

DINNER MENU

STARTERS

Nonna Josephine's Mini Meatballs 12

Six mini meatballs, whipped ricotta, grated Pecorino Romano, toasted focaccia, basil chiffonade

Eggplant Stack 15

Lightly fried eggplant, fresh mozzarella, grilled heirloom tomato, basil pesto, pomodoro sauce, balsamic reduction

Artichokes Amalfi 15

Lightly fried, marinated artichokes with a lemon-butter-caper sauce, toasted breadcrumbs, grilled focaccia, and arugula

Rocco's Rolls 16

Sausage and three-cheese stuffed hot pepper egg rolls

Jumbo Shrimp Cocktail 16

Cocktail sauce, lemon

Stuffed Clams Casino 16

Six stuffed clams, applewood bacon, lemon

Devils on Horseback 16

Applewood bacon-wrapped tenderloin, Frank's RedHot tossed, seasoned arugula

Seared Scallops 16

Three seared scallops served over saffron risotto, finished with toasted breadcrumbs and lemon-garlic butter

SOUPS & SALADS

Soup du Jour 5/8

Choice of cup or bowl of soup of the day, served with saltines or oyster crackers.

French Onion Soup 6/10

Caramelized sweet onions, sherry-laced beef broth, crispy baguette, Swiss, provolone cheeses

House Salad 8/10

Mixed greens, cherry tomatoes, English cucumber, shaved red onion, garbanzo beans

Caesar Salad 9/11

Crisp romaine hearts with house-made focaccia croutons, shaved Parmesan, fresh lemon

SANDWICHES

Served with a pickle and chips. Upgrade to French fries, sweet potato fries, or tater tots for \$2. GF rolls are available.

Beef on Weck 14

Italian-seasoned beef on a kimmelweck roll, dipped in au jus

California Turkey Wrap 15

Thinly sliced turkey, provolone cheese, avocado, spinach, tomato, red onion, basil pesto mayonnaise

Waldorf Chicken Wrap 15

Homemade chicken salad with mixed greens

Chicken Parmesan Sandwich 16

Pan-fried chicken breast, pomodoro sauce, provolone, focaccia

Tuna Melt 16

Albacore tuna salad, sliced tomato, cheddar cheese, melted on toasted sourdough bread

Crispy Fried Eggplant 16

Topped with caramelized onion, fresh mozzarella, arugula, roasted red pepper, pesto

Chicken Wrap 16

Chicken fingers or grilled chicken with lettuce, tomato, cheddar cheese, and blue cheese dressing. Choice of Mild, Medium, Hot, BBQ, Garlic Parmesan, or Hot Parmesan.

Steak in the Grass 19

Grilled sirloin filet topped with sautéed spinach, sliced banana peppers, melted mozzarella

18th Hole Burger 18

Half-pound Angus patty cooked to your liking topped with fresh lettuce, tomato, onion, your choice of cheese

Wild Berry Salad 17

Mixed greens, strawberries, blueberries, dried cranberries, goat cheese, candied pecans, balsamic vinaigrette

Caprese Salad 15

Heirloom tomatoes, fresh mozzarella, basil oil, balsamic reduction, fresh basil

717 Chopped Salad 17

Soppressata, imported provolone, Cerignola olives, fried chickpeas, red onion, pepperoncini, romaine, oregano vinaigrette

Dressing: Ranch, Balsamic Vinaigrette, French, Caesar, Italian, Blue Cheese, Raspberry Vinaigrette, Thousand Island, or Vinegar & Oil.

Add Protein: Grilled Chicken \$8 | 4 oz. Salmon \$14

Grilled Shrimp \$13 | 5 oz. Sirloin \$14

Executive Chef David Herl

Please inform your server of any allergies you may have.



DINNER MENU

CHEF SELECTIONS

President Davis Omelette 16

Black Forest ham, cheddar cheese, roasted potatoes, applewood bacon, your choice of toast

Southwest Chicken Quinoa Bowl 18

Quinoa, corn, tomatoes, onion, avocado, sour cream, black beans, cheddar cheese, grilled chicken

Blackened Prime Rib Sandwich 18

Provolone, horseradish cream sauce, served with your choice of chips, tots, fries, or sweet potato fries

Chicken Caprese 28

Pan-seared boneless chicken breast, heirloom tomato, fresh mozzarella, pesto cream sauce, crisp potato wedges, spinach

Chicken Fingers 16

Five white meat tenders served with blue cheese and French fries. Choice of mild, medium, hot, BBQ, garlic Parmesan, or hot Parmesan

Chicken Wings 18/28

10 or 20 wings served with blue cheese, carrots, and celery. Choice of mild, medium, hot, BBQ, Garlic Parmesan, or hot Parmesan.

SEAFOOD

Salmon Oreganata 35

Dijon- and honey-encrusted salmon, topped with herb breadcrumbs and marinated artichokes, served with saffron risotto and garlic-lemon butter

Pistachio Crusted Chilean Sea Bass 45

Risotto bianco, artichoke purée, roasted broccolini, lemon cream

Pan-Seared Sea Scallops 40

Parmesan risotto, wilted spinach, brown butter

Haddock Fish Fry (FRIDAY ONLY) 19

Choose from breaded, broiled, or beer-battered fish, served with your choice of potato. Broiled fish can be prepared with Lemon Pepper, Cajun, or Italian seasoning. Served with a side of coleslaw, tartar sauce, and lemon.

STEAK

6 oz. Filet of Sirloin 27

Creamy whipped potato purée, roasted broccolini

Filet Mignon 55

6 oz. filet, whipped potato purée, roasted broccolini, cilantro-lime aioli

Blackened NY Strip 48

14 oz. pan-seared, Cajun-seasoned strip steak, served with roasted Tuscan potatoes, broccolini, Gorgonzola butter, and demi-glacé

8 oz. Berkshire Boneless Pork Loin Chop 27

Cast-iron seared, pickled vinegar peppers, sweet potato mash, balsamic reduction

PASTA

Gluten-free penne is offered upon request.

Spaghetti & Mini Meatballs 22

House-made Pomodoro, meatballs, garlic crostini

Eggplant Parmesan 26

Lightly fried breaded eggplant layered with mozzarella, Parmesan, served with spaghetti, Pomodoro sauce

Spinach Artichoke Gnocchi 28

Herbed ricotta gnocchi, marinated artichoke, sautéed spinach, Parmesan cream, toasted crumb topping

Chicken Parmesan 28

Crispy chicken cutlets served over spaghetti with marinara sauce, melted mozzarella, shaved Parmigiano Reggiano

Chicken Alla Vodka 30

Tossed with vodka-tomato cream, Parma prosciutto, shaved Parmigiano Reggiano, lightly fried chicken

Gnocchi Bolognese 30

Ricotta gnocchi, slow-cooked beef, pork, and veal ragù, grilled focaccia

Paccheri Vodka 30

Paccheri pasta in a vodka and tomato cream sauce with Italian sausage, roasted wild mushrooms, and Pecorino Romano

Scallop Scampi 38

Seared scallops, garlic-white wine, lemon butter, roasted tomatoes, parsley, spaghetti