

YORK GOLF & TENNIS CLUB



Bar and Grille Menu

Breakfast Menu

Warm Ups

- # 1** \$4
Two eggs any style, served with toast, home fries and coffee
- #2** \$5.5
Two eggs any style, served with toast, home fries, and your choice of ham, bacon or sausage
- Classic French Toast** \$6
*Our french toast is dipped into a vanilla and cinnamon egg wash, brought to a light golden brown.
Served with butter and maple syrup*
- Breakfast Sandwich** \$3.25
One over hard egg topped with cheese, and your choice of bacon, ham or sausage served on a toasted English muffin
- Bacon, Egg, and Cheese Biscuit** \$4
Center cut bacon, an over-well egg, american cheese, on a warm buttermilk biscuit

Signature Breakfast

- The Original** \$4.5
A three egg omelet with your choice of cheese. Served with homefries and your choice of White, Wheat, Rye, or Pumpernickel toast
- Western** \$6
Three egg omelet with diced virginia style ham, sautéed with peppers and onions. Served with homefries and your choice of toast
- Californian** \$6.5
Three eggs omelet with broccoli, mushrooms, and cheddar cheese. Served with homefries and your choice of toast
- Cinnamon Swirl Almondine** \$6.5
Cinnamon Swirl Bread dipped in our own toasted almond egg wash and grilled to a light golden brown. Served with butter and maple syrup

Sides

- | | | | |
|------------------------------|--------|----------------------------------|-------|
| Fresh Fruit Cup | \$4 | Texas Sized Muffins | \$1.5 |
| Toast | \$1 | English Muffin | \$1 |
| Additional Egg | \$1.25 | Sausage, Bacon, Ham | \$2 |

Breakfast served everyday 8:00 Am until 11:00 Am

Lunch Menu

Appetizers

Soup du Jour \$4

Mike's soup du jour is made every morning from scratch. Please ask your server what is in the kettle today

New England Clam Chowder \$4.5

Our New England style clam chowder is rich and creamy. Made from scratch with Mike's own recipe

Chicken Queso \$6

Char-grilled chicken breast pressed into a flour tortilla with melted cheddar and monteray jack cheese served with salsa and sour cream

All-American Wings \$8

Bone-In chicken wings lightly floured and brought to a deep golden brown. Served with your choice of BBQ, Sweet & Sour, or Honey Mustard

Fairway Fries \$6

This mound of french cut fries is smothered in cheddar cheese, and topped with smoked center cut bacon and fresh cut chives. Served with sour cream (and two plates!)

Warm Asiago Focaccia \$6

A freshly baked Italian herb focaccia topped with aged Asiago cheese. Served with our imported olive oil infused with fresh thyme and rosemary

Shrimp Cocktail \$9.5

Jumbo tail-on shrimp poached in white wine, lemon juice, cracked peppercorns and tarragon. Served chilled with our own cocktail sauce

Side Dishes

French Fries \$3 **Onion Rings** \$3.5

Small Garden or Caesar Salad \$4 **Cole Slaw** \$2

Baked Potato \$3 **Vegetable of the Day** \$3

Fresh Fruit Cup \$4 **Sweet Potato Fries** \$3.5

From the Chef

Marinated Sirloin Tip Sub \$8

Hand cut sirloin tips, in a house marinade, seared to temp with fresh bell peppers, Spanish onions, white button mushrooms, and a home-made cheese sauce. Served in a toasted baguette with kettle cooked potato chips and a kosher dill spear

Cajun Corn and Black Bean Pocket \$8.5

A seasonal assortment of fresh veggies lightly grilled with a cajun style corn and black bean burger. Served in a warm pita pocket with cheddar cheese and a fire roasted red pepper aioli. Plated with your choice of side and kosher dill pickle spear

Zesty Barbeque Chicken \$8

Char-grilled chicken breast smothered in a citrus chipotle barbeque sauce served on a grilled kaiser roll with cheddar and monteray jack cheeses topped off with a seared red onion round. Plated with sweet potato fries and a kosher dill spear

Pesto Chicken Sandwich \$9

A char-grilled chicken breast stuffed with prosciutto and mozzarella cheese drizzled with a basil and pine nut pesto, served with vine ripened tomatoes, and crisp romaine on a grilled kaiser roll with tri-color pasta salad on the side

Out of the Garden

Fresh Fruit Plate \$6.5

A generous selection of fresh seasonal fruit served on a bed of fresh chiffonade topped with your choice of cottage cheese or vanilla yogurt
Granola....\$0.75

Garden Salad \$7

Freshly chopped romaine, tossed with garden fresh cucumbers, bell peppers, rosie red radishes and vine ripened tomatoes. Dressed with our house vinaigrette then topped with seasoned croutons.

