

• CHAMPIONS •

PLEASANT VALLEY COUNTRY CLUB

Summer Dinner Menu

Starters

SOUTHWESTERN CHICKEN QUESADILLA 15

colby cheddar cheese, peppers, onions, scallions and lime with salsa, sour cream and guacamole

BONE IN OR BONELESS WINGS 15

choice of bone in wings or boneless chicken tenders, served either buffalo style or plain

SOUTHWESTERN TOTS ^{GF} 13

black beans, jalapeno, bacon, scallions, tomatoes, cheddar cheese topped with boom boom sauce

GRILLED FLAT BREAD PIZZA 13

plum tomato marinara sauce, topped with mozzarella, fontina and provolone cheese

MUSSELS MARINARA ^{GF} 15

white wine, tomato with garlic toast

LIGHTLY BATTERED FRIED SHRIMP 16

with sweet garlic sauce, sauteed spinach and roasted peppers

JUMBO LUMP CRAB CAKE 18

served over roasted corn relish with chipotle aioli

MEDITERRANEAN HUMMUS MEZZE PLATE ^{GF} 12

carrots, celery, asparagus, olives, grape tomatoes, artichokes, bell peppers and house made pita chips

WARM LOCALLY MADE BAVARIAN PRETZEL STICKS 12

served with whole grain honey mustard dip and warm cheese sauce

Salads

ICEBERG WEDGE ^{GF} 12

iceberg lettuce, smoked bacon, tomatoes, red onions, chives, bleu cheese crumbles topped with house-made bleu cheese dressing

CAESAR SALAD ^{GF} 10

crisp romaine lettuce, aged parmesan and garlic croutons, tossed in creamy caesar dressing

SUMMER BERRY SALAD 12

mixed greens, strawberries, blueberries, watermelon, feta cheese and house balsamic dressing

CLOSEST TO THE PIN SALAD 12

mixed field greens, red seedless grapes, raisins, diced green pears, tossed with house made balsamic dressing, topped with bleu cheese crumbles

SALAD ADDITIONS:

grilled chicken breast 6
grilled shrimp (5) 8
salmon 11
grilled steak tips 12



Soups

NEW ENGLAND CLAM CHOWDER

cup 5
bowl 7

FRENCH ONION SOUP ^{GF} 8

SOUP DU JOUR

cup 4
bowl 6

Build your Salad Bowl

SELECT A GRAIN ^{GF} 12

quinoa, barley, farro

GO FOR THE GREENS

arugula, mixed greens, spinach, romaine

LOAD ON THE PRODUCE (CHOOSE 4)

avocado, cucumber, kalamata olives, red onions, cherry tomatoes, asparagus, zucchini, yellow squash, bell peppers, mushrooms

ADD THE CHEESE

feta, bleu cheese, parmesan, goat cheese, shredded cheddar, colby mix

DRESSINGS

house white balsamic, ranch, bleu cheese, creamy peppercorn, balsamic vinaigrette, thousand island, honey mustard

TOPPINGS

dried cranberries, raisins, sunflower seeds, tortilla strips, spiced walnuts

ADD ON PROTEINS

grilled chicken breast 6
grilled shrimp (5) 8
salmon 11
grilled steak tips 12



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Sandwiches

CLASSIC TURKEY CLUB 12
applewood smoked bacon, green leaf lettuce, tomato, mayonnaise on toasted bread

LOADED CHEESESTEAK 15
peppers, onions, mushroom and choice of cheese

CHAMPIONS LOBSTER ROLL 28
fresh lobster with a light sherry mayonnaise, shredded lettuce on a jumbo brioche bun

FRIED SCALLOP ROLL 22
shaved lettuce, tartar sauce, lemon on a jumbo brioche bun

GRILLED CHICKEN CAPRESE 16
grilled chicken, tomato, fresh basil and mozzarella, on a soft bulky roll

GREEK CHICKEN NAAN 15
grilled chicken, lettuce, tomato, kalamata olives, onion, feta, hummus spread on soft Naan bread

CRANBERRY WALNUT CHICKEN SALAD WRAP 14
all white chicken, mayonnaise, dried cranberries, walnuts, celery, lettuce, tomato on choice of wrap

GRILLED RUEBEN SANDWICH 15
hand sliced corned beef, sauerkraut, swiss cheese, thousand island dressing on grilled marble rye bread

BLACKENED MAHI MAHI 17
topped with cheddar cheese, lettuce, tomato and chipotle sauce

ALL SANDWICHES AND BURGERS CHOICE OF ONE SIDE:
house chips, french fries, cole slaw, seasonal fresh fruit or cottage cheese

sweet potato fries or onion rings - Add 2

Entrees

BOURBON BBQ STEAK TIPS GF 32
handcut and marinated in a sweet bourbon BBQ sauce

LOBSTER RAVIOLI 30
with sun dried tomato cream, grilled shrimp, spinach and asparagus

CAJUN SHRIMP & CHICKEN PASTA 26
sauteed shrimp and chicken with bell peppers, caramelized onions, broccoli florets in a cajun spiced sauce over pasta

FLAT IRON STEAK 32
10 oz. 21 day aged certified angus beef

SEARED ATLANTIC SALMON GF 25
lemon herb beurre blanc

FISH AND CHIPS 23
deep fried lightly battered fresh haddock served with creamy cole slaw, tartar and lemon

CHICKEN PARMESAN 22
breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese, served over pasta

TRADITIONAL NEW ENGLAND BAKED HADDOCK 24
cracker crumb topping, white wine and lemon

CHOICE OF SIDES
creamy mashed potatoes
rice pilaf
herb and parmesan risotto
vegetable of the day

Club Favorites

CHAMPIONS BURGER 15
flame-grilled half pound of angus beef, ground turkey or Impossible burger
american, cheddar, swiss, provolone, bleu cheese or pepperjack cheese

add caramelized onions, sauteed peppers or mushrooms - Add - 1
add smoked bacon or avocado - Add - 2

JUMBO SHRIMP COCKTAIL (4) GF 15
cocktail sauce, herb remoulade, lemon and mixed greens