

Dinner Menu

SOUP AND SALAD

Clam Chowder

Cup - 5. / Bowl - 9.

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, and balsamic
8 sm 11 lg

Cobb Salad

Mixed Greens, Hard Boiled Eggs, Bacon, Tomato, Red
Onions, Cucumber, Cheddar Cheese, Ranch Dressing
15

Soup du Jour

Cup - 4. / Bowl - 8.

Fall Harvest Salad

Baby Kale, Toasted Almonds, Goat Cheese, Dried Cranberries,
Golden Raisins, Roasted Butternut Squash, Honey-Balsamic
Dressing
15

Sand Wedge

Iceberg Lettuce, Bacon, Tomato, Cucumber, Red Onion,
Bleu Cheese Crumbles, Bleu Cheese Dressing, Balsamic
Glaze
13

Buffalo Chicken Salad

Romaine, Red Onion, Tomato, Cheddar Cheese, Bacon, Ranch
Dressing Served with Fried or Grilled Chicken
19

Salad Add On

Chicken 7 Steak 16 Salmon 12 Shrimp 3pc 12 Crispy Tofu 7

STARTER

Pork Belly Bao Tacos

Crispy Pork Belly, Teriyaki Glaze,
Jalapeno, Scallions, Sesame, Bao Buns
17

Toasted Raviolis

Hand Breaded Raviolis, Homemade Tomato
Sauce, Parmesan Cheese
13

Maple Bourbon Sweet Fries

Sweet Potato Fries, Crispy Bacon Maple
Bourbon Glaze
12

Calamari Fritta

Lightly Fried Calamari & Cherry Peppers Served
with Homemade Red Sauce
16

Back Nine Wings

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

Fried Mozzarella

Fried Mozzarella, Homemade Red Sauce,
Parmesan Cheese
12

Fried Brussel Sprouts

Crispy Brussel Sprouts, Smoked Bacon, Parmesan
Cheese, Balsamic Glaze
13

Shrimp Cocktail 4p

Poached Jumbo Shrimp, Cocktail Sauce, Lemon
17

BURGERS & SANDWICHES

The Common Burger

8 oz Angus Beef, American, Lettuce, Tomato,
Red Onion on a Toasted Brioche Bun
18

Diablo Burger

8 oz Angus Beef, Pepper-Jack, Lettuce Tomato, Red
Onion, Jalapeños, Sriracha Aioli on a Toasted Brioche
Bun
19

Bacon & Bleu Burger

8 oz Angus Beef, Smoked Bacon, Melted Bleu
Cheese, Fig Jam, Brioche Bun
19

Chicken Parmesan Sandwich

Breaded Chicken Breast, Italian Loaf, Shredded
Fresh Mozzarella, Marinara
19

Classic Turkey Club

Turkey, Bacon, Lettuce, Tomato, Mayo, between
three Slices of White Bread Toasted
19

PGA Chicken Sandwich

Grilled Chicken Breast, Smoked Bacon, Melted
Pepper-Jack, Pesto, Lettuce, Tomato on a Toasted
Brioche Bun
19

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

STERLING NATIONAL

ENTRÉE

PIZZA

- Quattro Formaggio** Ricotta, Shredded Mozzarella, Parmesan, Fresh Mozzarella 16
- Margherita** Tomato Sauce, Diced Tomato, Fresh Mozzarella, Basil, Balsamic Glaze 16
- Vegetable** Red sauce, Peppers, Onions, Broccoli, Black Olives, Garlic Oil Shredded Mozzarella 15
- Meatball** House Made Meatballs, Red Sauce, Ricotta, Shredded Mozzarella 17
- Crispy Bacon** Homemade Tomato Sauce, Shredded Mozzarella, Crispy Bacon 16
- Pepperoni** Pepperoni, Red Sauce, Shredded Mozzarella 16
- Chicken Parmesan** Crispy Chicken Breast, Red Sauce, Shredded Mozzarella 17

Gluten Free Cauliflower Crust Available

STERLING'S GRILLE

Bourbon Steak Tips

Half Pound of house Marinated Steak tips, Red Bliss Mash potato, Grilled Asparagus
32

Guinness Braised Short Ribs

Sweet Potato Puree, Roasted Brussel Sprouts, Topped with Fried Onions
35

Meatloaf

Large Piece of Homemade Meatloaf, Mash Potato, Roasted Brussel Sprouts, Topped with a Red Wine Demi-Glaze
22

Stuffed Pork Chop

Bone in Maple Pork Chop Stuffed with a Whiskey Apple Stuffing, Served with Roasted Butternut Squash, Mash Potato
27

Filet Mignon

8oz Grilled Choice Filet, Grilled Asparagus, Red Bliss Mash Potato, Red Wine Demi
45

Thai Chili Salmon

Thai-Chili Marinated Atlantic Salmon, Roasted Brussel Sprouts, Jasmine Rice
29

Chef's Specialties

Butternut Ravioli

Roasted Butternut, Toasted Walnuts, Sautéed Chicken, Hazelnut-Mascarpone Sauce
27

Chicken Fajita Power Bowl

Chili-Lime Marinated Chicken, Peppers, Onions, Corn & Black Bean Salsa, Cilantro, Scallions, Jalapeno Ranch, over Red Quinoa
25

Add Crispy Tofu

Autumn Grain Bowl

Herb Marinated Chicken, Roasted Butternut, Sliced Apple, Toasted Pumpkin Seeds, Candied Walnuts, Honey-Balsamic over Red Quinoa
25

Add Crispy Tofu

Pappardelle Bolognese

Veal, Pork, Beef, Tomato & Basil Ragout tossed with Fresh Pappardelle Pasta topped with Parmesan-Reggiano Cheese
25

Chicken Parmesan

Crispy Chicken Breast, Red Sauce, Melted Mozzarella over Penne
23

Fall Scallop Risotto (V)

Seared Sea Scallops, Roasted Butternut Squash, Toasted Pumpkin Seed, Fresh Sage, Parmesan Cheese
33

Pork Belly Mac n Cheese

BBQ Pork Belly, Vermont Cheddar Cheese Sauce, Tender Shells, Fried Shallots
23

Lemon Chicken Pasta

Sautéed Chicken Breast, Lemon Sauce, Linguini, Roasted Tomato, Fresh Parsley, Capers
25

Chicken & Shrimp Cajun Alfredo

Sautéed Chicken & Shrimp, Cajun Cream Sauce, Roasted Tomato, Linguini
31

Vegetable Stir-Fry

Stir Fry Vegetables, Teriyaki Glazed served over Jasmine Rice
21

Stir-Fry Add On

Chicken 7 Steak 16 Salmon 12 Crispy Tofu 7

Additional Enhances 6

Grilled Asparagus, Risotto, Mash Potatoes, Jasmine Rice, Chips, French Fries
Baked Potato, Truffle Fries, Sweet Potato Fries, Roasted Brussel Sprouts, Butternut Squash, Baked Sweet Potato

*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