STERLING NATIONAL
COUNTRY CLUB

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

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

Stuffed Acorn Squash 18

Candied pecan, gorgonzola, blister cranberries caramelized pears, hot honey

SOUP

Clam Chowder
Cup – 6 / Bowl – 10

Soup du Jour
Cup – 5 / Bowl – 9

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

☆ 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, Asian glaze, sesame seeds

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

Meatball 26
house-made 12oz meatball with Beef, veal and pork, simmered in marinara sauce, ricotta, served with side of Caesar salad

Fall Salad 18

Arcadian mix greens, red onion, roasted butternut squash, cranberries, goat cheese, candied walnuts apple cider vinaigrette

Add Protein:

Chicken 8 | Sirloin 38 | Salmon 17

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

☆SIDES☆

Fries *5*
House Chips 6
Sweet Potato Fries 8
Onion Rings 12
Truffle parmesan Fries 10
Baked Potato 10
Sauteed Spinach 9
Grilled Asparagus 12

ENTREES

All classic entrees served with two sides

☆SEA☆

Asian Glazed Salmon 31
jasmine rice, steamed bok choy

Lobster Crusted Cod 38

Roasted potato, asparagus, beurre monté

☆STEAKS☆

10oz Filet Mignon $48

14oz Sirloin $42

served with mashed potato and grilled asparagus

Choice of sauce:

Demi glaze, Au Poivre

☆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

Pumpkin Ravioli 32
sage brown butter, roasted pumpkin, goat cheese, cranberries