

DINNER MENU

July 25th-28th

FROM THE GARDEN

<i>Winged Foot House Salad (GF)(V)</i> <i>Long Island Satur Farm Greens, Cherry Tomatoes, Cucumbers</i> <i>Radishes, Avocado, Champagne Vinaigrette</i>	7/10
<i>Caesar Salad</i> <i>Baby Romaine, White Anchovy, Garlic Crouton, Shaved Parmesan</i>	9/12
<i>Shaved Summer Squash Salad (GF)</i> <i>Toasted Almonds, Garden Herbs, Grated Pecorino, Orange Vinaigrette</i>	10/14
<i>Tomato, Peach, Pickled Okra, Black Bean Salad (GF)</i> <i>Queso Fresco, Cilantro, Lime Vinaigrette</i>	10/14
<i>San Daniel Prosciutto, Torn Burrata</i> <i>Heirloom Tomatoes, Avocado, Watercress, Balsamic Reduction</i>	18



FROM THE OCEAN

SMALL PLATES

◆ <i>Confit Sweet Tomatoes, White Anchovy (GF)</i>	10
◆ <i>Nonna's Meatballs, Grated Pecorino</i>	14
◆ <i>Foie Gras Terrine</i> <i>Strawberry & Peach Compote, Toasted Brioche, Frisee & Sicilian Pistachio Salad</i>	21
◆ <i>Blistered Shishito Peppers (GF)(V)</i> <i>Lime Salt, Spiced Yogurt</i>	10
◆ <i>Grilled Shrimp (GF)</i> <i>Pickled Okra, Nduja Vinaigrette</i>	16
◆ <i>Smoked Brook Trout, Purslane, Roe, Everything Crisp, Peach Puree</i>	15

<i>Oysters on the Half Shell (GF)</i> <i>Pirate Cove, MA</i> <i>Pickering Pass, Washington</i> <i>Duxbury, MA.</i>	16/30
<i>Ahi Tuna Tartare</i> <i>Avocado Relish, Jalapeño, Radishes, Sriracha Crisp</i>	17
<i>Spicy Salmon Poke</i> <i>Passion Fruit Vinaigrette, Taro Root</i>	15
<i>Shrimp Cocktail (GF)</i>	18
<i>Colossal Crab Cocktail (GF)</i>	18
<i>Roasted Oysters Kilpatrick (GF)</i> <i>Bacon, BBQ, Horseradish</i>	16/30

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

Linguini Carbonara 12/24

Roasted Guanciale, Cracked Pepper

Rigatoni and Meatballs 12/24

Pork, Veal and Ricotta Meatballs, Marinara Sauce, Whipped Ricotta, Garden Basil

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

Slow Roasted Berkshire Pork Chop (GF) 30

Honey Roasted Peaches, Endive, Twice Cooked Yukon Potatoes, Garden Herbs, Sherry Reduction

Flame Grilled Chicken Paillard (GF) 26

Heirloom Tomato, Basil, Charred Corn, Pickled Onion Salad, Red Wine Vinaigrette

Grilled Romaine Lettuce (V) 15

Miso, Ginger Vinaigrette, Panko Crusted Tofu, Garden Herbs

Flame Grilled Center Cut Filet (GF) 45

Truffle Crinkle Cut Fries, Charred Asparagus, Café de Paris Butter, Bordelaise Sauce

Winged Foot Signature 14oz Prime NY Strip (GF) 54

Duck Fat Roasted Potatoes, English Spinach, Au Poivre 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

Roasted Salmon (GF) 35

Saffron Potatoes, Fennel, Green Lip Mussels, Basil Oil

Miso Glazed Cod 32

Soy and Ginger Glazed Eggplant and Chinese Long Beans

Roasted Block Island Swordfish (GF) 34

Green Olive, White Beans, Dutch Runner Bean and Tomato Stew

SEASONAL SIDES

Butter Poached Spring Vegetables, Sautéed Versailles Farms Spinach

Crinkle Cut Fries, Grilled Asparagus, Baked Potato

