



APPETIZERS

Back Nine Wings 19

choice of buffalo, thai chili, garlic parmesan or BBQ

Served with bleu cheese and celery

Chicken Quesadilla 20

caramelized onions, roasted peppers, cheddar jack, chipotle aioli, crispy tortilla

Point Judith Calamari 21

lightly fried calamari rings, sliced cherry peppers marinara sauce, fresh lemon

Clam Zuppa 25

little necks sauteed in garlic, shallots, red or white sauce, crostini

Shrimp Cocktail 22

cocktail sauce and fresh lemon

Tuna Crisp 21

ahi tuna, crispy wonton, avocados, wakame wasabi cucumber mousse, soy glaze

Loaded Nachos 19

beef chili, cheddar jack, pico de gallo, sliced jalapeños, sour cream, guacamole, black olives

GRILLED PIZZAS

Gluten free crust available +5

Margherita 14

garlic tomato basil marinade, fresh mozzarella topped with fresh basil leaves

The Cheese 12

tomato sauce, fresh mozzarella

The Roni 14

tomato sauce, fresh mozzarella, thin sliced peperoni

CASUALS

Served with fries or chips. Upgrade to truffle fries +3

Gluten free bread available +3

Sterling Burger 19

8oz Angus patty, American cheese, lettuce, tomato, house sauce

★ The Clubs

Choice of:

Turkey \$19 or Angus Burger \$21

Triple-decker, bacon, lettuce, tomato

Mayo, white bread or wrap

Chicken Caesar Wrap 18

grilled chicken, crisp romaine, parmesan, Caesar dressing

French Dip 24

shaved steak, sauteed onions, melted cheese

Buffalo Chicken Wrap 18

crispy chicken tossed in buffalo sauce, lettuce, tomato, onion, blue cheese dressing

Buttermilk Chicken Sandwich 19

fried chicken, lettuce, tomato, chipotle aioli, Swiss cheese, brioche bun

Swordfish Tacos 21

jicama slaw, pineapple salsa, chipotle aioli, cotija cheese

★ The Mulligan Wrap 18

grilled chicken, bacon, lettuce, tomato, cheddar jack, ranch

Tuna Poke Bowl 32

raw tuna poke, white rice, avocado, cucumber edamame. wakame. carrots. radishes. spicy aioli.

SOUP

Clam Chowder

Cup - 6 / Bowl - 10

Soup du Jour

Cup - 5 / Bowl - 9

Consuming raw or partially cooked meat can increase your risk of food borne illness.

Some food may contain or have come into contact with peanuts or tree nuts.

Please notify your server if you have any allergies.

SALADS

Classic Caesar 16

romaine, parmesan, croutons, Caesar dressing

SNCC Cobb Salad 24

chicken, bacon, avocado, egg, tomato, bleu cheese, red wine vinaigrette

Greek Salad 19

mixed greens, cucumber, tomato, olives, feta, red onion, Greek dressing, pita chips

Garden Salad 15

mixed greens, cucumber, tomato, red onion carrots, choice of dressing

Meatball 26

house-made 12oz meatball with Beef, veal and pork, simmered in marinara sauce, ricotta, served with side of Caesar salad

Add Protein:

Chicken 8 | Sirloin 38 | Salmon 17

★ STEAKS ★

10oz Filet Mignon \$48

14oz Sirloin \$42

served with mashed potato and grilled asparagus

Choice of sauce:

Demi glaze, Au Poivre

★ SIDES ★

Fries 5

House Chips 6

Sweet Potato Fries 8

Onion Rings 12

Truffle parmesan Fries 10

Roasted Potatoes 8

Baked Potato 10

Sauteed Spinach 9

Grilled Asparagus 12

Vegetable du Jour 10

ENTREES

All classic entrees served with two sides

★ SEA ★

Asian Glazed Salmon 31

jasmine rice, steamed bok choy

Portuguese Cod 33

linguica sausage, little neck clams, roasted tomatoes, mashed potato, sauteed spinach, white wine tomato clam broth

Blackened Swordfish 34

corn and tomato succotash, avocado cilantro mousse

Clams Linguini 32

little necks simmered in red or white sauce

★ LAND ★

Chicken Française 31

pan-fried egg coated chicken cutlet, lemon butter wine sauce, mashed potato, grilled asparagus

Chicken Milanese 30

lightly breaded chicken breast, arugula tomatoes, red onion, parmesan cheese, lemon vinaigrette

Chicken Parmesan 29

spaghetti, marinara sauce, Fresh Mozzarella

★ PASTA ★

Fore the Cheese 32

penne alla vodka, four cheese blend, crispy guanciale, whipped ricotta, fresh basil

Bolognese della Casa 31

beef, veal, and pork simmered in pomodoro

Lobster Ravioli 45

sherry lobster cream sauce, cherry tomatoes spinach