

Clubhouse Grille **DINNER**

STARTERS

PORK BELLY TACOS - \$12

Pork Belly, Asian Slaw and Korean BBQ Sauce on Caramelized Onion Naan Bread.

CHICKEN WINGS - \$14

Crispy Wings tossed in your choice of Buffalo or Coconut Curry Sauce. Served with Celery and your choice of Ranch or Blue Cheese Dressing.

SOFT PRETZEL BASKET - \$10

Served with Spicy Brown Mustard and Cheese Sauce.

TRUFFLE FRIES - \$8

French Fries tossed with Truffle Oil, Shaved Asiago. Cheese, Smoked Sea Salt and Fresh Chives.

ENTREES

VEAL RIBEYE - \$30

16oz Bone-In Veal Ribeye topped with a Wild Mushroom Marsala Sauce. Served with Pomme Puree Potatoes and Grilled Asparagus.

PAN SEARED SALMON - \$24

Pan Seared Salmon and Fennel topped with a Fennel Frond-Granny Smith Apple Salad and Fennel Pollen. Served with an Herbed Basmati and Wild Rice Pilaf.

LOBSTER ROLL - \$18

Claw and Knuckle Meat tossed with a touch of Mayo, Fresh Tarragon and Chives. Served in a Buttered New England Roll with Shredded Lettuce.

PORTOBELLO WELLINGTON - \$18

Portobello Cap Wrapped in Puff Pastry and stuffed with Grilled Shallots, Roasted Red Pepper, Wilted Spinach and Goat Cheese. Served over *lëf Farms* Greens with a Balsamic Reduction.

GRILLED PORK CHOP - \$22

Grilled Bone-In Pork Chop topped with a Mango Chutney. Served with Wild Rice and Grilled Asparagus.

LAMB BURGER - \$14

8oz Ground Lamb and Beef stuffed with Feta Cheese. Topped with Pesto and fresh *lëf Farms* Greens. On an *Ace Bakery* Bun with Tatziki Sauce.

IN THE ROUGH

CAESAR SALAD - \$6

Chopped Romaine Hearts tossed in our House Caesar Dressing. Topped with Shaved Asiago and Croutons.

FARMERS SALAD - \$6

lëf Farms Greens, Wedged Roma Tomatoes, Red Onion, Cucumber and Carrots with a White Balsamic Dressing.

ORDER "AT THE TURN" OR FOR TAKEAWAY

Place an order with a server
or call (802) 988-2770.