
CHAMPIONS

Fall Dinner Menu

STARTERS

Jumbo Shrimp
Cocktail Sauce, Fresh Lemon 3.55 each

Wings or Tenders
Choice of bone in wings or boneless chicken tenders. Served either buffalo style with blue cheese or natural. 12

Tuna Sashimi
Seared Ahi Tuna, Asan Slaw, wasabi,
pickled ginger, soy. 15

Daily Spring Roll
Please ask your server for daily selection. 11

P.E.I. Mussels
White wine & garlic tomato broth. 12

Southwestern Quesadilla

Fried Calamari

Colby cheddar cheese roasted red peppers,
jalapenos, sour cream and Pico de Gallo. 10
Add Chicken 4 Add Grilled Shrimp 5

Buttermilk garlic butter, red pepper flakes, cherry
peppers, parsley, house marinara. 13

Blackened Mahi Mahi Tacos (3)

Blackened Mahi Mahi, shredded lettuce, Pico de Gallo, avocado topped with Mexican crème,
served on warm flour tortillas. 13

Chef's Flat Bread Pizza of the Day 12

SOUP AND SALAD

New England Clam Chowder
Cup 4.50 Bowl 6.25

House Made Chili
Topped with melted shredded cheddar and chopped red onions.
Cup 4 Bowl 8

Chef's Soup Du Jour
Cup 3.50 Bowl 5.25

French Onion Soup Gratinée 8

Clubhouse Tossed Salad

Iceberg Wedge

Crispy mixed greens, cucumbers, red onions,
tomatoes, black olives, Colby cheddar cheese, garlic
croutons. 8

Iceberg, smoked bacon, grape tomatoes, red
onions, blue cheese crumbles, house made blue
cheese dressing. 12

Caesar Salad

Superfood Salad

Romaine lettuce tossed with
creamy Caesar dressing, parmesan cheese,
garlic croutons. 9

Quinoa, baby spinach, dried cranberries, feta,
grape tomatoes, avocado, julienne vegetables,
grilled lemon, lemon balsamic. 11.5

Fall Arugula Salad

Cobb

Fresh arugula sliced red delicious apples, dried
cranberries, red seedless grapes, glazed walnuts,
Gorgonzola cheese, with balsamic dressing. 11

Romaine, avocado, onions, grape tomatoes, egg,
chopped bacon, blue cheese crumbles. 11

Salad Additions

Chicken 5 Salmon 8 Shrimp 8

Seared Yellowfin Tuna 9 Steak Tips 9 Tuna Salad 5 Chicken Salad 5

Dressing Selections

Italian, Lemon Balsamic, Ranch, Blue Cheese, Caesar, Thousand Island,
Parmesan Peppercorn, Balsamic Vinaigrette, Honey Chipotle.

A 20% gratuity is applied to parties of 6 or more. \$2 charge for split plates.

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming rare or undercooked meat, fish, shellfish & poultry may be harmful
to your health and increase the risk of foodborne illness.

BURGER BAR

Ground Beef, Ground Turkey or
Broiled Chicken Breast

Topped with your choice of American, Swiss, Cheddar,
Provolone, Pepper jack, or Gorgonzola cheese 12

Add sautéed mushrooms, onions or peppers .50
Smoked bacon 2 Avocado 1

CLUB CLASSICS

Club Classics come with a choice of one side: Seasonal fruit, House Chips, Cole Slaw,
French Fries, Sweet Potato Fries and Onion Rings add 2

Bread choices: White, Wheat, and Marble Rye
Wrap choices: White, Wheat, Spinach and Sundried Tomato

Blackened Salmon Caesar Wrap

Blackened Salmon, romaine tossed with Caesar &
shaved parmesan on wrap of your choice. 16

Thinly sliced breast of turkey, American cheese,
crispy bacon, lettuce, tomato & mayonnaise. 12

Turkey Club

Pepper Jack Chicken BLT

Grilled chicken, melted Pepper Jack cheese, crisp
bacon, lettuce, tomato and mayonnaise on grilled
ciabatta. 14

Philly Cheese Steak Wrap
Grilled shaved steak with peppers, onions,
mushrooms, melted American cheese, in a wrap of
your choice. 13

Main Course

Served with House Salad or Caesar Salad

Frutti Di Mare

Scallops, mussels, calamari, shrimp, simmered in
a spicy red sauce, served over fettuccini. 26

Salmon

Grilled or blackened, served with vegetable and
starch of the day. 22

Mediterranean Chicken Risotto

Pan seared chicken, artichoke hearts, marinated
tomatoes, spinach, basil, feta, lemon butter sauce
and pesto risotto. 21

Bourbon Steak Tips

Grilled bourbon tips, onions, peppers,
mushrooms,
bourbon demi, vegetable and choice of starch.
22

Blackened Scallops

Butternut squash ravioli tossed with Amaretto
cream, fresh arugula, pumpkin seeds, topped
with blackened sea scallops. 23

Filet Au Proive

Peppercorn encrusted filet in a brandy crème
sauce, served with mashed potatoes and grilled
asparagus. 34

Baked Haddock

Fresh haddock filet, seasoned crumb topping,
vegetable and choice of starch. 22

Fish n' Chips

Prepared in a light batter and deep-fried to a
golden crisp perfection. 20

Parmesan

Parmesan panko encrusted topped with house
made marinara and mozzarella cheese, served
over penne or fettuccine pasta.
Chicken 20 Veal 23

Tomahawk Veal Chop

14 oz. bone in veal rib chop finished with
mushroom demi glaze, served with a creamy
mushroom and pea risotto. Choice of vegetable of
the day. 32

A 20% gratuity is applied to parties of 6 or more. \$2 charge for split plates.

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming rare or undercooked meat, fish, shellfish & poultry may be harmful
to your health and increase the risk of foodborne illness.