

WOODS HOLE GOLF CLUB

125TH ANNIVERSARY YEAR



STARTERS

Quahogs drawn butter, green tabasco, lemon 8/14

House Made Meatballs marinara, parmesan, garlic crostini 10

Crispy Pork Dumplings hoisin, scallion, sesame 14

Crispy Caulilini pepperoncini aioli 15

Boneless Tenders with choice of buffalo, gold fever dry rub ranch or old bay dry rub 16

Chicken Wings old bay dry rub with choice of buffalo or gold fever 16

SOUPS

Clam Chowder 7/13

Curried Lentil GF VG coconut milk, mirepoix 6/12

SALADS

WHGC Caesar caesar dressing, cracked black pepper shaved parmesan, crouton 10

House Salad GF VG baby lettuce, cucumber, cherry tomato carrot, shaved radish, house vinaigrette 10

Spring Wedge baby iceberg, roasted tomato, egg, cucumber bacon, onion crisp, radish, pea tendrils, blue cheese dressing 13

Arugula Salad GF cherry tomato, cucumber chia-herb dressing, hemp seeds 10

add chicken +12/ salmon +18/ grilled shrimp +18/ crispy tofu +8

ENTREE SALADS

Greek Salmon Salad GF baby greens, tomato, cucumber, feta olive, red onion, preserved lemon, creamy greek dressing 30

Cape Cobb GF baby lettuce, cherry tomato, bacon, turkey cucumber, shaved gouda, egg, radish, cranberry chutney house vinaigrette 24





CLUB
FAVORITES

Grilled Filet Mignon  yukon gold mashed, asparagus
red wine demi glace 40

Baked Cod ritz crumb, parsley, wild rice, green beans
lemon butter 30

Pan Seared Salmon  wild rice, asparagus, lemon butter 34

Turkey & Cranberry Pasty stuffing, puff pastry, yukon mashed
gravy, asparagus 26


Coffee Pork tenderloin, panko, mongolian glaze, mashed potato
mixed vegetables 28

WHGC Burger pineland farms beef, bacon, aged cheddar, lettuce
tomato, red onion, martin's potato roll 20

Lobster Gnocchetti Sardi lemon zest, sherry, EVOO, butter
arugula, roasted tomato 38


CHEF

SPECIALTIES

Chilean Sea Bass  jasmine rice, coconut milk
mango chutney, bok choy 39

Brick Chicken  1/2 chicken, crispy potato, green beans
pickled vegetables, lemon, butter, salsa verde 26

Vegan Shakshuka   tomato, onion, garbanzo, tofu
curry lentils, cauliflower naan 24

Veal Short Rib  bone in, demi, mirepoix, soft polenta
herb oil 36

SIDES

- Asparagus
- Green Beans
- Mixed Vegetables
- Jasmine Rice
- Wild Rice
- Yukon Gold Mashed

UPCOMING
EVENTS

Burgers & Brews Thursday, April 18th

Sri Lankan Cuisine Pop Up Restaurant Wednesday, April 24th

First Friday Friday, May 3rd

