



SUNNINGDALE
GOLF CLUB
ESTABLISHED BY 1934
J. G. THOMPSON

75th Sunningdale

FINGER FOODS

ULTIMATE NACHOS 15

GREAT FOR SHARING! ONIONS, TOMATOES, PEPPERS, TEX-MEX CHEESE AND YOUR CHOICE OF CHICKEN, BEEF OR VEGETARIAN (\$12)

FRIED SHRIMP 11

8 JUMBO SHRIMP BREADED AND FRIED GOLDEN BROWN SERVED WITH A CHIPOTLE TARTAR SAUCE

MUSSELS OF THE DAY PRICED DAILY

1 LB OF FRESH MUSSELS, CHANGING DAILY

LOUISIANA STYLE CHICKEN WINGS (PER POUND) 12

PLUMP AND JUICY WINGS LIGHTLY DUSTED IN SEASONING, THEN SMOTHERED IN YOUR CHOICE OF HONEY GARLIC, MILD, MEDIUM, OR HOT. SERVED WITH VEGGIE STICKS AND BLUE CHEESE DIP

CHICKEN TENDERS & FRIES 12

FIVE LIGHTLY DUSTED CHICKEN FILETS SERVED WITH FRENCH FRIES AND PLUM SAUCE

ARTICHOKE AND ASIAGO DIP 9

WARM ARTICHOKE AND ASIAGO DIP SERVED WITH TOASTED PITAS.

VEGGIE SPRING ROLLS 9

SIX 2 BITE SPRING ROLLS SERVED WITH A SWEET CHILI AND GINGER DIPPING SAUCE.

BAKED FRENCH GARLIC BREAD..... 5

WITH A BLEND OF CHEESES

BASKET OF FRESH CUT FRIES OR ONION RINGS..... 4

YAM FRIES OR LATTICE FRIES 5

PIZZA

THE CREATOR PIZZA (BASIC SAUCE AND CHEESE ON A 9" SHELL)..... 8

CREATE YOUR OWN MASTERPIECE USING THESE GREAT TOPPINGS, \$0.85 EACH: PEPPERONI, BLACK OR GREEN OLIVES, TOMATOES, ONIONS, HAM, BACON, CHICKEN, ITALIAN SAUSAGE, PEPPERS, HOT PEPPERS, MUSHROOMS, PINEAPPLE, GOAT CHEESE, ROASTED GARLIC.

CALIFORNIA CAESAR PIZZA 11

CREAMY GARLIC DRESSING, GRILLED CHICKEN, RED ONIONS, CRUMBLED BACON, AND A MIXTURE OF MOZZARELLA AND REGGIANO CHEESES.

GRILLED VEGETABLE PIZZA 11

FRESH BASIL PESTO IS GLAZED OVER OUR 9" PIZZA SHELL AND TOPPED WITH PEPPERS, ZUCCHINI, RED ONIONS, AND ROASTED GARLIC THEN FINISHED OFF WITH GOAT CHEESE.

BARBEQUE CHICKEN PIZZA 11

TOPPED WITH CHICKEN TENDERS THAT ARE TOSSED IN BARBEQUE SAUCE, SWEET PEPPERS, ONIONS, AND MUSHROOMS THEN FINISHED WITH MOZZARELLA CHEESE.



"I'M NOT SAYING
MY GOLF GAME
WENT BAD,
BUT IF I GREW
TOMATOES,
THEY'D COME UP
SLICED."
~ LEE TREVINO

SOUP DU JOUR (A DIFFERENT CREATION EACH DAY) 4

BASKET OF FRESH BREAD (WITH OLIVE TAPENADE AND BUTTER) 4

ON THE GREEN

SUNNINGDALE SPRING GREENS SALAD..... 6

MIXED LETTUCE GREENS, JULIENNE OF VEGETABLES, CHERRY TOMATOES AND YOUR CHOICE OF GOURMET DRESSINGS MAKE FOR A GREAT STARTER OR A LIGHT MEAL. (ADD CHICKEN \$4.50)

QUINOA CRUNCH SALAD 13

“SUPER FOOD SALAD” WITH ORGANIC LETTUCES, QUINOA, GOJI BERRY, AND ALMOND “CRUNCH” SPRINKLED WITH MIXED BERRIES, THEN DRIZZLED WITH A MAPLE FIVE SPICE DRESSING.

