



PACER'S CLUBHOUSE RESTAURANT

SOUPS

Traditional French Onion	\$3.95
Portuguese Kale, Cabbage & Kielbasa	\$3.95
Chicken Noodle	\$3.95
Lobster Bisque	\$5.95

APPETIZERS

Mussels Fra Diavlo	\$9.75
<i>Rope Cultured Mussels Steamed in a Spicy Tuscan Pomodoro & Chardonnay Broth</i>	
Shrimp Cocktail	\$8.00
<i>Four (4) Colossal Shrimp Served with Fresh Lemon and Our Tangy Cocktail Sauce</i>	
Jumbo Lump Crab Cakes	\$9.50
<i>Zesty Corn and Roasted Red Pepper Salad, Lime Rémoûlade Served with Crispy Shoestring Potatoes</i>	
Fried Popcorn Shrimp	\$9.00
<i>Popcorn Shrimp Tossed in Sizzling Garlic & Herbed Butter or Buffalo Style</i>	
Slow Roasted Pulled Pork Quesadilla	\$7.75
<i>Garden Fresh Tomato, Salsa, Sour Cream and Zesty Barbeque Sauce</i>	
Nachos Supreme	\$7.75
<i>Crisp Corn Tortilla Chips, Molten Cheddar Cheese Sauce, Tomatoes, Olives, Jalapeños, Sour Cream and Green Onions</i>	
Add Sirloin Chili	\$8.75

SALADS

Clubhouse Garden Salad	\$6.25
<i>Mixed Greens, Tomatoes, Cucumbers, Carrots and Multigrain Croutons with Your Choice of Dressing</i>	
Traditional Chopped Caesar	\$7.25
<i>Crisp Romaine Hearts, Shaved Parmesan Cheese, Olives and Mozzarella Crostini Topped with Our Delicious Caesar Dressing</i>	
Add Grilled Chicken or Shrimp	\$10.25
Spinach Salad	\$8.50
<i>Fresh Baby Spinach Mixed with Sliced Pears, Crispy Walnuts, Dried Cranberries and Shaved Red Onions Topped with Blue Cheese Crumbles and Served with Raspberry Balsamic Vinaigrette Dressing</i>	
Portabella Tower	\$8.75
<i>Zucchini, Red Onion, Eggplant, Tomato, Basil and Fresh Mozzarella Dressed with Aged Balsamic & Olive Oil</i>	
Asian Chicken Salad	\$10.75
<i>Crisp Greens, Peking Style Chicken, Mandarin Oranges, Fried Noodles, Sugar Snap Peas, Water Chestnuts and Baby Corn Tossed with a Sesame Ginger Dressing</i>	

BURGERS AND SANDWICHES

All Burgers and Sandwiches Served with Fries

Oven Roasted Turkey Club	\$8.75
<i>Savory Applewood Smoked Bacon, Oven Roasted Turkey, Lettuce and Tomato with Your Choice of White, Wheat or Rye Bread</i>	
BBQ Pulled Pork Chubbie	\$10.25
<i>Tender, Delicious Pork, Crisp Fried Onions and Banana Pepper Rings Topped with Melted Provolone Cheese and Sweet Barbecue Sauce</i>	
Steak Burger	\$10.75
<i>Steak Burger Topped with Your Choice of American, Cheddar, Provolone, Swiss or Blue Cheese</i>	
Add Sautéed Mushrooms, Sautéed Onions or Bacon	\$1.25
Turkey Burger	\$9.75
<i>Lean Ground Turkey Seasoned with Sage, Maple and Dried Cranberries Topped with Steamed Spinach & Cranberry Rosemary Spread</i>	
Pocono French Dip	\$9.75
<i>Shaved Prime Rib with Crispy Sweet Onions and Melted Swiss Cheese on a Fresh Crisp Ciabatta Roll Served with Au Jus</i>	
Trifecta	\$10.25
<i>Pesto Rubbed Grilled Chicken Breast, Boursin Cheese Spread Topped with Baby Spinach, Fresh Mozzarella and Roasted Peppers</i>	
Mile High Reuben	\$9.75
<i>Thousand Island Dressing, Shaved Corn Beef, Your Choice of Coleslaw or Sauerkraut with Melted Swiss Cheese on Soft Rye Bread</i>	

SIDES

Red Bliss Smashed Potatoes	\$2.25
Wild Rice Pilaf	\$2.25
Sautéed Button Mushrooms and Onions	\$2.25
Roasted Sweet Potatoes	\$2.25
Fresh Seasonal Vegetables	\$2.75
Baked Potato	\$2.75

STEAKS, CHOPS AND POULTRY

Southern Fried Chicken	\$14.75
<i>Hand Dipped Fried Chicken, Served with Homestyle Coleslaw, Simmered Country Greens and Cornbread</i>	
Suggested Wine: Sauvignon Blanc, Chardonnay or Pinot Noir	
Prime Rib	\$16.75
<i>12 oz. USDA Choice Rib Eye, Slow Roasted and Basted in Its Own Natural Juices and Served with Au Jus, Baked Potato and Chef's Seasonal Vegetables</i>	
Suggested Wine: Merlot, Cabernet Sauvignon, Pinot Noir or Chianti	
Filet Mignon (8oz.)	\$24.00
<i>Served with a Caramelized Onion Potato Croquette with a Mushroom Demi-Glace Served with Chef's Seasonal Vegetables</i>	
Suggested Wine: Merlot or Cabernet Sauvignon	
Grilled Pork Loin Chops	\$16.75
<i>Grilled Boneless Pork Loin Chops, Simmered Country Greens, Served with Potato & Cheese Pierogi Topped with Roasted Apples & Onions</i>	
Suggested Wine: Sauvignon Blanc or Shiraz	
New York Strip	\$29.00
<i>12 oz. Aged and Grilled to Perfection, Served with Red Bliss Smashed Potatoes and Chef's Seasonal Vegetables</i>	
Suggested Wine: Merlot or Cabernet Sauvignon	

SEAFOOD

Crab Cake Stuffed Shrimp	\$21.75
<i>Four (4) Crab Cake Stuffed Jumbo Shrimp in a Light Lemon Butter Served with Garlic Bruschetta and Chef's Seasonal Vegetables</i>	
Suggested Wine: Riesling or Chardonnay	
Grilled BBQ Salmon	\$16.75
<i>Zesty Corn & Roasted Red Pepper Salad, Sweet Potato Hash and Crispy Onion Hay</i>	
Suggested Wine: Pinot Noir	
Lobster Tail	\$28.00
Twin Tails	\$46.00
<i>Roasted Lobster Tail, Sweet Melted Butter Served with Baked Potato and Chef's Seasonal Vegetable</i>	
Suggested Wine: Riesling	
Baked Haddock	\$15.75
<i>Fresh, Tender Haddock Coated with Buttered Ritz Cracker Crumb Topping in a Light Lemon Butter Served with Chef's Seasonal Vegetables</i>	
Suggested Wine: Pinot Grigio or Sauvignon Blanc	
Pan Roasted Sea Scallops	\$18.75
<i>Sautéed Spinach & Shitake Mushroom Wild Rice Served with Orange & Sage Scented Butter Sauce</i>	
Suggested Wine: Sauvignon Blanc or Riesling	

PASTA

Chicken Parmesan	\$16.50
<i>Breaded Chicken Breast Topped with Melted Provolone Served with Spaghetti Marinara and Garlic Butter Crostini</i>	
Suggested Wine: Riesling, Pinot Grigio or Chardonnay	
Spaghetti and Meatballs	\$15.25
<i>Fresh Made Meatballs with Sweet Italian Sausage in a Basil Pomodoro Sauce</i>	
Suggested Wine: Riesling, Pinot Grigio, Chardonnay or Chianti	
Chicken Française	\$16.50
<i>Sautéed Lemon Garlic Spinach Twisted in Spaghetti with Vermouth Butter Sauce</i>	
Suggested Wine: Riesling, Pinot Grigio or Chardonnay	
Mountain Top Farfalle	\$15.75
<i>Slow Simmered Tuscan Pomodoro Blended with Smoked Bacon, Roasted Peppers, Slivered Garlic and Spring Onions Topped with Tender Chicken and Gorgonzola Cheese</i>	
Suggested Wine: Riesling, Pinot Grigio or Chardonnay	

DESSERTS

Peanut Butter Cheesecake	\$5.75
<i>Oreo Cookie Crust Studded with Rich Peanut Butter Cup Pieces</i>	
Strawberry Shortcake	\$5.75
<i>Layers of Strawberries, Whipped Cream and Buttermilk Biscuits</i>	
Molten Chocolate Cake	\$5.75
<i>Served with Vanilla Bean Ice Cream and Topped with Berry Drizzle</i>	
Vanilla Bean Cheesecake	\$5.75
<i>Vanilla Bean Scented Cheesecake with Graham Cracker Crust Dressed with Seasonal Berries</i>	
Lemon Meringue Pie	\$5.75
<i>Light and Fluffy Lemon Curd Mousse Topped with Velvety Meringue and Finished with a Wild Raspberry Sauce</i>	

Prices are subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.