

# Champions

## Off the Tee

### **GF** Jumbo Shrimp 3.55 each

Served with cocktail sauce and fresh lemon wedge.

### Maryland Bacon Crab Cakes 13

Pan seared and served over a bed of arugula, red onions & cucumbers topped with a drizzle of lemon aioli.

### **GF** Tuna Sashimi 15

Cajun seared sushi grade tuna thinly sliced, and placed over a bed of pickled julienne vegetables, chopped, avocado, served with pickled ginger, wasabi and lite soy sauce.

### **GF** P.E.I Mussels 12

Tossed in a white wine and garlic tomato broth.

### Fried Calamari 13

Breaded, deep fried and tossed in garlic butter, red pepper flakes, cherry peppers and parsley, served with marinara.

### Sautéed Calamari 12

Calamari sautéed with garlic, butter and fresh parsley.

### Chicken in a Basket 12

Bone-in deep fried chicken, a Pleasant Valley Tradition, served with bleu cheese for dipping.

### Southwestern Quesadilla 10

Colby cheddar cheese, roasted red peppers and jalapenos between grilled flour tortillas served with sour cream & salsa.

Add Grilled Chicken 3 or Grilled Shrimp 5

### Buffalo Chicken Quesadilla 11

Buffalo chicken, colby cheddar cheese and scallions in between grilled flour tortillas topped with ranch dressing and scallions.

### Beer Battered Fish Tacos 13

Fried beer battered fresh haddock, topped with lettuce, tomato salsa and avocados, drizzled with Mexican creme served on warm flour tortillas.

### Caprese Salad 11

A stack of heirloom tomatoes, fresh mozzarella and chiffonade of basil with a drizzle of extra virgin olive oil and balsamic reduction.

## Spring Rolls

Philly Cheese Steak Spring Rolls, Spicy Ketchup 11

Chicken Parmesan Spring Rolls, House Marinara 11

Buffalo Chicken Spring Rolls, Bleu Cheese 11

Shrimp Cotija Spring Rolls, Aioli 11

Sample of Spring Rolls - One of each 12

## Warm ups

New England Clam Chowder Cup 4.50 Bowl 6.25

Add A Bread Bowl 2.50

Chef's Soup Du Jour Cup 3.50 Bowl 5.25

French Onion Soup Gratinée 8.25

Caramelized onions finished off with brandy, toasted crouton, gruyere and parmesan cheese.

## The Greens

Clubhouse Tossed Salad 7

Crispy mixed greens, cucumbers, red onions, tomatoes, black olives, colby cheddar cheese & garlic croutons.

Caesar Salad 8

Romaine lettuce tossed with creamy caesar dressing and parmesan cheese topped with garlic croutons.

The Closest to the Pin 10

Mixed greens topped with diced pears, red grapes, dried cranberries, and crumbled Gorgonzola cheese tossed with our house-made balsamic vinaigrette and pita chip garnish.

Chopped Iceberg Salad 10

Chopped iceberg lettuce topped with tomatoes, red onion, sliced boiled egg, avocado, bacon & gorgonzola crumbles finished off with a drizzle of our house made bleu cheese dressing.

Add Toppings to your Favorite Salad

Grilled Chicken 5 Tuna Salad 6 Cajun Shrimp 8

Bourbon Tips 8 Grilled Salmon 10

## Dressings

Italian, Ranch, Bleu Cheese, Thousand Island, Parmesan Peppercorn, Balsamic Vinaigrette, Caesar, Honey Chipotle or Honey Lime Sesame Vinaigrette.

20% gratuity included for parties of 6 or more. \$2 charge for split plates.

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming rare or undercooked meat, fish, shellfish & poultry may be harmful to your health and increase the risk of foodborne illness.

## Specialty Greens

### **GF** Chopped Lobster Salad 17

Chopped iceberg lettuce topped with chunks of Maine lobster, tomatoes, red onion, sliced boiled egg, avocado, bacon & gorgonzola crumbles finished off with a drizzle of our house made bleu cheese dressing.

### **GF** Seared Tuna Bok Choy Salad 16

Bok Choy topped with cucumbers, match stick carrots, peppers, daikon, green onions and sesame seeds, served with a side of sesame honey lime vinaigrette dressing.