FIRE ROASTED GREEK SALAD 10

PEPPERS, ZUCCHINI, MUSHROOMS, AND RED ONIONS ROASTED OVER FIRE AND TOSSED WITH MIXED GREENS AND FETA CHEESE, THEN DRIZZLED WITH A GREEK VINAIGRETTE.

WARM CHICKEN SALAD..... 11

CRISP WEDGE LETTUCE TOSSED WITH PEPPERS, ALMONDS, TOMATOES, MUSHROOMS, PARMESAN CHEESE, AND A CREAMY ITALIAN DRESSING.

ASIAN SLAW WITH TOFU 9

SHREDDED NAPPA CABBAGE, GLASS NOODLES, BEANS SPROUTS, JULIENNE CARROTS, AND BOK CHOY TOSSED IN A CHILI, SOY, SESAME DRESSING THEN TOPPED WITH MISO MARINATED TOFU.

CLASSIC CAESAR SALAD..... 6

CRISPY ROMAINE, HOMEMADE HERBED CROUTONS, SMOKED CRUMBLER BACON, PARMESAN CHEESE, AND A CREAMY CAESAR DRESSING – A CLUB CLASSIC! (ADD CHICKEN \$4.50)

ALL DAY BREAKFAST

FRESH FRUIT PLATE 9

A MEDLEY OF SEASONAL FRESH FRUIT WITH YOUR CHOICE OF COTTAGE CHEESE OR SORBET.

FRESH BAKED MUFFIN 3

ASSORTED VARIETIES, GARNISHED WITH FRUIT.

ALL DAY “CANADIAN” BREAKFAST 7

TWO EGGS ANY STYLE, HOME FRIED POTATOES, TOAST, AND YOUR CHOICE OF HAM, BACON, OR SAUSAGE. (SUBSTITUTE SHAVED BACK BACON FOR \$0.75)



“THESE GREENS
ARE SO FAST I
HAVE TO HOLD
MY PUTTER OVER
THE BALL AND
HIT IT WITH THE
SHADOW.”

~SAM SNEAD

BETWEEN THE BREAD

THE FOLLOWING ARE SERVED ON YOUR CHOICE OF WHITE, WHOLE WHEAT, RYE, OR MULTIGRAIN BREAD.

SANDWICH ONLY

ALBACORE TUNA SALAD	5	BLACK FOREST HAM & CHEESE	5
ROAST BEEF	5.75	FRESH ROAST TURKEY	6
SOCKEYE SALMON SALAD	6	CHICKEN SALAD	6
WESTERN SANDWICH	4.50	BACON, LETTUCE & TOMATO	5
EGG SALAD	4	GRILLED CHEESE (ADD BACON \$1.00)	4

SIDE ORDERS \$3.50 (FRENCH FRIES, ONION RINGS, YAM FRIES, TOSSED SALAD, CAESAR, GREEK SALAD, SOUP DU JOUR)

SPECIALTY SANDWEDGES

THE ITEMS BELOW ARE SERVED WITH FRIES, SOUP, OR GARDEN SALAD.

SUBSTITUTE A SIDE CAESAR, ONION RINGS, YAM FRIES, OR GREEK SALAD FOR \$1.65

PRESSED CHICKEN AND BRIE SANDWICH 13

GRILLED CHICKEN BREAST, LAYERED WITH ROASTED APPLE SLICES AND BRIE CHEESE FINISHED WITH BALSAMIC GLAZE AND ORGANIC WATERCRESS

½ LB BLACK ANGUS BURGER 10

GARNISHED WITH FRESH LETTUCE, TOMATO, PICKLES, AND ONIONS. ADD CHEESE, BACON, SAUTÉED MUSHROOMS, OR FRIED ONIONS FOR \$0.75 PER ITEM.

