

Wenatchee Golf & Country Club

Dinner Menu

Shareables

Bacon Wrapped Prawns | \$14
Four Bacon Wrapped Prawns Served With Olive-Artichoke Relish and Sriracha Tonkatsu

Nachos (GF) | \$14

Seasoned Beef, Cheddar and Jack Cheese, Guacamole, Crema, and Salsa

Wagyu Beef Sliders | \$14

Three Sliders Topped With Cheddar, Bacon, Lettuce, Tomato, Red Onion, and Mayo. Served with Fries

Beef Taquitos | \$12

Seasoned Beef Rolled In Crispy Corn Tortilla With Guacamole and Salsa

Beer Battered Mushrooms | \$12
Served With Aioli Dip

Crispy Calamari | \$14

Flash Fried and Served with Lemon-Pepper Aioli

Wings | \$14

Served with Fries and Barbeque Sauce

Prawn Cocktail (GF) | \$13

Five Large Prawns with Cocktail Sauce and Lemon

Bay Shrimp Cocktail | \$13

Served With Cocktail Sauce and Lemon

Starters

Soup of the Day | \$6.5 French Onion Gratin | \$7.5 Mixed Greens | \$8

Chef's Specials

Grilled Double Lamb Chops | \$35

Rosemary-Garlic Marinade, Port Wine Demi, and Cippolini Onion Jam

Filet Mignon | \$39

Six Ounce Center Cut Tenderloin With Bearnaise Sauce, and Your Choice of Baked Potato, Yukon mashers, or Seasoned Vegetables

Pacific Snapper Almondine | \$22

Napped With Brown Butter and Served With Rice Pilaf and Vegetables

Steamed Clams | \$18/26

Fresh Butter Clams Steamed in White Wine, Butter, and Garlic. Served With Garlic Bread, and Your Choice of Green Salad or a Cup of Soup.

{Available in One or Two Pound Servings}

Mushroom Ravioli & Short Ribs | \$27

Wild Mushroom Stuffed Pasta With Braised Shredded Beef Short Ribs and Sauteed Wild Mushrooms in Red Wine Demi.
Served With Garlic Bread

Cavatappi With Sea Scallops | \$29

Burst Cherry Tomatoes, Asparagus, Peas, Cracked Black Pepper, and Sea Scallops Sauteed With Corkscrew Pasta in Extra Virgin Olive Oil With Pecorino Romano Cheese

Surf and Turf Skewers | \$30

Sirloin Cap and Tiger Prawns Skewered With Mushrooms and Bell Peppers. Grilled and Served With Bearnaise Sauce, Mashers, and Fresh Seasoned Vegetables

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



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Mains

Meatloaf Sandwich | \$16

Beef and Italian Sausage Loaf Served on a Toasted Ciabatta With Sautéed Onions, Cheddar, Bacon, BBQ Sauce, and Chipotle Mayo

Beyond Meatless Burger | \$16

Quarter Pound Patty Served on a Pub Roll With Lettuce, Tomato, Red Onion, and Your Choice of Provolone, Pepperjack, Swiss, or Cheddar {Grilled Chicken Available}

Bacon Cheddar Burger | \$16

One-Third Pound Wagyu Patty Topped with Crisp Bacon and Cheddar Cheese. Served on a Pub Roll {Beyond Meatless Burger Patty or Grilled Chicken Available}

Sautéed Mushroom Burger | \$16

One-Third Pound Wagyu Patty Covered with Sautéed Mushrooms and Swiss Cheese. Served on a Pub Roll {Beyond Meatless Burger Patty or Grilled Chicken Available}

Prime Rib Dip | \$17

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

Flat Iron (GF) | \$28

Six Ounce 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

Reuben | \$16

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

Muffaletta Sandwich | \$16

Toasted Ciabatta Filled With Olive-Artichoke Relish, Ham, Genoa Salami, Sopressata, and Provolone Cheese

Greens

Chicken Cabbage Wraps | \$16

Hoisin-Ginger Chicken with Water Chestnuts in Napa Leaves. Served with Fruit

Caesar | \$8/12

Fresh House-Made Caesar Dressing, Parmesan, and Croutons. Add Grilled Chicken or Shrimp 8. Grilled Salmon 15. Grilled Tofu 4.

WGCC Chop Chop | \$15/19

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 Chicken | \$14/18

Mixed Greens Tossed in a Honey-Lemon Dressing With Mandarin Oranges, Cucumbers, Dried Blueberries, and Toasted Almonds. Topped With Sesame Seed Covered Crispy Chicken Breast



*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