



APPETIZERS

Sterling Eggrolls	18
Your Choice of Southwest Chicken or Steak and Cheese with Dipping Sauce.	
Seared Ahi Tuna	25
Sesame Seared Ahi, Teriyaki Drizzle, Pickled Ginger, Wasabi, Seaweed Salad, Napa Cabbage, Thai Peanut Dressing	
Front Nine Wings	25
House Seasoned Pork Shank Served with BBQ Sauce	
Back Nine Wings	18
Bone-in or Boneless Chicken Wings, Choice of Buffalo, BBQ, or Thai Sweet Chili Sauce Old Bay or Buffalo Dry Rub	
Warm Pretzels	16
With Sea Salt and Beer Cheese Sauce	
Pan Seared Crab Cakes	18
Lemon Caper Aioli, Frisée Salad, Grilled Lemons	
Mozzarella Sticks	17
House Made Mozzarella Sticks with a Parmesan Dust Served with our House Marinara	
Seafood Stuffed Mushrooms	17
With Mornay Sauce	

ARTISAN PIZZA

15	
Crust – Regular or Cauliflower	
Cheese – Mozzarella or Vegan	
Sauce – Buffalo, Marinara or Garlic Butter	
Choose up to 5 Toppings	
Non Meats	Bell Peppers, Mushrooms, Onions, Tomatoes, Baby Spinach, Kalamata Olives, Pineapple, Roasted Red Peppers, Feta +1.50
Meats	Chicken, Ham, Pepperoni, Sausage, Bacon, Meatball +3

SIDES

Fries, Sweet Potato Fries, Onion Rings, Side Salad, Fruit Salad
Choice of One Side for all Sandwiches

SALADS

Cobb Salad	20
Assorted Greens, Hard Boiled Egg, Bacon, Tomato, Cucumber, Cheddar Cheese, Blue Cheese, Grilled Chicken, Lemon Shallot Vinaigrette	
Southwest Chicken Salad	25
Crispy, Grilled or Blackened Chicken, Crisp Greens, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Red Onion, Tortilla Strips, Chipotle Ranch Dressing	
Black & Bleu Steak Salad	30
Signature Steak Tips, Baby Spinach & Arugula, Red Onion, Bleu Cheese Crumbles, Tomatoes, Croutons, Bleu Cheese Dressing	
Chicken Milanese	25
Crispy Chicken, Parmesan Cheese, Arugula, Tomatoes, Red Onion, Kalamata Olives, Balsamic Demi	
Chef Salad	19
Assorted Greens, Turkey, Ham, Swiss & Cheddar Cheese, Tomatoes, Hardboiled Egg, Cucumber, Bleu Cheese Dressing	
Baby Spinach Salad	15
Roasted Beets, Bleu Cheese, Red Grapes, Toasted Hazelnuts, Balsamic Vinaigrette	
Caesar Salad	12
Romaine, Shaved Parmesan Cheese, House Made Croutons, Caesar Dressing	
Garden Salad	12
Assorted Greens, Shaved Red Onion, Cherry Tomatoes, English Cucumber, Shredded Carrots, Croutons	
Hawaiian Salad	15
Assorted Greens, Pineapple, Grapes, Almonds, Red Onion, Cucumber, Carrots, Spicy Peanut Dressing	
Mediterranean Salad	16
Assorted Greens, Roasted beets, Roasted Red Peppers, Kalamata Olives, Cherry Tomatoes, Red Onion, Feta Cheese, Greek Dressing	
Summer Salad	16
Assorted Greens, Cherry Tomatoes, Strawberries, Kale, Bleu Cheese, Almonds, Raspberry Vinaigrette Dressing	

Salad Add On

Chicken 8	Steak Tips 16	Salmon 12	Shrimp 12
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SOUP

Clam Chowder	Soup du Jour
Cup – 6 / Bowl – 10	Cup – 5 / Bowl – 9

Consuming raw or partially cooked meat 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
Some food may contain or may have come into contact with peanuts. Please notify us if you have any allergy’s

HANDHELDS

Blackened Tacos	18
Your Choice of Blackened Shrimp or Haddock, White Rice, Charred Pineapple Salsa, Red Pepper Coulis	
Haddock Sandwich	18
Crispy or Blackened, Lettuce, Tomato, Tartar Sauce on a Toasted Brioche Bun	
The Club	18
Turkey, ham, Bacon, Lettuce, Tomato, Mayo, between 3 Slices of White Bread Toasted	
Sterling National Cheeseburger	25
8oz Wagyu Beef Patty, Lettuce, Tomato, Onion, Choice of Cheese Served on Brioche Bun Add bacon +2	
The Bomb	25
Grilled Chicken or Steak, American Cheese, Mushrooms, Peppers and Onions on a Toasted Baguette	
Fajita Quesadilla	18
Grilled Chicken or Steak, Peppers, Mushrooms, Onions, Cheddar Jack Cheese, Served with Sour Cream and Salsa	
Chicken Parmesan Sub	18
Breaded Chicken Breast, Italian Bread, Shredded Fresh Mozzarella, Marinara, Toasted Baguette	
PGA Chicken Sandwich	18
Grilled Chicken Breast, Bacon, Pepper-jack, Pesto, Lettuce, Tomato, Toasted Brioche	
Mulligan Wrap	17
Fried Chicken Tenders, Bacon, Lettuce, Tomato, Cheddar Jack Cheese, Ranch Dressing	

PASTA

After 4pm

Bolognese

Our Signature Rich Slow-Cooked Italian Sauce with Choice of Cavatappi or Linguine
30

Chicken Marsala

Golden Fried Chicken and Mushrooms in a Rich Marsala Wine Sauce Served over Cavatappi or Linguine
30

Chicken Parmesan

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

STEAKS & SPECIALTIES

After 4pm

Marinated Steak Tips – House Specialty	32
Hand cut from U.S.D.A choice black angus beef	
14 oz Grilled Rib-Eye Steak	35
Hand Cut From U.S.D.A Choice Black Angus Beef	
Chargrilled Filet Mignon – Our Most Tender Cut	35
8oz Grilled Choice Filet	
Chicken Cordon Bleu	25
8oz Chicken Breast Stuffed with Swiss Cheese and Ham Topped with Dijon Cream Sauce	
Chicken Piccata	27
Golden Chicken Breast, Lemon Sauce, Roasted Tomato, Capers	

FRESH FISH & SEAFOOD

After 4pm

Baked Stuffed Haddock	30
Fresh Haddock, White Wine, Butter with our Signature Seafood Stuffing	
Broiled Haddock	28
Broiled or Blackened Fresh off the Boat	
Baked Stuffed Shrimp	32
Tender Premium White Shrimp Lightly Stuffed with our Seafood Stuffing	
Native Sea Scallops	35
Rolled in Seasoned Breadcrumbs Lightly Broiled	
Thai Chili Salmon	30
Thai-Chili Marinated Atlantic Salmon	
Jumbo Crabmeat Pie	31
Prepared by our Chef to Bring out the Sweet Succulent Flavor	

SURF & TURF

After 4pm

Surf & Turf	53
Enjoy the Best of the Land and the Sea	
The Surf	Baked Stuffed Shrimp, Broiled Scallops, Broiled Haddock, Crabmeat Pie
The Turf	14oz Rib-Eye, Marinated Steak Tips or 8oz Filet Mignon +10

Entrees are sold with the choice of two of the following accompaniments:

Au Gratin Potatoes, Mashed Potato, Rice Pilaf, Jasmine Rice
Broccoli, Chefs Vegetables, Grilled Asparagus