

Clubhouse Lunch

Appetizers

garlic herb Boursin cheese fondue, vegetable sticks, flatbread crackers
9.50

chicken quesadilla, cheddar and jack cheeses, Pico de Gallo, sour cream
9.95

Point Judith calamari, pepperoncini, olives, lemon aioli, marinara sauce
12.50

jumbo shrimp tempura, sesame seaweed salad, ponzu sauce
13.50

Soups

french onion soup gratinée
6.50

white bean, smoked sausage, sharp cheddar cheese soup
6.25

Salads

mixed greens, tomatoes, cucumbers, parmesan, red wine vinaigrette
4.50

Caesar salad, hearts of romaine, herbed croutons, Parmigiano Reggiano
6.95

baby greens, goat cheese, tomatoes, pine nuts, creamy balsamic dressing
7.25

Clubhouse Lunch

Entrées

smoked turkey, ciabatta bread, dill Havarti baby greens, sun dried tomato aioli
9.95

*Caesar salad, hearts of romaine, herbed croutons, Parmigiano Reggiano cheese
with chicken, beef or shrimp*
11.95 & 13.50 & 13.95

*mixed baby greens, red grapes, pears, walnuts, goat cheese, apple vinaigrette
with chicken, beef or shrimp*
11.95 & 13.50 & 13.95

grilled gorgonzola B.L.T., brioche, arugula, apple wood smoked bacon, tomato
12.50

classic Reuben, rye bread, corned beef, sauerkraut, Thousand Island dressing.
12.50

prime 10 oz. cheeseburger, lettuce, tomato, brioche bun, cheddar cheese
12.95

*"Buffalo style" chicken fried chicken breast, mashed potatoes, baby carrots, lemon
tabasco sauce, bleu cheese crumbles*
14.95

pasta Bolognese, pappardelle pasta, house made meat sauce, Parmesano Reggiano
15.95

*cedar planked Colorado red trout, petite asparagus, white wine herb risotto, lemon
caper beurre blanc*
16.95

Clubhouse Dinner

Appetizers

garlic herb Boursin cheese fondue, vegetable sticks, flatbread crackers
9.50

chicken quesadilla, cheddar and jack cheeses, Pico de Gallo, sour cream
9.95

Point Judith calamari, pepperoncini, olives, lemon aioli, marinara sauce
12.50

jumbo shrimp tempura, sesame seaweed salad, ponzu sauce
13.50

lobster "Mac & Cheese"
apple wood smoked bacon, chanterelle mushrooms, gruyere cheese
14.25

Soups

french onion soup gratinée
6.50

white bean, smoked sausage, sharp cheddar cheese soup
6.25

Salads

mixed greens, tomatoes, cucumbers, parmesan, red wine vinaigrette
4.50

Caesar salad, hearts of romaine, herbed croutons, Parmigiano Reggiano
6.95

baby greens, goat cheese, tomatoes, pine nuts, creamy balsamic dressing
7.25

Clubhouse Dinner

Entrées

"Buffalo style" chicken fried chicken breast, mashed potatoes, baby carrots, lemon tabasco sauce, bleu cheese crumbles

14.95

pasta Bolognese, pappardelle pasta, house made meat sauce, Parmesano Reggiano

15.95

cedar planked Colorado red trout, petite asparagus, white wine herb risotto, lemon caper beurre blanc

16.95

north Atlantic salmon, brussel sprout leaves, spinach, wild rice quinoa and lentil ragout, lemon brown butter

21.95

pan roasted sea scallops, fava bean, artichoke, portobello mushrooms, creamy polenta, tomato basil butter

27.95

smoked 8oz. filet of beef, crème fraichê mashed potatoes, melted Roquefort, sauce bordelaise, wild mushroom sauté

30.95

roasted rack of Colorado lamb, ratatouille, chick pea fritters, red wine jus

31.95

prime 12 oz. N.Y. strip steak, haricots vert, truffle potato puree, crispy leeks, sauce Diane

36.50

Desserts

*warm bittersweet chocolate bread
pudding, espresso crème anglaise,
cinnamon gelato*

6.95

*strawberry crème brûlée, almond
tuile, strawberry balsamic compote*

6.95

*peach and blackberry cobbler, pecan
praline ice cream*

6.95

*assorted ice creams and sorbets
and gelatos*

5.95