

CITRUS LUNCH MENU

APPETIZER SOUP

FRENCH ONION SOUP Port Spiked Beef Broth, Garnished with Gruyère Cheese and Baked Croutons **10**

APPETIZER SALADS

COOKSTOWN ORGANIC GREENS SALAD tossed with Summer Radish, Avocado and Buttermilk Dill Dressing **10**

CLASSIC CAESAR Crisp Romaine Lettuce, Roasted Garlic Dressing, Herb Baked Croutons, Grated Padano Cheese and Double Smoked Bacon **10**

WARM MUSHROOM SALAD with Sautéed Oyster, Shitake and Cremini Mushrooms on Baby Greens and Arugula with Shaved Pecorino and Lemon Chive Drizzle **11**

Add Chicken **5**

Add Shrimp **6**

GRILLED ASPARAGUS **13**
With Serano Ham, Poached Egg, Hand Torn Croutons & Sherry Truffle Vinaigrette

EXECUTIVE CHEF DANIEL C. MARCHETTI

We will do our best to accommodate any of your requests or special dietary needs.
Please inform us of any food allergies.

APPETIZERS

PEI MUSSELS with Crown Bench Estate Verjus Broth, Baby Leeks and Potato Chive Focaccia	12
BURRATA with Marinated Artichoke, Mint Pesto and Currant Pine Nut Relish	13
BEEF BAVETTE 5oz Char Broiled Flank Steak with Cilantro Chimichurri and Sweet Potato Crisps	13
TUNA TACO Crusted Tuna with Pickled Onion, Mortared Cilantro and Grapefruit Pico de Gallo	18

PASTAS

CHICKEN FUSILI Seared Chicken Breast, Sun-Dried Tomatoes, Roasted Garlic, Pine Nuts and Baby Spinach tossed with Extra Virgin Olive Oil and garnished with Grana Padano Cheese	17
SPAGHETTINI Marinated Artichokes, Zucchini, Garlic Confit and Fresh Basil tossed in Lemon Olive Oil with Barrel Aged Feta Crumble	17
ORECCHIETTE Housemade Fennel Sausage, Swiss Chard and Fennel Pollen Bread Crumbs	18
LINGUINI ALLA CHITARRA Button Clams, Charred Tomato and Serano Ham in a Light Dill Cream	18

THIN CRUST PIZZAS

TRADITIONAL PEPPERONI AND CHEESE PIZZA	15
QUATRE FROMAGE PIZZA Oka, Benedictine Blue, Mozzarella and La Tomme du Haut Richelieu	17
MOLE CHICKEN PIZZA White Pizza with Mole Chicken, Cherry Tomato, Queso Fresco, Cilantro and Housemade Sausage	17
SERANO PIZZA White Pizza with Mozzarella, Arugula, Pepperoncini, Marinated Artichokes and Serano Ham	17

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SANDWICHES & BURGERS

CLUB HOUSE SANDWICH Grilled Chicken Breast, Crispy Bacon, Boston Lettuce and Field Tomato with Roasted Garlic Aioli Served on Toasted Egg Loaf with Shoestring Fries	14
PORCHETTA SANDWICH Shaved Porchetta on Toasted Bianco Roll with Banana Peppers, Radicchio, Crisp Romaine, Roasted Garlic Aioli and Cookstown Organic Green Salad	15
THE “GRAND” BURGER AAA Ground Sirloin topped with Smoked Aged Cheddar and Wild Mushrooms served with Sliced Tomato, Red Onions, Pickles, Boston Lettuce and Shoestring Fries	15
LOBSTER ROLL SANDWICH Nova Scotian Lobster tossed with Red Onion, Tomato, Avocado and Cilantro Lime Dressing served on Toasted Artisan Bread with Boston Lettuce and Shoestring Fries	18

MAIN COURSES

HUEVOS VERDE Toasted Jalapeno Cheddar Biscuit with Avocado Aioli, Poached Egg and Salsa Verde	15
GRILLED 5oz FLANK STEAK with Sweet Potato Crisps and Cilantro Chimichurri served with Cookstown Greens, Summer Radish and Buttermilk Dressing	17

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