



Salads

Market 8/11 V GF

*Field Greens / Shaved Vegetables
Honey Goat Cheese / Champagne Vinaigrette*

Frisee Aux Lardons* 14

*Applewood Smoked Bacon / Poached Egg
Croutons / Mustard Dressing*

Caswell Caesar 11

*Hearts of Romaine / Croutons
Reggiano / Caesar Dressing
A.C. Caswell is the first women's tennis club
champion at CCD.*

Iceberg Wedge 11 GF

*Cherry Tomatoes / Chopped Bacon
Blue Cheese Dressing*

Brown Derby Cobb 11/17 GF

*Romaine / Grilled Chicken / Smoked Bacon
Cherry Tomatoes / Egg White / Egg Yolk
Avocado / Blue Cheese / Cobb Dressing*

Par 3 14 GF

*Egg Salad / Tuna Salad / Chicken Salad
Boston Lettuce*

Grilled Chicken 6 / Grilled Salmon 9
Grilled Shrimps 9 / Grilled Steak* 17
Grilled Tuna* 19*

RAW BAR

East Coat Oyster* 3

West Coast Oyster* 3

Little Neck Clam* 3

Shrimp Cocktail 17

Lobster Coctkail 20



Appetizers

French Onion Soup Gratinée.....11

Baguette / Gruyere Cheese

Yellowfin Tuna Tartare*17

Avocado / Crispy Farro / Soy Wasabi Dressing

Crispy Brussels Sprouts.....11 V

Honey Truffle

Blistered Shishito Peppers.....11 V

Sea Salt

Buffalo Cauliflower Bites.....12 V GF

Roasted Cauliflower Florets / Buffalo Sauce / Blue Cheese

Celery / Carrots

Fried Calamari.....17

Mojo Verde / Lemon

Nachos.....14 GF

Crispy Corn Tortilla Chips / Cheddar Cheese / Pepper Jack Cheese

Beef Chili / Salsa / Sour Cream / Guacamole

House Smoked Chicken Wings.....13

Buffalo or BBQ Sauce / Celery / Carrots / Blue Cheese Dressing

Tenderloin Chili.....13 GF

Cheddar Cheese / Red Onion / Sour Cream

Baked Soft Pretzel.....12

Wisconsin Cheddar Cheese Sauce / Spicy Mustard

Handhelds

Auchincloss Open Faced Grilled Cheese.....14

American Cheese / Tomato / Bacon / White Bread / French Fries

Keewaydin BLT.....13

Bacon / Lettuce / Tomato / Mayonnaise / White Bread / French Fries

Keewaydin was the name of The Auchincloss Family Farm which is CCD today.

The Laureti Club.....15

Turkey Breast / Bacon / Lettuce / Tomato / Mayonnaise / Potato Chips

Mario Laureti was the first golf professional at CCD.

Reuben.....15

Corned Beef / Swiss Cheese / Sauerkraut Thousand Island Dressing

Rye bread / French Fries

Cheesesteak.....16

Beef Prime Rib / Mushrooms / Onion / American Cheese / Au Jus

Portuguese Roll / Onion Rings

Smoked Chicken Ciabatta.....14

Avocado / Granny Smith Lime Cilantro Chutney / Provolone Cheese

Chipotle Aioli / Chips



Chef's Signature

Heirloom Beet Salad 15

Fromage Blanc / Pecan / Lemon
Baby Mizuna

Roasted Baby Carrots 15

Cumin Yogurt / Spicy Sunflower Seeds
Lemon / Mint

Truffle Pizzette 15

Artisan Focaccia / Portobello Mushrooms
Roasted Tomato / Ricotta / Arugula / Chive Oil

French Smoked Trout 17

Warm Potato & carrot Salad / Mache

Casarecce Pasta 21

Oven-Dry Tomatoes / Baby Artichoke / English Pea
Lemon-Ricotta

Grilled Shrimp 29

Peas Succotash / Romesco Sauce
Basil Oil

Grilled Swordfish 29

Haricots Verts / White Bean Puree
Apple Slaw

Long Island Duck Breast* 36

Mustard Greens / Raisins / Wild Rice
Blood Orange Gastrique

Entrées

Cavatelli Bolognese.....23

Beef & Shiitake Bolognese / Wilted Spinach / Lemon Cream

Spaghetti Carbonara.....21

Bacon / English Peas / Micro Basil

Roasted Cauliflower Steak.....23 V

Parmesan Polenta / Salted Grape / Raisins / Parsley

Scottish Salmon*.....32 GF

English Peas / Morels Mushrooms / Pearl Onion
Vermouth Beurre Blanc

P.E.I. Mussels.....25

Mariniere: Onions / Celery / Garlic / White Wine
Red curry: Bell Peppers / Coconut Milk / Cilantro

Chicken Paillard Or Milanese.....26

Arugula / Bell Peppers / Shaved Shallots / Cherry Tomatoes
Reggiano / Saffron Orzo / Lemon Vinaigrette

Chicken Francaise.....26 GF

Tomato Basil Risotto Cake / Sautéed Spinach / Lemon Cream Sauce

Lemon & Herb Brick Half Chicken.....28

Asparagus / Confit Tomato / Tarragon Spaetzle / Rosemary Jus

The Frenchie Burger*.....25

Brisket & Black Angus Blend / Oven Dried Tomato / Arugula
Brie Cheese / Fried Shallots / Truffle Aioli / Focaccia Bun

Steak Tartare*.....34

Traditional Preparation / Greens / Baguette

Steak Frites Bearnaise*.....45

12oz. Prime Sirloin / Pommes Frites

Filet Mignon Aux 3 Poivres*.....48

8oz. Prime Tenderloin / Pommes Frites / Aux 3 Poivre Sauce

Porterhouse For Two*.....97 GF

32oz. Prime Black Angus / Mushrooms / Creamed Spinach
Mashed Potatoes / Bordelaise Sauce

Sides

Creamed Spinach 7

Sauteed Spinach 6

Asparagus 8

Mushrooms 8

Truffle Fries 6

Mached Potatoes 5

Baked Sweet Potato 4

Baked Potato 4



Executive Chef - Geoffrey Bruijneel

Executive Sous Chef - Maximino Rivera