WACCABUC | COUNTRY CLUB

Dinner Menu

Seasonal · Locally Sourced · Simply Prepared

10/29 – 11/1

APPETIZERS

LOBSTER BISQUE, *Brandy Scented Cream, Oyster Crackers 13*

FRENCH ONION, *Gruyère Cheese, Toasted Baguette 11*

SOUP DU JOUR, *11*

BEEF MEATBALLS, *Black Truffle Cream Sauce, Micro Basil 25*

SMOKED SALMON, *Whipped Boursin Cheese, Lavash Crackers, Red Onions, Capers American Caviar 24*

Salads

V GF CAESAR SALAD, *Homemade Dressing, Gluten Free Croutons, Shaved Parmesan 17*

V GF ROASTED BEETS, *Italian Goat Cheese Ricotta, Butter Lettuce, EVOO, Modena Balsamic 19*

FARRO & ROASTED BUTTERNUT SQUASH, *Arugula, Tear Drop Peppers, Maple Vinaigrette Red Apple Julienne, Pepitas 19*

ADD GRILLED PROTEINS, CHICKEN *10*/ SALMON *14*/ SHRIMP *(5pcs) 12* / SEARED TUNA *14* / TOFU *6*

FROM THE GRILL

GF 12OZ STEAK FRITES, *NY Steak, Béarnaise, Sautéed French Beans, French Fries 54*

GF 8OZ FILET BEEF, *Caramelized Cipollini Onions, Grilled Asparagus, Potato Gratin Horseradish Cream 60*

8OZ ANGUS CHEESEBURGER, *Applewood Smoked Bacon, Vermont Aged Cheddar, French Fries 27*

SHRIMP BURGER, *Sriracha Mayonnaise, Pickled Cucumber, French Fries 25*

ENTREES

CHICKEN PARMESAN, *Spaghetti, San Marzano Tomato Sauce, Burrata, Parmesan Cheese 30*

GF CEDAR PLANK SALMON, *Everything Bagel Crusted Salmon, Basmati Rice, Vegetable Medley Verjus Beurre Blanc 40*

CAPE COD SOLE AMANDINE, *Haricots Vert, Pomme Purée, Beurre Noisette, Almonds 38*

SLOW COOKED SHORT RIBS, *Sweet Potato Mash, French Beans, Onion Rings Barolo Red Wine Demi Sauce 41*

GRILLED SWORDFISH, *Three Bean Cassoulet, Chorizo Chips, Toasted Pine Nuts, Pea Tendrils 37*

V BUTTERNUT SQUASH FARRO RISOTTO, *Dried Currants, Scallions, Toasted Pecans 25*

OUR MEATS ARE SOURCED FROM ALLEN BROTHERS & PAT LAFRIEDA PURVEYORS

SIDES

ONION RINGS *9*

STEAMED VEGETABLES *8*

FRITES *8*

SWEET POTATO FRIES *8*

ROASTED FINGERLING POTATOES *8*

Please inform your server of any food allergies or dietary requirements.

V *= Vegetarian ·* GF *= Gluten Free available*