

DINNER MENU

May 11th

FROM THE GARDEN

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

Caesar Salad
Baby Romaine, White Anchovy, Garlic Crouton, Shaved Parmesan

Heirloom Beet, Pistachio, Goats Cheese Salad (GF)(V)
Sicilian Pistachios, Vermont Goats Cheese, Tarragon Vinaigrette

Baby Gem Lettuce Ricotta Salata (GF)(V)
Peas, Asparagus, Fava, Radishes, Green Goddess Dressing

San Daniel Prosciutto, Torn Burrata
Spring Vegetables, Pickled Mustard Seeds, Grilled Semolina



SMALL PLATES

- ◆ *Country Style Pork and Pistachio Terrine*
- ◆ *Nonna's Meatballs, Grated Pecorino*
- ◆ *Seared Foie Gras, Stewed Strawberries*
Toasted Brioche, Candied Pecans
- ◆ *Blistered Shishito Peppers, Lime Salt*
Spiced Yogurt (GF)(V)
- ◆ *Steak Tartare, Cured Duck Egg, Papadam*
- ◆ *Shrimp and Grits, Tasso Ham*
White Cheddar Grits (GF)

FROM THE OCEAN

Oysters on the Half Shell (GF)

Gigamoto B.C. CAN

Sweet Petite, MA

Irish Point, P.E.I, CAN

Ahi Tuna Tartare

Avocado Relish, Jalapeño, Radish Siracha Crisp

Fluke Crudo (GF)

Fava, Trout Roe, Meyer Lemon EVOO

Spicy Salmon Hand Rolls (2)

Shrimp Cocktail (GF)

Colossal Crab Cocktail (GF)

Roasted Oysters Kilpatrick (GF)

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

Cavatelli Bolognese

House Made Pasta, Traditional Ragù of Beef, Veal, Pork

House Made Rigatoni

Lamb and Rosemary Meatballs, Mushroom Ragù, Parmesan Wafer

Bucatini Carbonara

Guanciale, Onions, Cracked Pepper, Parmesan

FROM THE FARM

Deluxe Flame Grilled Winged Foot Burger

Topped with Seared Foie Gras, Beet Relish, Havarti, Special Burger Sauce

Toasted Potato Roll, House Cut Fries

Berkshire Pork Saltimbocca

Potato Puree, Sage, Greenwich Shiitake Mushrooms, Sherry Reduction

Farm Raised Pennsylvania Chicken Milanese

Spring Vegetable and Mozzarella Salad, Lemon Rosemary Vinaigrette

Mushroom and Truffle Pizza (V)

Robiola Cheese, Wild Mushrooms, Arugula

Flame Grilled Center Cut Filet (GF)

Potato Fondant, Charred Asparagus, Café de Paris Butter, Bordelaise Sauce

Winged Foot Signature 14oz Prime NY Strip (GF)

Potato, Garlic and Thyme Gratin, Sautéed Spinach, Bordelaise Sauce

Flame Grilled 32oz Bone in Rib Eye with Chefs Selection of Seasonal Sides (GF)

(Suitable for 2 guests) Please allow a minimum of 25 minutes

SUSTAINABLY CAUGHT FISH

Skillet Roasted Florida Red Snapper (GF)

Smoked Carrot Purée, Du Puy Lentils, Pickled Shiitake Mushrooms

Pan Roasted Halibut (GF)

Creamed Spring Onions, Ramps, Fava, Peas, Smoked Trout Roe

Roasted Salmon Filet (GF)

White Grits, Watercress, Roasted Heirloom Beets

Charred Ramps

SEASONAL SIDES

Butter Poached Spring Vegetables, Sautéed Spinach, Potato Purée

Hand Cut Fries, Grilled Asparagus, Baked Potato

