

# Dinner Menu

## SOUP AND SALAD

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

### **Traditional Caesar Salad 8 sm 11 lg**

Grilled Heart of romaine, aged parmesan, garlic croutons, Caesar dressing

### **Garden Salad 8 sm 11 lg**

Spring mix greens, cherry tomato, red onion, cucumber, shredded carrot, choice of dressing

### **Cobb Salad 12**

Spring mix, smoked bacon, golden raisin, pickled red onion, hardboiled egg, goat cheese

### **Chopped Wedge Salad 12**

Smoked bacon, red onion, cherry tomato, cucumber, blue cheese crumble, blue cheese dressing.

### **Salad Add Ons**

Chicken 5    Steak 14    Salmon 6    Shrimp 12 <sup>3pc</sup>

## STARTER

### **Barbacoa Tacos 17**

Marinated braised beef, kimchi, Koshihikari rice & lemon lime crème fraiche

### **Shrimp Cocktail 16 <sup>4pc</sup>**

Lemon zest, horseradish zest, cocktail sauce with shaved ice

### **Calamari 15**

Calamari fried w/ cherry peppers, sambal aioli and fried arugula

### **Cauliflower 11**

Korean black garlic seasoning, toasted sesame, chive aioli & wakame salad

### **Sicilian Arancini 16**

Saffron arborio, meat ragout, parmigiana, fresh mozzarella & red sauce

### **Chicken Wings 14**

Bone-in or boneless chicken wing served plain, Buffalo, BBQ, sweet Thai chili, or mango habanero sauces

### **Hummus plate 13**

Roasted red pepper hummus, olive oil, herb hummus, tabbouleh, roasted pignolis and grilled naan bread

### **BURGERS & FRIES**

#### **The Sterling Burger 16**

8oz Black angus beef, goat cheese, caramelized cippolini onion, fig jam, lettuce, pretzel bun & fries

#### **Kimchi Burger 15**

8oz turkey burger, house made kimchi, lettuce, fire roasted tomato, habanero jack cheese, wasabi ginger aioli wheat bun & fries



PLEASE MAKE RESERVATION, CALL 978.422.0275

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# STERLING NATIONAL COUNTRY CLUB

## ENTREE



### FROM THE SEA

#### Asian Salmon 28

Asian marinated salmon, edamame cauliflower succotash, wakame with fried vermicelli sticks

#### Shrimp & Scallop Scampi 28

Preserve lemon over angle hair, blistered cherry tomato and micro basil

### STERLING'S GRILLE

#### 14oz Ribeye 40

Roasted garlic mashed potato, maple butter carrots and herb butter

#### 8oz Filet 38

Parmesan risotto, grilled asparagus and red wine reduction

#### Stuffed Quail 33

Mustard green, faro, feta stuffing, braised carrot, roasted fennel Israel couscous, and rosemary thyme beurre blanc

### Short Rib Bolognese 24

Served over Gemelli pasta

## CHICKEN DINNERS

### Chicken Parmesan 25

Baked twin chicken breasts, red sauce, fresh mozzarella and ziti pasta

### Roasted Chicken & Cheese Ravioli 24

Served in a white wine butter sauce over cheese Ravioli

### Teriyaki Mushroom Stir Fry 20

Shitake, oyster, cremini mushroom, red pepper, green onion, broccolini, over cauliflower rice & Garlic ginger maple emulsion

## Sides

Garlic Mashed Potato, Fingerling Potato, Parmesan Risotto, White Rice, Maple Carrots, Grilled Asparagus & Broccolini  
Choice of One Side on Dishes excluding Pasta Dishes and Burgers

## Dinner Specials

A

Salad - Beet salad -GF 11 Roasted candied beets, local baby greens, spiced pecans, pickled onion, roasted butternut, goat cheese & tangerine vinaigrette.

Salad - Pecan strawberry- 13 Spinach, romaine, strawberries, pecans, feta & zinfandel vinaigrette.

Entree - Blackened Swordfish-29 Center cut swordfish blackened and pan seared, mushroom cauliflower rice, grilled pineapple red pepper salsa, lime crème fraiche.

Entree - BBQ plate-27 Half rack inhouse smoked, slow roasted ribs, with grilled marinated chicken, house vegetable, corn bread & coleslaw

Entree - BBQ Pork Chop -28 BBQ center cut pork chops paired with Yukon mashed potatoes & roasted corn on the cob

Pasta - Chicken Alfredo- 18 Spaghetti, Chicken, Cream Sauce & Parmesan Cheese

### Every Friday-Prime Rib 29

With au ju and served with choice of side

### Every Thursday- Chef's Whim Swordfish 24

served with choice of side

\*This item is raw or partially cooked and can increase your risk of food borne illness.

Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked