

WENATCHEE GOLF & COUNTRY CLUB

DINNER MENU

appetizers

Roasted Beet Burrata | \$13
Sliced Roasted Beet, Creamy Burrata Mozzarella,
Extra Virgin Olive Oil, and Balsamic Reduction

Nachos (GF) | \$14
Seasoned Beef, Cheese, Guacamole,
Crema, and Salsa

Wagyu Beef Sliders | \$14
Three Sliders Served with Fries

Crispy Calamari | \$14
Flash Fried and Served with Lemon-Pepper Aioli

Linder Shrimp Cocktail | \$13
Oregon Bay Shrimp, Shaved Celery,
and Cocktail Sauce

Beef & Cilantro Empanadas | \$13
Crispy Empanadas with Salsa, Sour
Cream and Guacamole

Chicken Drumettes | \$14
Served with Fries and Barbeque Sauce

Prawn Cocktail (GF) | \$13
Five Large Prawns with Cocktail Sauce and Lemon

Mini Crab Cakes | \$17
Three Petite Crab Cakes with Old Bay-Lemon
Aioli and Micro Greens

starters

Soup of the Day | \$6 **French Onion Gratinée** | \$7 **Mixed Greens** | \$8

current specials

Crab Cakes | \$30
Dungeness and Pacific Rock Crab Cakes
with Old Bay-Lemon Aioli

Filet Mignon | \$42
Six Ounce Center Cut Tenderloin With
Bernaise Sauce, and Your Choice of
Baked Potato, Yukon mashers, or
Seasoned Vegetables

Blackened Sockeye Salmon | \$26
Seasoned Sockeye salmon Topped With
Fresh Mango salsa and Served With
Basamati Rice and Fresh Vegetables

10 oz Choice Rib Beef Eye | \$39
Center Cut In-House, Grass Fed Angus
Ribeye Steak Topped with Balsamic Glaze
and Served with Seasonal Vegetables and
Your Choice of Baker or Yukon Mashers

Mushroom Ravioli and Short Ribs | \$26
Wild Mushroom Stuffed Pasta with Braised
Shredded Beef Short Ribs and Sauteed Wild
Mushrooms in Red Wine Demi. Served with Garlic
Bread on the side and Your Choice of Soup or
Green Salad

FRIDAY NIGHT PRIME RIB (GF)

8oz Cut | \$35

12oz Cut | \$46

Served with Fresh Vegetables, Your Choice of Yukon Mashers or
Baked Potato, Au Jus, and Horseradish Sauce



Celebrating 100 Years

WENATCHEE GOLF & COUNTRY CLUB

DINNER MENU

favorites

Fish Tacos | \$20

Four Ounces of Taco Spiced Alaskan Cod in Warm White Corn Tortillas with Cabbage, Tomato, Avocado, Queso Fresco, Chipotle Mayo, and Pico De Gallo on the Side

Lamb Burger | \$16

One-Third Pound Lamb Patty Seasoned With Garlic and Fresh Rosemary. Flame Broiled and Topped With Lemon Pepper Aioli and Feta Cheese. Served on a Pub Roll With Your Choice of a Side Dish

Reuben | \$16

Corned Beef, Swiss, Grilled Sauerkraut, and 1000 Island Dressing on Grilled Rye Bread. Served With Your Choice of Side

Prime Rib Dip | \$17

Fresh Sliced Prime Rib Covered with Sautéed Mushrooms, Onions, and Swiss Cheese. Served with Au Jus and Horseradish

Flat Iron Steak Frites (GF) | \$26

6oz Center Cut Flat Iron Steak Served with Shoestring Fries, Vegetables, and Your Choice of Soup or Salad

Alaskan Cod | 4oz - \$20 6oz - \$25

Beer Battered Alaskan Cod. Served with Fries and Tartar Sauce

salads

Autumn Harvest | \$9/13

Mixed Kale and Romaine Tossed with Roasted Butternut Squash, Tomato, Dried Cranberries, and Feta Cheese. Topped with Toasted Sunflower Seeds

Add Chicken or Shrimp 7. Grilled Salmon 15. Grilled Tofu 4.

Caesar | \$8/12

Fresh House-Made Caesar Dressing, Parmesan, and Croutons
Add Chicken or Shrimp 7.
Grilled Salmon 15. Grilled Tofu 4.

WGCC Chop Chop | \$14/18

Romaine Lettuce Tossed in Our White Wine Balsamic Dressing with Julienne Salami, Turkey, Provolone, Tomato, Olives, Parmesan, and Garbanzo Beans

Seafood Louis | \$23/28

Mixed Greens Topped with Dungeness and Pacific Rock Crab, Oregon Shrimp, Olives, Tomato, Hard Cooked Egg, Avocado, Pickled Asparagus, and 1000 Island Dressing on the Side

Honey-Lemon Sesame Chicken | \$14/18

Mixed Greens Tossed in Honey-Lemon Dressing with Mandarin Oranges, Cucumber, Dried Blueberries, and Tossed Almonds Topped with Crispy Sesame Chicken Breast



Celebrating 100 Years

*Please alert your server to any dietary restrictions or allergies upon arrival. Eating raw or undercooked foods can be hazardous to the young, elderly, and those with compromising immune systems