

## Sharing Plates

<b>Peking Duck Spring Rolls</b> <i>Sweet Chili Sauce and Nuc Nam - GF</i>	12
<b>Mahi Mahi Fish Taco</b> <i>Peri Peri Mayo Drizzle in Grilled Flour Tortillas and Fire Roasted Tomato Salsa for Dipping - GF</i>	12
<b>Chicken Gyoza</b> <i>Sweet Chili Sriracha Sauce</i>	15
<b>Ain't No Thang But A Chicken Wing</b> <i>Choose from Hot, Sea Salt and a Savory Blend of Cracked Peppercorns, Lemon Pepper, Honey Sriracha, Honey Garlic, Teriyaki or Beer BBQ Sauce. Served with Ranch or Bleu Cheese Dressing and some Crisp Carrots and Celery Stix - GF</i>	18
<b>Calamari Tiganita</b> <i>Red Bell Peppers, Sweet Onions, Kalamata Olives, Tomatoes, Tzatziki Sauce and a Grilled Lemon</i>	18
<b>Corn Nachos Tostadas</b> <i>Fresh Tomatoes, Sweet Bell Peppers, Sweet Onions, Pickled Jalapenos, Spring Onions, a Blend of Melted Cheese. Comes with Fire Roasted Tomato Salsa, Sour Crème and Refried Beans - GF</i>	20
<b>Coconut Shrimp</b> <i>Cilantro Lime Dijonnaise Dip</i>	18
<b>Crab Dip Baked with Mascarpone</b> <i>With Fresh Dill, Gouda Cheese, Lemon Preserve and Grilled Mini Naan</i>	19

\*All Parties of 6 or More will now be Charged an Automatic 18% Gratuity\*



**THE HAMPTONS**  
Golf Club

# Soups Salads Bowls

Chef's soup of the Day 5 / 7

Wor Wonton Soup 13

*Chicken, Shrimp and BBQ Pork, Seasonal Vegetables, Green Onions,  
Rice Noodles Swimming in a Chicken and Sesame Broth - GF*

Hamptons Putting Green Mix Salad 10 / 13

*Rainbow Cherry Tomatoes, Cucumber and Carrot Spirals - GF*

Hail Caesar Salad 11 / 13

*Crisp Romaine Lettuce with Caesar Dressing, Hamptons Own Garlic  
and Herb Croutons, Shaved Parmesan Cheese and a Lemon Wedge  
GF -no croutons*

Classic Cobb 13 / 15

*Romaine and Baby Kale Blend of Lettuces with Avocado, Boiled Egg,  
Teardrop Tomatoes, Bleu Cheese, and Herb Dressing - GF*

*Protein Add-ons: Chicken - 5 Shrimp - 6 Salmon - 6 Steak - 7*

Quinoa and Edamame Bean Power Bowl 18

*Spinach and Romaine Blend with Baby Tomato Gems, Micro Greens,  
Roasted Chickpeas, Golden Beets and Apple Chutney*

*\*All Parties of 6 or More will now be Charged an Automatic 18% Gratuity\**



**THE HAMPTONS**  
Golf Club

# Between the Bread

All Sandwiches/Burgers come with 2 Choices for Sides:

Fries - Tossed Salad - Coleslaw - Potato Salad - Geek Style Salad  
Sweet Potato Fries - 2 - Chippers - 2 - Caesar Salad - 2 - Soup - 2

## Club Burger 18

8oz Smashed Ground Chuck Patties with Alberta Cheese, BBQ Mayo,  
All the Groceries on a Brioche Bun

Bacon - 2      Mushrooms - 1.5

## Peri Peri Chicken Quesadilla 18

Sauteed Chicken Drizzled in Peri Peri Sauce with Hot Pepper Cheese, a Sweet Bell  
Pepper and Onion Blend, all together in a Seared Flour Tortilla.

Fire Roasted Tomato Salsa for Dipping

## Prime Rib Beef Dip 18

Shaved Prime Rib with Rosemary and Red Wine Au Jus on a Toasty Bun  
with Horseradish Cheddar Cheese - GF

## 7 Grain Panini Club 18

Oven Roasted Turkey Breast, Black Forest Ham and Crispy Bacon with Lettuce,  
Tomato, a Chard Sweet Onion Mayo and Mozzarella Cheese - GF Option

## N.Y. Style Alberta Steak Sandwich 25

8oz Charbroiled Steak on Grilled Whole wheat Sourdough with Sauteed Mushrooms,  
Crisp Onion Rings and ½ a Grilled Tomato - GF Option

\*All Parties of 6 or More will now be Charged an Automatic 18% Gratuity\*



**THE HAMPTONS**  
Golf Club

## PIZZAS

<b>Italian Style Meatball</b>	23
<i>With Pizza Cheese Blends, Marinara Sauce and Sweet Bell Peppers</i>	
<b>Beer Pulled Pork</b>	23
<i>Pulled Pork, Beer BBQ Cause, Bell Peppers and Monterey Jack Cheese</i>	
<b>Charred Pineapple and Rosemary Dill Bacon</b>	23
<i>Onion Confit and Fior di Latte</i>	
<b>Brussel Sprouts and Blistered Cherry Tomato</b>	23
<i>Deep water Arugula pesto and Pecorino Romano</i>	
<b>Buffalo Chicken</b>	23
<i>Hot Sauce, Gorgonzola Ranch and Fior di Latte</i>	

## Pasta / Rice Bowl / Entrée

<b>Phanaeng Curry Bowl</b>	18
<i>Red Thai Coconut Milk Curry Sauce with Crispy Light Tofu, Baby Bok Choi, and Mixed Vegetables, Lemon Thai Basil and Jasmine Rice - GF</i>	
<i>Chicken - 5 Shrimp - 6</i>	
<b>Fish and Frites</b>	19
<i>Haddock Filets with Frites, Coleslaw, Sauteed Vegetables and Zesty Tartar Sauce</i>	
<b>Prawns Capellini</b>	20
<i>Tomato Putinesque Sauce, Pecorino Romano Cheese, Grilled Focaccia - GF</i>	
<b>Lamb Shank Pot Au Feu</b>	25
<i>Braised in Red Wine and Tomatoes, Served with Buttermilk Mashed Potatoes and Chef's Pan Grilled Vegetables - GF</i>	

\*All Parties of 6 or More will now be Charged an Automatic 18% Gratuity\*



**THE HAMPTONS**  
Golf Club