WENATCHEE GOLF & COUNTRY CLUB

appetizers

Roasted Beet Burrata | \$13

Sliced Roasted Beet, Creamy Burrata Mozzarella, Extra Virgin Olive Oil and Balsamic Reduction

Wagyu Beef Sliders | \$14

Three Sliders Served with Fries

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

Chicken Drumettes | \$14

Served with Fries and Barbeque Sauce

Nachos (GF) | \$14

Seasoned Beef, Cheese, Guacamole, Crema, and Salsa

Crispy Calamari | \$14

Flash Fried and Served with Lemon-Pepper Aioli

Linder Shrimp Cocktail | \$13

Oregon Bay Shrimp, Shaved celery, and Cocktail Sauce

Beef and Cilantro Empanadas | \$13

Crispy Empanadas with Salsa, Sour Cream, and Guacamole

starters

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

favorites

Served with Your Choice of Fries, Soup, or Green Salad

Reuben \$16

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

Bacon Cheddar Burger | \$15

One-Third Pound Wagyu Patty Topped with Crisp Bacon and Cheddar Cheese. Served on a Pub Roll

Sauteed Mushroom Burger | \$15

One-Third Pound Wagyu Patty Covered with Sautéed Mushrooms and Swiss Cheese. Served on a Pub Roll



Alaskan Cod 40z-\$20 60z-\$25

Beer Battered Alaskan Cod. Served with Fries and Tarter Sauce

Sourdough Tuna Melt | \$14

Tuna Salad, Grilled Tomatoes, and Tillamook Cheddar on Grilled Sourdough

Prime Rib Dip | \$17

Sauteed Mushrooms and Onions Covered with Swiss Cheese and Served with Au Jus and Horseradish Sauce

Lamb Burger | \$16

One Third Pound Ground Lamb Patty seasoned with Garlic and Fresh Rosemary, flamed Broiled, Topped With Lemon Pepper Aioli and Feta Cheese. Served on a Pub Roll With Your Choice of a Side

Celebrating 100 Years

WENATCHEE GOLF & COUNTRY CLUB LUNCH MENU

deli sandwiches

Half | \$9

Whole | \$12

Served with Choice of Fruit, Fries, Slaw, Soup, or Green Salad

Your Choice of Ham, Turkey Breast, Roast Beef, Chicken Salad, Tuna Salad, or Egg Salad

Your Choice of Cheddar, Provolone, Pepperjack, or Swiss Cheese

Your Choice of Sourdough, Rye, Wheat, or White Bread

salads

Seafood Louis | \$23/28

Dungeness & Rock Crab, Oregon Shrimp, Tomato, Hard Cooked Egg, Avocado, Olives, and Pickled Asparagus Spears on Mixed Greens with 1000 Island on the side

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 Balsamic Dressing with Julienne Salami, Turkey, Provolone, Tomato, Olives, Parmesan Cheese, and Garbanzo Beans

Autumn Harvest | \$9/13

Mixed Kale and Romaine Tossed in Balsamic Dressing 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.

Honey-Lemon Sesame Chicken \$14/18

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

current specials

Fish Tacos \$20

Four Ounces of Taco Spiced Alaskan Cod. Served in a Warm White Corn Tortillas with Cabbage, Tomato, Avocado, Quesa Fresco, Chipotle Mayo, and Pico De Gallo

Blackened Sockeye Salmon \$26

Seasoned 6 Ounce Sockeye Filet Topped With Fresh Mango Salsa and Served With Basmati Rice and Fresh Vegetables

Mushroom Ravioli & Short Ribs | \$26

Wild Mushroom Stuffed Pasta with Braised Shredded Beef Short Ribs ans Sauteed Wild Mushrooms in a Red Wine Demi. Served with Garlic Bread on the Side and Your Choice of Soup or a Green Salad



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