

# DINNER MENU

November 22nd-24th

## FROM THE GARDEN

*Winged Foot House Salad (GF)(V)* 7/10  
 Long Island Satur Farm Greens, Cherry Tomatoes, Cucumbers  
 Radishes, Avocado, Champagne Vinaigrette

*Caesar Salad* 9/12  
 Baby Romaine, White Anchovy, Garlic Crouton, Shaved Parmesan

*Baby Red Gem and Acorn Squash Salad* 10/14  
 Green Goddess Dressing, Soft Cooked Egg, Shaved Parmesan

*Fall Kale Salad* 9/14  
 Tuscan Kale, Apple, Dried Cranberries, Candied Walnuts  
 Point Reyes Blue Cheese, Moscato Vinaigrette

*San Daniel Prosciutto, Torn Burrata* 18  
 Farro, Green Olive and Fennel Salad, Raisin and Citrus Dressing



## SMALL PLATES

- ◆ *Confit Sweet Tomatoes, White Anchovy* 10
- ◆ *Nonna's Meatballs, Grated Pecorino* 14
- ◆ *Roasted Foie Gras, Sweet Onion Puree, Charred Onion, Confit Trumpet Royal, Pickled Mustard Seeds, Roasted Chicken Vinaigrette* 18
- ◆ *Blistered Shishito Peppers (GF)(V)* 10  
*Lime Salt, Spiced Yogurt*
- ◆ *Tempura Japanese Eggplant, Spicy Tuna Belly* 16  
*Toasted Sesame*
- ◆ *Confit Pork Belly, Roasted Turnip, Prunes, Smoked Acorn Squash Puree, Maple Glazed Brussels* 15

## FROM THE OCEAN

- Oysters on the Half Shell (GF)* 16/30  
*Copps Island, CT*  
*Samish, WA*  
*Sweet Petite, MA*
- Ahi Tuna Tartare* 17  
*Avocado Relish, Jalapeño, Radishes, Sriracha Crisp*
- Seared Diver Scallop, Smoked Acorn Squash*  
*Shaved Apple, Toasted Pipita Seeds* 22
- Shrimp Cocktail (GF)* 18
- Colossal Crab Cocktail (GF)* 18
- Roasted Oysters Kilpatrick (GF)* 16/30  
*Bacon, BBQ, Horseradish*

*The Winged Foot Culinary Team Aims to Offer Seasonal Healthy Menu, Options Including Gluten Free (GF) and Vegetarian (V)*  
*Consuming Raw or Undercooked Meats or Shellfish May Increase Your Risk of Foodborne Illness*  
*You Have a Food Allergy, Please Speak to the Manager, Chef or Your Server*



## **ARTISANAL PASTA**

*House Made Cavatelli Bolognese 14/28*  
*House Made Pasta, Traditional Ragù of Beef, Veal, and Pork*

*House Made Fettuccini Cacio e Pepi 13/26*  
*Cracked Pepper, Pecorino, Parmesan*

*Rigatoni and Sunday Sauce 14/28*  
*Meatballs, Sausage, Braised Pork, Crushed Tomatoes, Calabrian Chili, Green Olive, Grated Pecorino*

## **FROM THE FARM**

*Deluxe Flame Grilled Winged Foot Burger 18*  
*Topped with Seared Foie Gras, Beet Relish, Havarti, Special Burger Sauce*  
*Toasted Potato Roll, House Cut Fries*

*Cherry Wood Smoked Pork Chop (GF) 30*  
*Roasted Fingerling Potatoes, Maple Glazed Brussels, Cipollini Onions, Mustard Reduction*

*Roasted Organic Chicken 27*  
*Griddled Polenta Cake, Roasted Spaghetti Squash, Sautéed Greens, Crispy Sage, Pan Juice*

*Roasted Mushroom Ragu (GF) 18*  
*Cheesy Grits, Sous Vide Egg, Sautéed Kale, Grated Pecorino*

*Flame Grilled Center Cut Filet (GF) 45*  
*Potato Gratin, Sautéed Spinach, Au Poivre Sauce*

*Winged Foot Signature 14oz Prime NY Strip (GF) 54*  
*Lyonnais Potatoes, Sautéed Spinach, Bordelaise Sauce*

*Flame Grilled 32oz Bone in Rib Eye with Chefs Selection of Seasonal Sides (GF) 110*  
*(Suitable for 2 guests) Please allow a minimum of 25 minutes*

## **SUSTAINABLY CAUGHT FISH**

*Skillet Roasted Bronzino (GF) 36*  
*Kolrabi Puree and Greens, Roasted Grapes, Toasted Almonds*

*Pan Roasted Black Bass (GF) 36*  
*Stewed French Lentils, Escarole, Café de Paris Butter, Charred Lemon*

*New Zealand Blue Nose Grouper (GF) 38*  
*Parsnip and Potato Terrine, Roasted Brassica, Confit Trumpet Royal*  
*Sherry Reduction*

## **SEASONAL SIDES**

*Roasted Fall Vegetables, Sautéed Versailles Farms Spinach*  
*Crinkle Cut Fries, Grilled Asparagus, Baked Potato*

