

Soups

Soup du Jour

French Onion Soup

Maine Lobster Bisque

Appetizers

Wings

Firecracker, Buffalo, or BBQ

Vegetarian Chili

Nachos with Buffalo Chili

Crispy Calamari

Artisanal Cheese Board

Lump Crab Cakes

Jumbo Shrimp Cocktail

Fire & Ice Tuna Tartare

Salads

Classic Caesar

chef's famous dressing, shaved parmigiana

Salad Bar

Shaved Brussel Sprouts & Kale

sunflowers seeds, maple vinaigrette

add to any salad;

grilled chicken

shrimp or sliced steak

salmon, grilled or blackened

GWC Signatures

Seafood Cobb

shrimp, lump crab, romaine, avocado, egg,

blue cheese, corn, bacon, tomato, red onion,

blue cheese dressing

Chicken Cobb

Salmon Paillard

arugula, fennel, roasted tomato, frisée,

pesto lemon thyme dressing

Chicken Paillard

Seared Yellow Fin

sesame crusted rare tuna, ginger wasabi,

seaweed salad

Lobster Citrus Salad

maine lobster, citrus segments,

pink grapefruit vinaigrette, lavender honey drizzle



Pasta

includes salad bar

Choices: Penne, Spaghetti, Linguine, Orecchiette

Sauces: Marinara, A la Vodka, Garlic Aioli, Clam Sauce (red or white)

Add on:

broccoli rabe or spinach

meatballs or sausage

grilled chicken

shrimp with garlic

Frutti di Mare

lobster, mussels, shrimp, scallops, tomato basil sauce; served over a bed of linguine, garlic crostini

Poultry

includes salad bar, and choice of rice pilaf or potato (whipped, fingerling or french fries)

Chicken Parmesan or Francese

Free Range Half Chicken

organic chicken, pan roasted with fresh herb and lemon

Seafood

includes salad bar, and choice of rice pilaf or potato (whipped, fingerling or french fries)

Organic Salmon

sautéed, grilled, broiled, or blackened

Market Catch of the Day

sautéed, grilled, broiled, or blackened

Filet of Sole Francese

lemon white wine sauce

Stuffed Shrimp Rangoon

jumbo shrimp, crabmeat-scallion-cream cheese stuffing, garlic lemon soy sauce

Certified Angus Beef

includes salad bar, and choice of rice pilaf or potato (whipped, fingerling or french fries)

grilled or blackened, sautéed onions, mushrooms, red wine demi

NY Strip Steak, 8 oz.

Filet Mignon, 8 oz.

NY Strip Steak, 14 oz.

Ribeye, 18 oz.

Side Dishes

Brussel Sprouts

Vegetable of the day

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

Galley Bites

Blackened Filet Tips

blue cheese fondue, grilled garlic bread

Roasted Sprouts

brussel sprouts, bacon, maple vinegar *gf*

Shishito Peppers

roasted peppers, sea salt, lemon

Moroccan Spiced Shrimp & Pineapple

Pizza

Margherita

tomato sauce, mozzarella, grape tomatoes, basil

Sausage Stuffed Mushroom Pie

pepperoni, bacon, caramelized onions, romano
& mozzarella, sausage-mushroom stuffing



Fig Flatbread

figs, balsamic onions, goat cheese, arugula

Create your own classic pie

| | |
|-------------|-----------------|
| meatball | onions |
| sausage | artichokes |
| pepperoni | basil pesto |
| goat cheese | broccoli rabe |
| mushrooms | applewood bacon |

Burgers

Petite Burger, 6 oz.

black angus, served with a small side salad

Clubhouse Burger, 8 oz.

choice of Black Angus, Turkey, or Veggie

add: american, cheddar, gruyère, or gorgonzola

served with a small side salad or french fries,;

choice of english muffin or brioche bun;

dressed with lettuce, tomato, onion, and pickle;

available over greens or caesar instead of bread & fries.

Guac Burger

guacamole, jalapeno pepper jack cheese

served with a small side salad or french fries

Blue Bacon Burger

maytag blue, gruyère, caramelized onions,

bacon, served with a side salad or french fries

gf: gluten free