

## STARTERS

CAESAR SALAD .....	\$3
HOUSE SALAD .....	\$3
SOUP OF THE DAY .....	CUP: \$4 BOWL: \$5
CAPRESE SALAD .....	\$6
Fresh mozzarella cheese with tomatoes, pesto and a drizzle of balsamic glaze.	
HOUSE-MADE KETTLE CHIPS .....	\$5
Kettle chips with bacon, tomatoes, scallions and ranch dressing.	
CHEESE QUESADILLA .....	\$7
Cheddar jack cheese in a flour tortilla, tomato, black olive and jalapeno garnish. Served with salsa and sour cream.	
Add chicken .....	\$3
CLAMS AND MUSSELS SCAMPI.....	\$9
Clams and mussels sautéed with white wine and garlic butter. Served with grilled sourdough bread.	
FRIED PICKLE SPEARS .....	\$6
Served with spicy ranch dressing.	
<b>CHICKEN WINGS</b>	
Jumbo chicken wings served with sauce or grilled with our special dry rub. Choose from mild, medium, hot, garlic, BBQ or The Tear Maker.	
10 Wings .....	\$9
16 Wings .....	\$15
MARINATED OLIVES .....	\$5
Spanish and kalamata olives marinated in olive oil, garlic, lemon zest, rosemary and a touch of red pepper flakes. Served with warm rolls.	
SMOTHERED FRIES.....	\$9
A large order of fries covered in our special cheese sauce, bacon and jalapenos. Try this with our house-made kettle chips, too!	
BIG-TIME AMERICAN.....	\$10
Charbroiled 8 oz. burger with your choice of American, provolone, Swiss, cheddar or pepper jack cheese. Served with your choice of fries or cole slaw.	

## DINNER MENU

### DINNER ENTRÉES

GIMME A BEET .....	\$11
Baby spinach, marinated beets, strawberries, toasted almonds, goat cheese and balsamic vinaigrette.	
GREEK SALAD .....	\$11
Romaine lettuce, tomatoes, cucumbers, kalamata olives, banana peppers, feta cheese and a red wine vinaigrette.	
Add chicken.....	\$3
Add shrimp .....	\$4
SESAME-CRUSTED TUNA STEAK.....	\$17
Seared rare, served with warm peanut noodle salad.	
MAPLE-GLAZED SALMON .....	\$14
Pan-seared salmon topped with a maple glaze served with starch and vegetable of the day.	
10 OZ GRILLED RIBEYE STEAK.....	\$18
Seasoned and grilled to your liking, served with vegetables and starch of the day.	
SEAFOOD SCAMPI.....	\$14
Shrimp, clams and mussels sautéed scampi style tossed with spaghetti and served with grilled sourdough bread.	
BLUE CHEESE FILET MIGNON .....	\$19
7oz. filet mignon topped with onion strings and served with vegetables and starch of the day.	
SLOW COOKED BBQ RIBS .....	\$15
Served with french fries and cole slaw.	
ITALIAN MEATLOAF .....	\$12
Our own meatloaf married with Italian sausage, topped with cacciatore sauce and served with vegetables and starch of the day.	

### BEVERAGES - \$2

HOT TEA   COFFEE   ICED TEA   FOUNTAIN DRINK			
SAN PELLIGRINO....	\$2.75	AQUA PANNA.....	\$2.75
SPARKLING WATER		STILL WATER	

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