CHEESE STEAK 13

SLICED BEEF RIB EYE SAUTÉED WITH MUSHROOMS PEPPERS AND ONIONS TOPPED WITH MOZZARELLA CHEESE, SERVED ON A GARLIC BRUSHED VIENNA LOAF

COUNTRY CLUBHOUSE 10

THREE LAYERS OF BREAD, FRESH ROAST TURKEY, LETTUCE, TOMATO, MAYONNAISE AND CANADIAN BACK BACON

FIRE ROASTED VEGETABLE WRAP 10

OUR FIRE ROASTED VEGETABLES AND ORGANIC ARUGULA, LACED WITH A SAGE AND ROASTED RED PEPPER CREAM CHEESE, WRAPPED AND PRESSED IN A JALAPENO TORTILLA

CHICKEN TENDER WRAP..... 12

TOSSED WITH CAESAR DRESSING WITH ROMAINE, SMOKED BACON AND ASIAGO CHEESE OR MILD WING SAUCE, LETTUCE, PEPPERS AND THREE CHEESE BLEND.



“THE REASON
THE PRO TELLS
YOU TO KEEP
YOUR HEAD
DOWN IS SO YOU
CAN’T SEE HIM
LAUGHING.”
~ PHYLLIS
DILLER

ENTREES

AN ARRAY OF WEEKLY CHANGING PASTAS MARKET PRICE

WITH A VARIETY OF SAUCES, MEATS AND CHEESES

ORIENTAL STIRFRY 13

CHICKEN OR BEEF SERVED ON A BED OF VERMICELLI NOODLES AND TOPPED WITH CASHEWS WITH A CHILI-SPICED OYSTER SAUCE OR SZECHWAN HONEY-ORANGE GLAZE. VEGETARIAN ALSO AVAILABLE

NONNA PAT'S MEAT LASAGNA 15

LAYERED WITH GROUND VEAL AND SAUSAGE, TOPPED WITH A BLEND OF CHEESES; SERVED WITH GARLIC BREAD

PAN FRIED ONTARIO PICKEREL 17

TOPPED WITH A CAPER ONION BUTTER AND SERVED WITH RICE AND VEGETABLES.

HALIBUT AND CHIPS 1 PIECE 10, 2 PIECES 14

FRESH BATTERED HAND-CUT FILET SERVED WITH FRENCH FRIES AND TARTAR SAUCE.

BAKED SHEPHERD'S PIE 9

A COMBINATION OF SEASONED GROUND BEEF, PLUM TOMATOES, MUSHROOMS AND GREEN PEAS, ALL BAKED IN RICH GRAVY AND TOPPED WITH WHIPPED POTATOES.

GRILLED QUESADILLAS 9

OUR QUESADILLAS ARE GRILLED THEN BAKED AND SERVED WITH SOUR CREAM AND SALSA. CHOOSE FROM:

CHICKEN, CHIPOTLE, CORN & BLACK BEANS OR
BACON, GREEN ONION AND TOMATO OR
GILLED VEGETABLE AND JALEPENNO.

FRESH CALF'S LIVER 12

PAN FRIED THEN SMOTHERED WITH ONIONS AND BACON AND SERVED OVER MASHED POTATOES AND VEGETABLES.

