

ENTREES

Pasta Pescatore 39.

Shrimp, Clams, Scallops and Crabmeat in a light Tomato Sauce or White Wine Sauce with Linguini

Faroe Island Salmon 36.

with White Bean, Garlic, Tomato and Basil Ragout, Vegetable du Jour

Chilean Sea Bass & Scallops 48.

with Spinach in a Citrus Beurre Blanc, Rice du Jour, Vegetable du Jour

Chicken Caprese 30.

Heirloom Tomato, Buffalo Mozzarella and fresh Basil, with Linguini Marinara

Chicken Parmigiana 30.

Pesto marinated Chicken Breast with Linguini Marinara

Braised Long Bone Short Ribs 39.

with Mashed Potatoes and Vegetable du Jour

8oz. Filet 48.

with Morel Mushroom Demi Glaze, Mashed Potatoes, Vegetable du Jour

12oz. Prime New York Strip Steak 49.

squeezed with Lemon, finished with a Garlic Herb Sauce, with Mashed Potatoes and Vegetable du Jour

Rack of Lamb 46.

Raspberry Glaze, Mashed Potatoes and Vegetable du Jour


8oz. Prime Burger 22.

with Bacon Jam, Cheddar Cheese and Char-grilled Jalapenos, Truffle-dusted French Fries

Portabella Parmesan 28.

with Vegan Cheese, Tomato Sauce, Red Lentil Pasta

 :Vegan

 :Gluten Free



**GREATE BAY
COUNTRY CLUB**

STARTERS

Fried Calamari 15.

*with Broccoli Rabe & Long Hots,
with Tomato Sauce*

Crabcake 18.

*wrapped with Leeks over Champagne
Mustard Sauce*

Shrimp Cocktail 18.

*U-12 Panama White Shrimp,
with Poppyseed & Cocktail Sauce*

Clams Casino 17.

*White Wine, Lemon, Peppers & Onion
topped with Applewood Smoked Bacon*

Carpaccio of Beef 17.

*with a Mustard Sauce, Truffle Oil,
Capers & Parmesan Cheese*

SOUPS

Fire Roasted Tomato Bisque 8.

New England Clam Chowder 9.



\$34 Queen Cut, \$36 King Cut

includes Baked Potato, Vegetable & Salad



SALADS

Croce Salad 24.

*with Grilled Chicken, Romaine, Blue
Cheese, Bacon Bits, Craisins, Grapes,
Tomatoes, Egg, Pistachios,
Balsamic Vinaigrette*

Asian Salmon Salad 25.

*Soy glazed Faroe Island Salmon with Mandarin
Oranges, Sesame Seeds, Scallions, Carrots,
Cucumbers & Crispy Noodles with
Ginger Soy Dressing*

V GF Spring Mix 19.

*with Crispy Chick Peas, Walnuts, Apples,
Blueberries, shaved Brussels Sprouts
& Ginger Lime Dressing*

Add Chicken 8.

Add 4 Shrimp 10.

Add 8oz. Faroe Island Salmon 14.

DESSERTS

Peanut Butter Pie 10.

Grilled Poundcake 10.

with Blueberry Compote

Gelato 10.

Chocolate, Vanilla, Salted Caramel

Orange Ricotta Cheesecake 10.

V GF Vegan Lemon Pie 10.