Caesar Salad \$7

Freshly chopped romaine lettuce tossed with a creamy anchovy dressing, topped with seasoned croutons, and shredded parmesan cheese

Greek Salad \$8

Freshly chopped romaine tossed with kalamata olives, pepperoncini, feta cheese crumbles, garden cucumbers, and vine ripened tomatoes. Dressed with a greek style feta vinaigrette

Lettuce Wraps

Crisp romaine leaves rolled up with vine ripened tomatoes, shaved carrots and slivered cucumbers served with your choice of protein. Plated on a bed of chiffonade

\$7

Beverages

<u>Bottomless Fountain</u>	\$1.5	<u>Shirley Temple</u>	\$1.75
<u>Coca-Cola, Diet Coke, Ginger Ale,</u> <u>Sprite, Lemonade, Unsweetened Iced</u> <u>Tea, Tonic Water and Club Soda</u>		<u>Arnold Palmer</u>	\$1.5
<u>Iced Coffee</u>	\$2	<u>Hot Tea</u>	\$1
<u>Chocolate Milk</u>	\$1.5	<u>Coffee</u>	\$1
<u>Powerade</u>	\$2.25	<u>Milk</u>	\$1
<u>Vitamin Water</u>	\$2.5	<u>Juices</u>	\$1.5
		Cranberry, Orange, Grapefruit, Tomato, and Pineapple	

Draft Beers

<u>Budweiser</u>		<u>Michelob Lager</u>	
\$3		\$2.75	
<u>Bud Light</u>		<u>Miller Lite</u>	
\$3		\$3	
<u>Sam Adams Summer Ale</u>		<u>Smithwicks</u>	
\$3.5		\$3.5	
<u>Blue Moon</u>		<u>Longhammer IPA</u>	
\$3.5		\$3.5	

Bottled Beer

<u>Budweiser</u>	\$3.25	<u>Bud Light</u>	\$3.25
<u>Heineken</u>	\$3.75	<u>Miller Lite</u>	\$3.25
<u>Heineken Light</u>	\$3.75	<u>Michelob Ultra Light</u>	\$3.75
<u>Coors Light</u>	\$3.25	<u>Corona</u>	\$3.75
<u>Sam Adams Light</u>	\$3.75	<u>Corona Light</u>	\$3.75
<u>Beck's Non-Alcoholic</u>	\$3.5	<u>Peroni</u>	\$3.75
<u>Shipyard Export</u>	\$3.75	<u>Twisted Tea Backyard Batch</u>	\$3.25

Redbridge Gluten Free Lager

A rich, full-bodied lager brewed from sorghum for a well-balanced, moderately hopped taste.

Deli Counter

<u>Fried Haddock Sandwich</u> \$8	<u>B.L.T.</u> \$5.5
<u>Chicken or Tuna Salad</u> \$6	<u>Turkey/Ham</u> \$6
<u>Egg Salad</u> \$5	<u>Fiery Chicken Wrap</u> \$7.5
<u>Tuna Melt</u> \$6	<u>Turkey B.L.T. Wrap</u> \$7
<u>Chicken Caesar Wrap</u> \$8	<u>Roast Beef and Swiss</u> \$6.5

*All sandwiches available on
 White, Wheat, Rye, Pumppernickel, Texas Toast, or Kaiser Roll
 All wraps available on White, Spinach, Tomato/Basil
 or
 Try our new low-carb wheat!*

Off the Grill

<p><u>Flag Stick Frank</u> \$3 <i>Naturally cased hot dog served in a lightly grilled roll.</i></p> <p><u>Char-Grilled Chicken Breast</u> \$7 <i>Boneless chicken breast seared on our char-broiler, served with crisp romaine lettuce, vine ripened tomatoes, and drizzled with a dijonnaise on a grilled Kaiser roll..... Cheese \$0.75</i></p> <p><u>Classic Corned Beef Reuben</u> \$8.5 <i>Grilled rye bread, layered with swiss cheese, corned beef, sauerkraut, and thousand island dressing</i></p>	<p><u>Par Burger</u> \$7 <i>Pure Angus beef grilled to your liking on a lightly grilled Kaiser roll. Served with crisp romaine lettuce, vine ripened tomatoes, and thinly sliced red onion.....Cheese \$0.75</i></p> <p><u>Classic Grilled Cheese</u> \$4 <i>Lightly buttered Texas toast grilled to a crisp golden brown, melted together with your choice of cheeseHam.....\$2.5 Bacon.....\$2 Tomato... \$1</i></p>
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All menu items are plated with ripple potato chips and a kosher dill pickle spear

Pub Menu
4 - 8 pm



Appetizers

Soup du Jour \$4

Mike's soup du jour is made every morning from scratch. Please ask your server what is in the kettle today

Fairway Fries \$6

This mound of french cut fries is smothered in cheddar cheese, and topped with smoked center cut bacon and fresh cut chives. Served with sour cream (and two plates!)

