



MOHAWK
GOLF CLUB
DINING MENU

MENU

AVAILABLE ALL DAY

A P P E T I Z E R S

FRENCH ONION SOUP (V) \$10

Toasted crouton, melted gruyere, parmesan cheese

CHICKEN WINGS (GF) \$12

Half dozen wings, tossed in buffalo, lemon pepper, or chili cilantro lime, served with blue cheese dressing

MOZZARELLA WEDGES (V) \$12

Breaded and fried mozzarella cheese wedges, with spicy marinara

BUFFALO CHICKEN DIP (GF) \$13

Tri-color peppers, shredded chicken, banana peppers, topped with cheddar cheese, and served with tortilla chips

MEATBALLS \$12

Three house-made meatballs served with marinara, pesto, parmesan, mozzarella, and crostini

GARLIC TEXAS TOAST (V) \$8

Garlic butter and mozzarella cheese on ciabatta, served with marinara

S A L A D S

FRESH GARDEN SALAD (GF, VG) \$8

Mixed greens, cucumber, tomato, red onion, carrots with choice of dressing

CAESAR* (V) \$14

Crisp romaine hearts, creamy house-made dressing, grated parmesan, shaved asiago, house-made ciabatta croutons

CHOPPED \$15

Shredded romaine, cucumbers, tomatoes, red onion, ciabatta croutons, bacon bits, gorgonzola, lemon oregano vinaigrette, crispy onions, grilled crostini, balsamic glaze

ADD PROTEIN TO ANY SALAD

Grilled Chicken Breast +\$8 Seared Salmon +\$13 Grilled Shrimp \$10

D = DAIRY FREE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN (additional accommodations available upon request)

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

F L A T B R E A D S

CHEESE (V) \$10

House-made marinara sauce with shredded mozzarella

PEPPERONI AND SAUSAGE \$16

House-made marinara sauce, shredded mozzarella, pepperoni and sausage crumbles

MARGHERITA (V) \$13

House-made marinara sauce, shredded mozzarella, sliced tomatoes, fresh basil and balsamic glaze

CHICKEN BACON RANCH \$13

Chicken, crispy bacon, shredded mozzarella and creamy ranch dressing

M A I N S

MOHAWK TURKEY BLT CLUB \$15

Triple-decker sandwich with turkey, bacon, lettuce, tomato, mayonnaise

MGC BURGER* \$18

10-ounce beef patty, lettuce, tomato, cheddar cheese, bacon, on a toasted brioche bun, with MGC sauce

PHILLY CHEESESTEAK \$16

Shaved beef, sauteed peppers and onions, american cheese, on a hoagie roll

CHICKEN QUESADILLA \$13

Marinated grilled chicken, peppers, onions, cheddar cheese, served with cherry pepper salsa and sour cream

BUILD-YOUR-OWN CHICKEN WRAP \$14

Choice of chicken: grilled or fried

Choice of cheese: american, cheddar, blue cheese, swiss or parmesan

Choice of sauce: BBQ, Caesar, Ranch, Blue Cheese or Buffalo

All wraps come with lettuce and tomato on a white tortilla wrap

FRIED CHICKEN SLIDERS \$16

Two breaded chicken cutlets, tossed in hot honey, topped with coleslaw on slider rolls, served with french fries

BUTTERMILK CHICKEN SANDWICH \$15 *ONLY AVAILABLE 11 AM - 4 PM

Buttermilk soaked chicken breast, battered and fried, with chipotle coleslaw, lettuce, tomato, onion, on a toasted brioche bun

CHICKEN OR TUNA SALAD SANDWICH \$13 *ONLY AVAILABLE 11 AM - 4 PM

Choice of Classic Chicken Salad or Tuna Salad, with lettuce and tomato

BREAD OPTIONS: White, Wheat, Rye, Ciabatta Roll, Brioche Bun, Hoagie Roll, Tortilla Wrap
(Gluten-free option available upon request)

INCLUDED SIDES:

French fries, sweet potato fries, tater tots

SIDES AVAILABLE AT ADDITIONAL CHARGE:

Onion rings, coleslaw, side garden salad, fruit cup +\$2 each

Parmesan truffle fries +\$5 each

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DINNER MENU

AVAILABLE AFTER 4 PM

S T A R T E R S

SHRIMP COCKTAIL (GF) \$18

Six poached shrimp, served with cocktail sauce and lemon wedge

MOHAWK ANTIPASTO \$20 (FOR TWO), \$38 (FOR FOUR)

Variety of artisan cheeses, cured meats, dried fruits, olives, crackers, and crostini

ARUGULA, CARROT AND GINGER SALAD (V) \$15

Fresh arugula, pepitas, carrots, shredded beets, watermelon radish, roasted chickpeas, dried cranberries, in a sesame ginger vinaigrette

EDAMAME AND BRUSSELS SALAD \$16

Shaved brussels sprouts, edamame, crispy prosciutto, tomatoes, cucumbers, goat cheese, dried figs, in a basil balsamic vinaigrette

E N T R E E S

CHICKEN ALEXANDER \$30

Two breaded chicken cutlets, roasted red peppers, sauteed spinach, smoked mozzarella cheese, served with a sundried tomato risotto, grilled asparagus and a dry sherry tomato demi-glace

TUSCAN RIGATONI (V) \$24

Pan-seared seasonal vegetables, spinach, tomatoes, in a creamy sundried tomato pesto

STEAK AU POIVRE* \$46

12-ounce New York strip, pink peppercorn rub, served over truffle mushroom risotto, grilled asparagus, and au poivre sauce

CHICKEN SCARPARELLO \$34

Airline chicken breast, tri-color peppers, banana peppers, cherry peppers, served with broccoli, roasted potatoes in a lemon butter pan sauce

SHORT RIB \$34

Slow roasted short ribs, served with caramelized garlic and onions, goat cheese mashed potatoes, roasted carrots and green beans, with a demi-glace

PARMESAN CRUSTED SALMON* \$33

Parmesan and panko crusted salmon filet, served with rice pilaf, seasonal vegetable medley, and a herb butter pan sauce

SHRIMP SCAMPI \$27

Shrimp sauteed in a garlic, lemon, white wine and butter pan sauce, served over linguine pasta

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SEASONAL SPECIALS

AVAILABLE AFTER 4 PM.
SUBJECT TO CHANGE.

S T A R T E R S

SEARED BRUSSELS SPROUTS (V) \$14

Pan-seared brussels sprouts, tossed in a white balsamic and dijon vinaigrette, topped with asiago cheese, dried cranberries, crispy prosciutto and pepitas

LOADED TATER TOTS* (V) \$15

Fried tater tots, tri-color peppers, red onion, bacon, tomatoes, cheddar cheese, green onion, cherry pepper aioli

APPLE AND BRUSSELS SALAD (V) \$16

Fresh arugula, brussels sprouts, shaved cabbage slaw, candied pecans, lemon zest, grape tomatoes, with a cinder vinaigrette and balsamic glaze

ROASTED CURRY CHICKPEA TAPENADE (V) \$10

Roasted chickpeas, coconut flakes, red and white onion, garlic, tri-color peppers served with grilled crostini

E N T R E E S

CRANBERRY STUFFED CHICKEN BREAST \$29

Tender chicken breast filled with cranberry stuffing, served with glazed carrots, potato gnocchi, and sweet cider glaze

SEARED SCALLOPS \$38

Pan-seared scallops, served with a quinoa apple salad, butternut squash purée, in a garlic butter cream sauce

SHEPHERD'S PIE \$28

Savory ground beef, peas, and corn in a rich demi-glaze, topped with creamy cheddar mashed potatoes and baked to perfection

BUTTERNUT SQUASH CARBONARA \$24

Linguine pasta tossed in a rich egg yolk sauce, with roasted butternut squash, crispy prosciutto, sautéed onions, garlic, fresh sage, and parmesan cheese.

NAPOLITANA PASTA \$23

Pappardelle pasta, pepperoni, crumbled sausage and meatballs, in a house-made marinara, with fresh basil, parmesan cheese and a touch of lemon butter sauce

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