BBQ BEEF SHORT RIBS 17

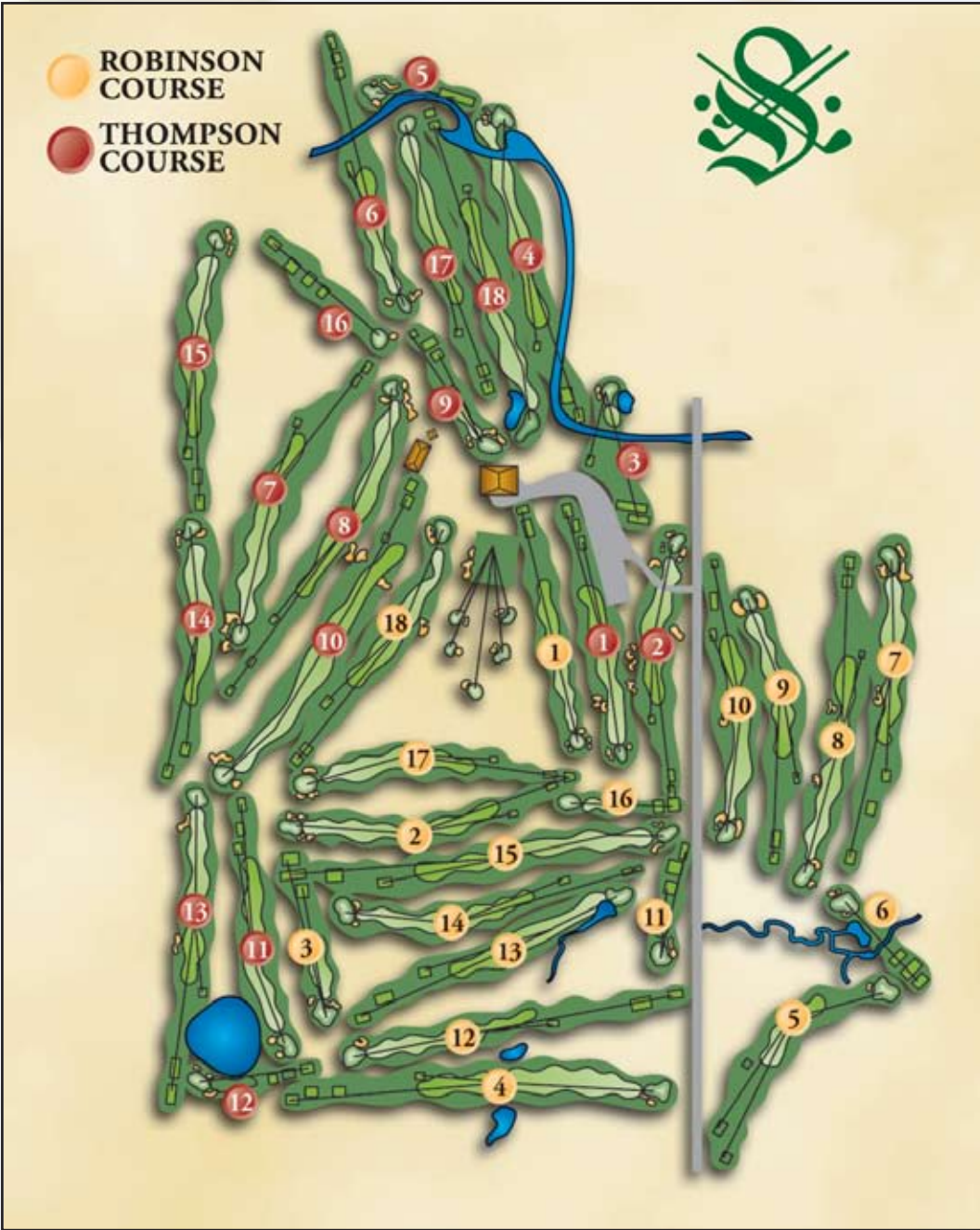
FRENCH STYLE SHORT RIBS BRAISED IN A SMOKY BARBEQUE SAUCE NESTLED OVER MASHED POTATOES, VEGETABLES, AND TOPPED WITH FRIED ONIONS.

10 oz. ANGUS BEEF STRIPLOIN 19

GRILLED TO ORDER, TOPPED WITH GARLIC BUTTER AND FINISHED WITH MERLOT JUS. SERVED WITH FRESH VEGETABLES AND ROASTED POTATOES

16 oz. GRILLED BLACK ANGUS BONE-IN RIBEYE 24

FINISHED WITH A MERLOT JUS, SERVED WITH POMMES FRITES AND VEGETABLES.



SUNNINGDALE GOLF & COUNTRY CLUB