

the GRILL at the Wellsville Country Club

Starters & Shareables

Signature Crab Cakes	18
Two pan seared lump crab cakes served on a bed of mixed greens with cajun remoulade	
Hummus Bowl	14
House made hummus with fresh vegetables, olives, tortilla chips, & warm pita	
Potstickers 	12
Fried pork or vegetable dumplings served with teriyaki dipping sauce	
Spinach Artichoke Dip 	14
Our house recipe served with tortilla chips & pita wedges	
Calamari	15
Lightly dusted and fried calamari and cherry peppers served with marinara and remoulade	
Littlenecks	16
One pound of flavorful baby clams cooked in garlic and white wine with crusty bread	
Shrimp Cocktail	13
Six jumbo, chilled shrimp served with house cocktail sauce and a lemon wedge	
Stuffed Banana Peppers 	14
Three-cheese stuffed banana peppers with crisp vegetable slaw and balsamic glaze	

Soups, Salads, & Bowls

Lobster Corn Chowder	Cup 7 Bowl 9
Soup Du Jour	Cup 6 Bowl 8
Chef's homemade soup of the day	
Add Protein to Any Salad	Chicken 5 Steak, Shrimp, Salmon 7
Seasonal Fruit and Nut Chopped Salad 	14
Fresh strawberries, dried cranberries, candied pecans, carrot, red onion, and feta cheese tossed with crispy mixed baby lettuces and served with balsamic vinaigrette	
Garden Salad 	Half 6 Full 10
Mixed greens, cherry tomatoes, cucumber, croutons, and shredded cheddar with choice of dressing	
Classic Caesar Salad	Half 7 Full 11
Chopped romaine, parmesan cheese and garlic croutons tossed in our house caesar dressing with a balsamic glaze drizzle	
Steakhouse Salad	19
Mixed lettuces, tomatoes, hardboiled egg, crispy onion strings, gorgonzola crumbles, and garlic croutons, topped with sliced grilled steak and served with balsamic vinaigrette	
Souvlaki Salad 	14
Romaine lettuce, kalamata olives, feta cheese, tomatoes, cucumber, and pita served with tzatziki and citrus vinaigrette	
Cobb Salad	14
Mixed lettuces, crumbled blue cheese, crispy bacon, tomatoes, guacamole, hardboiled egg, cucumbers, and red onion served with choice of ranch or blue cheese	
Iceberg Wedge Salad	14
Topped with crisp bacon, cherry tomatoes, pickled red onions, gorgonzola crumbles, house made blue cheese dressing and balsamic glaze	
Southwest Bowl 	Vegetarian 15 Chicken 17 Steak 19
Rice, black beans, corn, avocado, salsa, cheese, topped with crispy tortilla strips and your choice of cilantro lime or chipotle ranch	
Chicken Teriyaki Bowl	16
Tender breaded teriyaki glazed chicken, sauteed vegetables, white rice and green onion	

Dressing Choices / House Citrus Vinaigrette, House Blue Cheese, Balsamic, Honey Mustard, Poppyseed, French, Italian, Thousand Island, Buttermilk Ranch, Caesar

Sandwiches & Handhelds

Sandwiches and wraps are served with a choice of house cut french fries, homemade potato chips or a side salad. Upgrade to onion rings or sweet potato fries for \$2.

French Dip	17
Thin sliced roast beef, caramelized onions, aged provolone and garlic aioli on toasted french hoagie with a side of jus	
Classic Club	15
Piled high with ham, turkey, bacon, lettuce, tomato and mayo; served on choice of white or rye bread or in a wrap	
California Chicken	15
Dry- rub grilled chicken breast, bacon, guacamole, provolone cheese, lettuce, tomato, onion and ranch dressing; served on a brioche bun or wrap	
Char-Grill Cheeseburger	16
A half pound grilled burger topped with your choice of cheese; add bacon for \$3	
Chicken Apple Salad	14
Grilled, chopped chicken salad, crisp apples, cheddar cheese, and romaine, served on a fresh croissant	
Buffalo Chicken	15
Breaded chicken breast tossed in buffalo sauce with provolone cheese, lettuce, tomato, onion and choice of blue cheese or ranch dressing; served on a brioche bun or wrap (choice of hot, medium or mild)	
Reuben	15
Goopy Swiss cheese, layers of sliced corned beef, sauerkraut, and thousand island dressing served on marbled rye	
Firecracker Shrimp Tacos	16
Breaded shrimp tossed in mildly spicy boom boom sauce, topped with cheddar cheese, shredded lettuce and guacamole; no side	

Dinner Favorites

Available after 4pm; Served with choice of house salad or soup du jour. Upgrade to caesar salad or lobster corn chowder for \$2.

Bruschetta Chicken	25
Grilled chicken breast topped with fresh melted mozzarella, basil, arugula and tomato salad with balsamic glaze with white rice and sauteed spring vegetables	
Gorgonzola Alfredo 	20
Fresh broccoli, red bell pepper and penne pasta tossed in a gorgonzola alfredo sauce <i>Add chicken \$5 / Add steak or shrimp \$7</i>	
Vegetable Risotto 	20
Creamy Parmesan risotto with sauteed vegetables and pesto	
Shrimp Scampi	24
Tender shrimp sauteed in a buttery, garlic- white wine sauce tossed with linguine pasta	
Grilled Salmon	27
Lightly seasoned and grilled, served with lemon parmesan risotto and grilled asparagus	
Steak Medallions	27
Tender grilled medallions served with crispy smashed baby potatoes and garlicky broccolini	
New York Strip	MP
Hand-cut and grilled to your liking, served with vegetable of the day and choice of potato	
Center Cut Filet Mignon	MP
Hand-cut and grilled to your liking, served with vegetable of the day and choice of potato	

Friday Haddock Fish Fry

Available All Day	22
Served with coleslaw, your choice of house salad or a cup of the soup du jour, and your choice of side <i>- Beer Battered, Panko Breaded, Lemon Pepper or Cajun Broiled</i>	

Saturday Prime Rib Au Jus

Available After 4pm	Queen 31 King 35
Served with choice of potato, vegetable of the day, and your choice of house salad or a cup of the soup du jour	

Sides

Mashed Potatoes, House Cut French Fries, Wild Rice, Vegetable of the Day, Baked Potato	5
<i>*Baked Potato available on Friday & Saturday after 4pm</i>	
Roasted Asparagus, Sweet Potato Fries, Onion Rings	6

 indicates a vegetarian dish when no additions are made. Please notify your server of any allergies or dietary restrictions and we will happily accommodate.
No split checks for parties of 8 or more. Automatic 20% gratuity added for parties of 8 or more. Split plate fee of \$4.