### **GF** Sante Fe Grilled Chicken Salad 15

A bowl of romaine topped with layers of marinated grilled chicken, colby cheddar cheese, tomatoes, avocados, black beans, cilantro and tortilla strips. Served with cheese quesadilla wedges and a side honey chipotle dressing. \*Can be made gluten free

## Burger Trap

Served with one side choice

### Champions Burger or Broiled Chicken Filet 12

8 oz Char-broiled burger or filet of chicken topped with your choice of American, Swiss, Cheddar, Provolone or Gorgonzola cheese.  
(above can be prepared blackened)

Add Sautéed mushrooms .75 Sautéed Peppers .75  
Sautéed Onions .75 Smoked Bacon 2 Avocado 1

### Spinach & Feta Turkey Burger 10

House-made and topped with sliced cucumbers, red onions and tzatziki.

### Teriyaki Salmon Burger 14

House-made teriyaki salmon burger with lettuce, tomatoes, red onion and sriracha mayonnaise.

Gluten Free Bread Available Upon Request

## Sandwedges

Served with one side choice

### BLT 9

Crispy bacon, crunchy lettuce and cool ripe tomato on your choice of bread and served with just the right amount of mayonnaise.

### Turkey Club 12

Thinly sliced breast of turkey, American cheese, crispy bacon, lettuce, tomato & mayonnaise.

Above served on your choice of bread: White, Wheat, Marble Rye & Sour Dough Wraps ~ White, Wheat, Sun-dried Tomato or Pesto

### Grilled Portobello Mushroom, Roasted Red Pepper & Goat Cheese Wrap 13

Grilled portobello mushroom, roasted red peppers melted goat cheese and balsamic reduction, served on grilled pesto wrap.

### Philly Cheese Steak Wrap 13

Grilled shaved steak with peppers, onions, mushrooms topped with melted American cheese in a wrap of your choice.

### Salmon BLT 15

Grilled Salmon, bacon, lettuce, tomato and mayonnaise served on a grilled ciabatta.

### Cajun Shrimp BLT Wrap 14

Grilled cajun shrimp, crispy bacon, lettuce, tomato & mayonnaise on your choice of wrap.

### Chipotle Crispy Chicken BLT 12

Chipotle fried chicken breast topped with melted pepper jack cheese, crispy bacon, lettuce, tomato and chipotle aioli served on grilled ciabatta.

## Sides

Seasonal Fruit Cup

French Fries

Homemade Potato Chips

Onion Rings

Cole Slaw

Sweet Potato Fries  
add 2

Broccoli Florets

Parmesan Garlic Fries  
add 2

## Seafood

### **New England Fish & Chips 18**

Fresh Haddock breaded, and deep fried served with crisp french fries and cole slaw.

### **Baked Haddock 18**

Baked haddock topped with a lightly seasoned house made crumb topping.

### **Baked Scallops 20**

Sea scallops baked in a light butter, white wine topped with seasoned house-made crumb topping.

### **Scallops Risotto 22**

Seared sea scallops over creamy spinach parmesan risotto.

May request blackened scallops. Ask your server

### **Seafood Pappardelle 23**

Shrimp and scallops sautéed in a tomato cream sauce tossed with pappardelle pasta finished off with fresh parmesan cheese and chiffonade of basil.

## Chicken

### **Chicken Bruschetta 18**

Grilled seasoned chicken breast topped with ricotta, chopped tomatoes, garlic, parmesan, fresh basil and drizzle of balsamic reduction.

### **Chicken Piccata 21**

Scallopine of chicken sautéed with lemon, capers and white wine, served with fettuccine and vegetable of the day.

### **Chicken Fresca 22**

Chicken sautéed with fresh grape tomatoes, roasted garlic, artichoke hearts and spinach pan sauce, finished with fresh Parmesan over your choice of pasta.

### **Chicken Parmesan 21**

Breaded chicken topped with marinara, mozzarella and fresh basil served with choice of pasta.

## Steaks Etc.....

Blue – Extra rare, cold

Rare – Very red, cool

Medium Rare – Red, warm

Medium – Pink

Medium Well – Slightly pink

Well Done – No pink

### **14 oz. Certified Angus Sirloin (Market Price)**

May request Blackened. Ask your server.

### **Grilled 8 oz. Center Cut Certified Angus Beef 35**

Add Gorgonzola creme or Béarnaise sauce 3

### **Center Cut Certified Angus Beef Au Poivre 36**

8 oz. peppercorn encrusted filet topped with a brandy cream sauce, served over mashed potatoes & asparagus.

### **Bourbon Tip Risotto 22**

Grilled bourbon tips, caramelized onions and mushrooms demi glaze, served over a creamy Parmesan risotto.

### **Veal Parmesan 22**

Thinly pounded veal cutlets topped with house marinara and shredded mozzarella cheese, served over your choice of pasta.

### **Grilled Veal Chop 29**

Ask your server new creations every week!

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