All-American Wings \$8

Bone-In chicken wings lightly floured and brought to a deep golden brown. Served with your choice of BBQ, Sweet & Sour, or Honey Mustard

Warm Asiago Focaccia \$6

A freshly baked Italian herb focaccia topped with aged Asiago cheese. Served with our imported olive oil infused with fresh thyme and rosemary

Off The Grill

Flag Stick Frank \$3

Naturally cased hot dog served in a lightly grilled roll.

Par Burger \$7

Pure Angus beef grilled to your liking on a lightly grilled Kaiser roll. Served with crisp romaine lettuce, vine ripened tomatoes, and thinly sliced red

onion..... Cheese... \$0.75

Char-Grilled Chicken Breast \$7

Boneless chicken breast seared on our char-broiler, served with crisp romaine lettuce, vine-ripened tomatoes, and drizzled with a dijonnaise on a grilled Kaiser roll..... Cheese... \$0.75

Club Favorites

Caesar Salad \$5

Freshly chopped romaine lettuce tossed with a creamy anchovy dressing, topped with seasoned croutons, and shredded parmesan cheese..... Chicken... \$3

Garden Salad \$5

Freshly chopped romaine, tossed with garden fresh cucumbers, bell peppers, and vine ripened tomatoes. Dressed up with our house vinaigrette and topped with seasoned croutons..... Chicken... \$3

Chicken Tenders \$6

Lightly breaded boneless chicken tenders brought to a crisp golden brown served with your choice of BBQ, Sweet & Sour, or Honey Mustard

Fiery Chicken Wrap \$7.5

Lightly breaded chicken, romaine lettuce, and vine ripened tomatoes all folded with a fiery red chili sauce and blue cheese dressing Tucked up in your choice of White, Whole Wheat, Spinach, or Tomato/Basil wrap

B.L.T. \$5.5

Smoked center cut bacon, crispy romaine leaves and vine ripened tomatoes, drizzled with creamy mayonnaise and layered on your choice of toasted White, Wheat, Rye, or Pumpkinickel

Tuna Melt \$6

All white albacore tuna folded with a creamy mayonnaise served on lightly grilled Texas toast with vine ripened tomatoes slices and American cheese.

Classic Grilled Cheese \$4

Lightly buttered Texas toast grilled to a crisp golden brown, melted together with your choice of cheese Bacon..... \$2
Tomato..... \$1

All Sandwiches are plated with rippled potato chips and a kosher dill spear

Substitute French Fries... \$1.50 -or- Onion Rings... \$2.00

Dinner Menu
4 - 8 pm

Amuse Bouche

Assiette du Fromage \$10
Chef's assortment of cheeses, thinly sliced prosciutto, and pepperoni. Served with distinctive artisan crisps and fresh fruit

Coconut Shrimp \$10.5
Lightly battered, rolled in sweetened coconut flakes and brought to a light golden brown. Served with an apricot chipotle mustard

Homemade Bruschetta \$4
Vine ripened tomatoes, garlic, fresh basil, and parmesan cheese. Drizzled with our herb infused olive oil, served with toasted parmesan crostinis

Warm Asiago Focaccia \$6
A freshly baked Italian herb focaccia topped with aged Asiago cheese. Served with our imported olive oil infused with fresh thyme and rosemary

All-American Wings \$8
Bone-In chicken wings lightly floured and brought to a deep golden brown. Served with your choice of BBQ, Sweet & Sour, or Honey Mustard

Entree's

New York Sirloin \$13
12 oz. sirloin seared to temp, lightly seasoned with salt and pepper. Served with the vegetable of the day, and your choice of starch

Pasta A'la Vodka \$10
A parmesan cheese sauce cooked with vodka and a hint of house made marinara. Served over tri-color rotini with roasted garlic and herb crostinis

Baked Stuffed Haddock \$16
Fresh haddock fillet stuffed with a house made seafood stuffing, baked in white wine and lemon juice with a buttered crumb topping. Plated with your choice of starch and the vegetable of the day.

Broiled Scallops \$14
Fresh sea scallops broiled in white wine and lemon juice topped with a light buttered crumb. Plated with wild rice and the vegetable of the day.

On the Sweet Side

Strawberry Shortcake \$4.5

Mississippi Mud Pie \$6

Key Lime Pie \$6