

CAFE

Spring/Summer Menu



Appetizers

Pretzel Bites 14

Beer cheese

House Chips 10

House chips topped with blue cheese sauce, gorgonzola crumbles, bacon, tomato and balsamic reduction

Chicken Tenders Basket 14

Served with fries, plum mustard sauce and house BBQ

Pub Wings 16

Ten jumbo wings, fried naked with choice of mild, hot, BBQ, teriyaki, honey hot, mandarin sweet chili, plum mustard, Parmesan garlic, Jamaican jerk spice, or Old Bay spice and served with celery and blue cheese

Lemongrass Chicken Potstickers 10

Mandarin sweet chili, teriyaki

Pierogies 12

Loaded baked potato style: bacon, scallions, cheddar, sour cream

Spinach and Artichoke Crab Dip 14

Toasted baguette

Cheese Quesadilla 10

House salsa, sour cream, cheddar
Add beer braised pork 7
Add diced chicken 7

Shrimp Tacos (2) 14

House salsa, avocado, cotija, herb mojo, house made tortilla chips

Salads

Add Protein to Any Salad

grilled chicken +7 grilled shrimp +9

Caesar Salad 9

Romaine lettuce, shaved Parmesan, house made croutons

House Salad 9

Field greens, shoestring carrots, English cucumber, cherry tomatoes, white balsamic basil vinaigrette

Fresh Mozzarella Salad 13

Asparagus, cucumber, prosciutto, grape tomato, smoked cashews, apricot vinaigrette

Wedge Salad 10

Iceberg, cherry tomato, gorgonzola, pickled red onion, bacon, house croutons, green goddess

Dressings: Meyer lemon vinaigrette, house gorgonzola, ranch, white balsamic basil vinaigrette, apricot vinaigrette, green goddess

Housemade Entrees

9 oz Airline Chicken Breast 25

Fire roasted cobbed corn, blistered tomato, roasted red bliss potatoes, pan gravy

Grilled Scottish Salmon 26

Moroccan carrot salad, coconut black rice, citrus tarragon emulsion

Surf and Turf 35

Grilled 6oz filet, sauteed shrimp, creamy shellfish consomme, grilled asparagus, herb roasted potato hash

Roasted Garden Vegetable Pasta 17

Seasonal roasted vegetables, penne, house pesto, Parmesan

Soups

Creamy Corn Soup – bowl 7 cup 5

Grilled cobbed corn Mexican street style

**Tomato Bisque - bowl 7 cup 5**

SIDES

house made chips • potato tots • french fries • side salad • house tortilla chips • coconut black rice • fire roasted cobbed corn • Moroccan carrot salad

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Sandwiches

Blackened Chicken Wrap 16

Arcadian greens, fire roasted bell pepper, roasted garlic tomato jam

Cheesesteak 13

Sautéed onion, American cheese, pickles, hot peppers

Filet BLT 16

Seared filet mignon, bacon, arugula, tomato, horseradish sauce

Pub Burger 14

Half pound handmade burger, house ketchup, sweet mustard aioli, American cheese, pickles, lettuce, tomato, onion
Add bacon 3

Brisket Sirloin Burger 17

Roasted garlic mayo, English cheddar, truffle scented mushroom duxcelle, lettuce, tomato
Add bacon 3

Beer Braised Pulled Pork 16

Black garlic stout BBQ, onion rings

Four Cheese Grilled Cheese and Tomato Soup 15

Cheddar, mozzarella, American, Parmesan
Add bacon 3



SIDES

house made chips • potato tots • french fries • side salad • house tortilla chips •
coconut black rice • fire roasted cobbed corn • Moroccan carrot salad

Host Your Event With Us!

Chef Rob and the event team at Olde Homestead Golf Club are here to make your special event extraordinary. Ask about our offerings including plated dinners, buffet-style service or cocktails and crafted hors d'oeuvres.

Kids Menu - 12 and under

Hot Dog, Grilled Cheese, Cheeseburger, or
Chicken Tenders 7

Served with french fries & fountain beverage or juice

Dessert

NY Style Cheesecake 10

Cherry lemongrass coulis



Peanut Butter and Chocolate Mousse Napoleon 10

House made lace cookie, chocolate ganache

Nesting Box Ice Cream 5

Fountain Drinks

Bottomless Fountain Drinks 3

Coke, Diet Coke, Sprite, Lemonade, Unsweetened
Iced Tea, Ginger Ale