



GREENWICH
WATER CLUB

July Themed Specials: New England

Dinner available starting at 5pm

STARTERS

French Onion Soup	8
Maine Lobster Bisque	12
Crispy Calamari	12
Nachos with Buffalo Chili or <i>gf</i> Vegetarian Chili	14
Artisanal Cheese Board	14
Jumbo Shrimp Cocktail <i>gf</i>	16
Lump Crab Cakes	18
Fire & Ice Tuna Tartare <i>gf</i>	22

SALADS *gf*

Classic Caesar or House Salad add grilled chicken (6), shrimp (10), salmon (12), sliced steak (14)	8
Shaved Brussel Sprouts & Kale sunflower seeds, maple vinaigrette	10
Chicken Cobb romaine, avocado, egg, blue cheese, corn, bacon, tomato, red onion	15
Seafood Cobb lump crab, shrimp, romaine, avocado, egg, blue cheese, corn, bacon, tomato, red onion	20
Chicken Paillard	16
Salmon Paillard arugula, fennel, roasted tomato, frisée, pesto lemon thyme dressing	20
Wasabi-Salmon Waldorf grilled salmon, boston lettuce, apple, celery, grapes, cashews, lemon honey wasabi dressing	20
Seared Yellow Fin sesame crusted rare tuna, ginger wasabi, seaweed salad	22

PASTA

Choices: Penne, Spaghetti, Linguine, Orecchiette <i>gf</i> alternative, add 2	20
Sauces: Marinara, A la Vodka, Garlic Aioli, Clam Sauce (6)	
Add on: fresh veggies (2) meatballs (4) grilled chicken (6) shrimp (8) lobster (10)	

MAIN ENTREES

includes a choice of two sides

Chicken Parmesan or Francese substitute with <i>gf</i> grilled chicken	24
Organic Half Chicken pan roasted with fresh herb and lemon	27
Organic Salmon <i>gf</i> sautéed, grilled, broiled, or blackened	29
Filet of Sole Francese lemon white wine sauce	29
8 oz. NY Strip Steak sautéed onions, mushrooms, red wine demi <i>gf</i>	26
8 oz. Filet Mignon sautéed onions, mushrooms, red wine demi <i>gf</i>	37
14 oz. NY Strip Steak sautéed onions, mushrooms, red wine demi <i>gf</i>	39
18 oz. Ribeye grilled or blackened, sautéed onions, mushrooms, red wine demi <i>gf</i>	42

Side Dishes

small salad, broccoli, brussel sprouts, baby carrots, spinach & garlic, broccoli rabe (2.50)
rice pilaf, mashed potatoes, fingerling potatoes, french fries

In addition, please ask about our daily market specials of poultry, fish or farm raised selections.



July's Regionally Themed Specials are from New England

Pasta	Pasta Primavera , homemade orecchiette, farmers market veggies, garlic, tomatoes, olive oil, parmesan	28
Fish	Cod & Clams , corn, potatoes, new england chowder base	30
Poultry	Buttermilk Fried Chicken , baked beans, corn-on-the-cobb	25
Vegetarian	Grilled Asparagus , slow poached egg, petite greens, aioli	12

PIZZA & FLATBREAD

Fig Flatbread	figs, balsamic onions, goat cheese, arugula add prosciutto de parma 5	13		
Mushroom & Goat Cheese	hot honey drizzle	12		
Margherita	tomato sauce, mozzarella, grape tomatoes, basil	14		
Create your own Pie	classic pie 12, each topping 2, <i>gf</i> cauliflower crust add 4			
meatball	pepperoni	goat cheese	onions	basil pesto
sausage	applewood bacon	mushrooms	artichokes	broccoli rabe

BURGERS

gf bun alternative, add 1.50

Petite Burger, 6 oz.		10
Clubhouse Burger, 8 oz.		13
choice of Black Angus, Turkey, or Veggie		1
add: american, cheddar or swiss		15
Guac Burger		
guacamole, jalapeno pepper jack cheese		15
Blue Bacon Burger		
maytag blue, gruyère, caramelized onions, bacon		
served with a small side salad or french fries, choice of english muffin or brioche bun; lettuce, tomato, onion, and pickle; available over greens or caesar instead of bread & fries.		

KID'S MEALS

Mixed Greens or Caesar Salad	add grilled chicken 4	8
Chicken Wings		8
Cheese Quesadilla		8
Burger	with curly fries or fruit, add cheese 1, <i>gf</i> bun add 1.50	10
Chicken Fingers	with curly fries or fruit	8
Hot Dog	with curly fries or fruit	6
Grilled Cheese	with curly fries or fruit	6
Mac-n-Cheese		6
Petite Penne		6
Cheese Ravioli	choice of butter & cheese or marinara	8



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