

Mohawk Golf Club Menu

Starters

Soup Du Jour	Cup: 4 Bowl: 7
French Onion Soup Parmesan Crouton and Melted Swiss Cheese	7
Fried Mozzarella Hand Breaded Fresh Mozzarella Wedges, Served with Marinara Sauce	9
Shrimp Cocktail Four Poached Jumbo Shrimp, Served with a Mild Cocktail Sauce & Lemon Wedge	14
Jumbo Crab Cake Jumbo Lump Crab with Lemon Wedge Arugula Salad Cajun Aioli	16
Brussels Sprouts Fried with Bacon, Drizzled with a Lemon Garlic Aioli	12
Chicken Wings Ten Wings Fried until Crispy and Tossed with Your Choice of Mild, Medium, Hot, BBQ or Garlic Parm	13
Seafood Stuffed Mushrooms Stuffed with Crab Meat, Shrimp, Bell Peppers and Scallion	15

Sandwiches

Sides – French Fries, Waffle Cut Sweet Fries, Tater Tots or Beer Battered Onion Rings

B.L.T. Smoked Bacon, Romaine Lettuce, Sliced Roma Tomato and Mayonnaise on Toasted White, Wheat or Marble Rye Bread	13	
Turkey Club Triple Decker Turkey B.L.T.	15	
Grilled/Crispy Chicken Sandwich Asian Marinated Chicken Breast, Grilled and Served on a Griddled Brioche Bun with Lettuce, Tomato, Red Onion and Mayonnaise	12	
		add Salmon 7



Burgers

All Burgers Are Grilled 8^{oz} Angus Beef Patties and Served on a Griddled Brioche Bun

Sides – French Fries, Waffle Cut Sweet Fries, Tater Tots or Beer Battered Onion Rings

Add Bacon \$2

Add Fried Egg \$1

M.G.C. Burger	13
American Cheese, with Chopped Romaine Lettuce, Sliced Roma Tomato and Red Onion	
Onion Burger	15
Crispy Onions, Bacon, American Cheese, Lettuce, Tomato and Cajun Aioli	
Thomson Burger	16
Lettuce, Fried Green Tomatoes, Bread & Butter Pickles, and a Spicy Russian Dressing	
Arugula Burger	16
Goat cheese, Roasted Red Pepper, Arugula	
Scampi Burger	19
2 Scampi Style Sautéed Shrimp, Arugula	

Salads

Add Grilled Chicken \$6

Add 4^{oz} Seared Salmon \$7

Caesar Salad	12
Crisp Romaine Lettuce, Lightly Tossed in Caesar Dressing, Topped with Fresh Parmesan and Croutons	
Spinach Beet Salad	8/16
Fresh Spinach, Red Beets, Orange Slices, Toasted Almonds, Goat Cheese Crumbles and Balsamic Vinaigrette	
Arugula Sprout Salad	8.5/17
Shaved Brussels Sprout, Fresh Arugula, Toasted Pecans, Chopped Bacon, and Grape Tomatoes, served with a Lemon Pepper Vinaigrette	
Winter Cobb Salad	9.5/19
Mixed Greens, Sliced Hard Boiled Egg, Roasted Butternut Squash, Cinnamon Maple Chickpeas, Pecans and Chopped Bacon with an Avocado Dressing	



Entrees

Sea Scallops	32
Pan Seared, Paired with Roasted Red Pepper Risotto with an Orange Citrus Beurre Blanc Sauce	
Scampi	26
Five Shrimp Sautéed with Garlic, Shallots, Butter, White Wine and Lemon, Served over Linguine	
Sesame Salmon	29
Sesame Salmon with Stir Fried Rice Pilaf	
14oz N.Y. Strip Steak	38
Grilled Strip Steak, Topped with a Rich Port Wine Demi-Glace	
Short Ribs	29
Slow Cooked Braised Beef Short Ribs, Served with its own Natural Gravy	
Veal Raphael	40
Three Tender Veal Loin Medallions, rolled with Imported Prosciutto, Stuffed with Mozzarella, Parmesan and Fresh Herbs; Sautéed with Mushroom Sherry Wine and Marinara	

Chicken Cutlets Your Way

Parmesan	25
Breaded Chicken Cutlets, Topped with Marinara, Mozzarella and Pecorino-Romano Cheeses	
Cornell	25
Breaded Chicken Cutlets, Arugula Tomato Bruschetta Salad, Balsamic Reduction and Pecorino-Romano Cheese	
Madeira	25
Sautéed Chicken Cutlets, with Mushroom, Garlic and Sweet Madeira Wine	

Veal Chop Your Way

Grilled	46
French Cut Veal Chop on the Bone, Topped with a Spicy Cherry Pepper Demi-Glace	
Parmesan	46
Pounded Thin, Breaded and Topped with Marinara, Mozzarella and Pecorino-Romano Cheeses	
Milanese	46
Pounded Thin, Breaded and Topped with a Sherry Wine, Lemon Sauce and Arugula Salad	

