistro and Pub

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