

Dinner Menu

SOUP AND SALAD

Clam Chowder **Soup du Jour**
Cup - 5. / Bowl - 9. Cup - 4. / Bowl - 8.

Caesar Salad

Romaine, Parmesan Cheese, House Made Croutons,
Creamy Caesar Dressing
8 sm 11 lg

Garden Salad

Mixed Greens, Cherry Tomatoes, English Cucumber,
Red Onion, Shredded Carrots, Balsamic Vinaigrette
Dressings: Ranch, bleu cheese, honey mustard,
1000 island, Italian, balsamic and peppercorn
8 sm 11 lg

Cobb Salad

Summer Greens, Hard Boiled Eggs, Bacon, Tomato, Red
Onions, Cucumber, Blue Cheese, Ranch Dressing
13

The Sand Wedge

Iceberg Lettuce, Smoked Bacon, Red Onion, Cherry
Tomato, Cucumber, Blue Cheese Crumbles, Blue Cheese
Dressing & Balsamic Glaze
12

Strawberry Salad

Baby Spinach, Strawberries, Sliced Grapes, Dried Cranberry,
Candied Walnuts, Goat Cheese, Honey Vinaigrette
11

Summer Corn Salad

Romaine, Sweet Corn, Red Onion, Black Beans, Tortilla
Strips, Cherry Tomatoes, Cheddar Cheese, Diced Peppers,
Ranch
12

Salad Add Ons

Chicken 6 Steak 14 Salmon 8 Shrimp 3pc 12 Yellowfin Tuna 9

STARTER

Shrimp Cocktail 4p

Poached Jumbo Shrimp, Cocktail Sauce, Lemon
16

Calamari

Fried to Perfection with Cherry Peppers, Homemade Red
Sauce and Siracha Aioli
15

Cauliflower

Korean Black Garlic Seasoning, Chive
Aioli, Wakame Salad
13

Chicken Nachos

Corn Tortilla Chips, Pulled Chicken, Corn, Black Beans,
Sliced Cherry Peppers, Cheddar Cheese,
Ranch on The Side
16

Mediterranean Plate

Roasted Red Pepper Hummus, Herb Hummus, Tabbouleh,
EVOO, Grilled Naan Bread, Cucumber, Celery, Carrots
14

Back Nine Wings

Bone-in or Boneless Chicken Wings Served with Choice of
Buffalo, BBQ, Thai Sweet Chili
15

Tuna Tartar

Sushi Grade Tuna, Soy Glaze, Fried Wonton, Sliced
Cucumber, Topped with Sriracha Aioli
16

Fried Mozzarella

Fried Mozzarella, Homemade Red Sauce, Parmesan Cheese
13

BURGERS & SANDWICHES

The Common Burger

American, Lettuce, Tomato, Red Onion on a
Toasted Brioche Bun
16

Diablo Burger

Pepper-Jack, Lettuce Tomato, Red Onion, Cherry
Peppers, Sriracha Aioli on a Toasted Brioche Bun
17

Truffle Mushroom Burger

Swiss Cheese, Bacon, Sautéed Mushrooms, Garlic-
Truffle Aioli on a Toasted Brioche Bun
18

Chicken Parmesan Sandwich

Breaded Chicken Breast, Brioche Bun,
Shredded Fresh Mozzarella, Marinara
17

Classic Turkey Club

Turkey, Bacon, Lettuce, Tomato, Mayo,
between 3 Slices of White Bread Toasted
17

Lamb Burger

Garlic Rubbed Lamb Patty, Tzatziki, Lettuce,
Tomato, Red Onion, Toasted Brioche Bun
18

burger add on bacon \$2 caramelized onions \$1 sautéed mushrooms \$1
choice of 8oz angus beef, 8 oz turkey burger, or Beyond Burger

STERLING NATIONAL

ENTRÉE

PIZZA

- Meatball** 17 House Made Meatballs, Red Sauce, Ricotta, Shredded Mozzarella & Basil
Pesto Splash 15 Homemade Basil Pesto, Diced Tomatoes, Fresh Mozzarella, Parmesan Cheese
Vegetable 14 Red sauce, Peppers, Onions, Broccoli, Black Olives, Garlic Oil Shredded Mozzarella
Pepperoni 15 Pepperoni, Red Sauce, Shredded Mozzarella
Chicken Parmesan 17 Crispy Chicken Breast, Red Sauce, Shredded & Fresh Mozzarella
Margherita 14 Tomato Sauce, Diced Tomato, Fresh Mozzarella, Basil, Balsamic Glaze
Gluten Free Cauliflower Crust Available

STERLING'S GRILLE

Pan Seared Scallops

Pan Seared Day Boat Scallops, Corn, Tomato, Mushroom Risotto, topped with Lemon Beurre-Blanc Sauce
33

Steak Tips

8oz of House Marinated Steak Tips, Red Bliss Mash Potatoes, Zucchini, Summer Squash
29

Mahi Mahi

Blackened Mahi Mahi, Coconut Rice, Summer Vegetable Medley, Raspberry Sauce
28

16oz Bone-In Ribeye

Red Bliss Mash, Roasted Green Beans, Au Poivre Sauce
43

8oz Filet

Roasted Fingerling Potatoes, Grilled Asparagus, Red wine Demi
39

Faroe Island Salmon

Grilled Salmon, Cous Cous Salad, Zucchini, Summer Squash, Grilled Asparagus, Pineapple Salsa
27

Chef's Specialties

Pappardelle Bolognese

Veal, Pork, Beef, Tomato & Basil Ragout tossed with Fresh Pappardelle Pasta topped with Parmesan-Reggiano Cheese
24

Chicken Parmesan

Crispy Chicken Breast, Red Sauce, Melted Mozzarella over Ziti
25

Prosciutto Wrapped Cod

Baked to Perfection, Parmesan-Herb Risotto, Grilled Asparagus, Balsamic Glaze
25

Pasta Primavera

Roasted Cherry Tomatoes, Spinach, Onions, Peppers, Fresh Herbs with a Lemon-Garlic sauce, over Linguini
19

Shrimp Scampi

Sautéed Shrimp, Garlic-lemon-white wine sauce, roasted cherry tomatoes, basil, over linguini
29

Chicken Broccoli Alfredo

Pan Seared Chicken Breast, Fresh Broccoli, Creamy Parmesan Alfredo Sauce, served with Linguini
24

Vegetable Stir-Fry

Peppers, Onions, Carrots, Broccoli, Mushrooms, Teriyaki Glazed served over Jasmine Rice
21

Stir-Fry Add Ons

Chicken 6 Steak 14 Salmon 8 Yellowfin Tuna 9

Mushroom Ravioli

Stuffed Mushroom Raviolis, Pesto Cream Sauce, Grated Parmesan - Reggiano
23

Gluten Free Pasta Can Be Made to Order

Sides 6

Red Bliss Mash Potato, Roasted Fingerling Potato, Jasmine Rice, Green Beans, Roasted Broccoli, Grilled Asparagus, Parmesan-Herb Risotto, Truffle Fries

*This item is raw or partially cooked and can increase your risk of food borne illness. Gluten Free Menus Available
Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked