



PACER'S CLUBHOUSE RESTAURANT

SALADS

Clubhouse Garden	\$5.25
<i>Mixed Greens, Tomatoes, Cucumbers, Carrots and Multigrain Croutons with your choice of Dressing</i>	
Traditional Chopped Caesar	\$6.25
<i>Crisp Romaine Hearts, Shaved Parmesan Cheese, Olives and Mozzarella Crostini topped with our Delicious Caesar Dressing</i>	
Add Grilled Chicken.....	\$9.25
Add Shrimp.....	\$10.25
Spinach Salad	\$7.95
<i>Fresh Baby Spinach Mixed with Sliced Pears, Crispy Pecans, Dried Cranberries and Shaved Red Onions topped with Blue Cheese Crumbles and served with Raspberry Balsamic Vinaigrette Dressing</i>	

SOUPS/CHILI

French Onion	\$3.95
Chicken Noodle	\$3.95
Chili	\$3.95
Loyster Bisque	\$4.95

APPETIZERS

Chips and Salsa	\$3.95
<i>Served with Crispy Tortilla Chips</i>	
Chili Con Queso Dip	\$4.95
<i>Served with Crispy Tortilla Chips</i>	
Nachos Supreme	\$7.75
<i>Crisp Corn Tortilla Chips, Molten Cheddar Cheese Sauce, Tomatoes, Olives, Jalapenos, Sour Cream and Green Onions</i>	
Add Sirloin Chili.....	\$8.75
Mozzarella Sticks	\$5.75
<i>Served with Marinara Sauce</i>	
Traditional Chicken Wings	\$8.75
<i>One Dozen Wings served with your choice of Buffalo, Garlic Herb or BBQ Sauce with Celery and Blue Cheese or Ranch Dressing</i>	
Boneless Chicken Bites	\$9.75
<i>Boneless Chicken Bites served with your choice of Buffalo, Garlic Herb or BBQ Sauce with Celery and Blue Cheese or Ranch Dressing</i>	
Italian Style Fried Calamari	\$6.95
<i>Herb Breaded Calamari served with Cherry Peppers and Marinara Dipping Sauce</i>	
Shrimp Cocktail	\$9.00
<i>Four (4) Colossal Shrimp served with Fresh Lemon and our Tangy Cocktail Sauce</i>	
Jumbo Lump Crab Cakes	\$10.00
<i>Zesty Corn and Roasted Red Pepper Salad, Lime Rémooulade and served with Crispy Shoestring Potatoes</i>	
Fried Popcorn Shrimp	\$9.00
<i>Popcorn Shrimp tossed in Sizzling Garlic & Herbed Butter or Buffalo Style</i>	

BURGERS AND SANDWICHES

Served with Fries

Oven Roasted Turkey Club	\$7.95
<i>Savory Applewood Smoked Bacon, Oven Roasted Turkey, Lettuce and Tomato with your choice of White, Wheat or Rye Bread</i>	
Turkey Burger	\$8.95
<i>Lean Ground Turkey seasoned with Sage, Maple and Dried Cranberries topped with Steamed Spinach & Cranberry Rosemary Spread</i>	
Steak Burger	\$9.95
<i>Steak Burger topped with your choice of American, Cheddar, Provolone, Swiss or Blue Cheese</i>	
For an Additional \$1.25 Choose one of the following: <i>Sautéed Mushrooms, Sautéed Onions or Bacon</i>	
Pocono French Dip	\$8.95
<i>Shaved Prime Rib with Crispy Sweet Onions and Melted Swiss Cheese on a Fresh Crisp Ciabatta Roll and Served with Au Jus</i>	
BLT	\$6.95
<i>Bacon, Lettuce and Tomato with Mayo Spread served with your choice of White, Wheat or Rye Bread</i>	
BBQ Pulled Pork Chubbie	\$9.75
<i>Tender, Delicious Pork, Crisp Fried Onions and Banana Pepper Rings topped with Melted Provolone Cheese and Sweet Barbecue Sauce</i>	
Mile High Reuben	\$8.95
<i>Thousand Island Dressing, Shaved Corned Beef, Pickles, your choice of Coleslaw or Sauerkraut with Melted Swiss Cheese on Soft Rye Bread</i>	
Grilled Chicken Sandwich	\$8.25
<i>Grilled Chicken Breast with Mayo Spread, Melted Swiss Cheese, Lettuce and Tomato served on our very own Brioche Bun</i>	
Fried Fish Sandwich with Tartar Sauce	\$7.95
<i>Fried Fish with Tartar Sauce served on our very own Brioche Bun</i>	
Chicken Salad or Tuna Salad Sandwich	\$7.95
<i>Served with Lettuce and Tomato on your choice of White, Wheat or Rye Bread</i>	

PANINI

Served with Fries

Sausage, Pepper and Onion Panini	\$8.25
<i>Sausage, Peppers and Onions, Melted Mozzarella Cheese and served with a side of Marinara Sauce for Dipping</i>	
Grilled Chicken Panini	\$8.25
<i>Herb Cream Cheese Spread, Marinated Grilled Chicken, Sun-Dried Tomatoes, Spinach, Melted Provolone Cheese and served with Basil Pesto Mayo</i>	
Grilled Ham and Cheese Panini	\$8.25
<i>Honey Mustard Mayo Spread, Ham, Tomato and Melted Cheddar Cheese</i>	

WRAPS

Served with Fries and Your Choice of White, Wheat or Tomato Basil

Veggie Wrap	\$7.95
<i>Cream Cheese Spread, Shredded Carrots, Sliced Red Peppers, Chopped Red Onions, Shredded Cheddar, Sliced Avocado, Baby Spinach Leaves and Alfalfa Sprouts</i>	
Chicken Tomato Wrap	\$8.95
<i>Honey Dijon Dressing, Grilled Chicken Strips, Sliced Green Peppers, Lettuce, Tomatoes and rolled with Swiss Cheese</i>	
Chicken Salad or Tuna Salad Wrap	\$7.95
<i>Mayo Spread, Lettuce and Tomato</i>	

ENTRÉES

Fish and Chips	\$8.75
<i>Fried Tilapia Strips with French Fries and served with Coleslaw and Tartar Sauce</i>	
Prime Rib	\$15.95
<i>10 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>	
Filet Mignon	
8 oz	\$22.00
12 oz	\$28.00
<i>Served with a Caramelized Onion Potato Croquette with a Mushroom Demi-Glace served with Chef's Seasonal Vegetables</i>	
Baked Haddock	\$16.95
<i>Fresh, Tender Haddock coated with Buttered Ritz Cracker Crumb Topping in a Light Lemon Butter served with Chef's Seasonal Vegetables</i>	
Chicken Parmesan	\$14.95
<i>Breaded Chicken Breast topped with Melted Provolone served with Spaghetti Marinara and Garlic Butter Crostini</i>	
Spaghetti with Marinara Sauce	\$9.75
<i>Served with Garlic Bread</i>	
Add Meatballs or Sweet Italian Sausage.....	\$12.75

SIDES

Sautéed Button Mushrooms and Onions	\$2.75
Fresh Seasonal Vegetables	\$2.50
Baked Idaho Potato	\$2.25
French Fries	\$2.50

DESSERTS

Molten Chocolate	\$5.25
<i>Served with Vanilla Bean Ice Cream and topped with Berry Drizzle</i>	
Vanilla Bean Cheesecake	\$5.25
<i>Vanilla Bean Scented Cheesecake with Graham Cracker Crust dressed with Seasonal Berries</i>	
Lemon Meringue Pie	\$4.75
<i>Light and Fluffy Lemon Curd Mousse topped with Velvety Meringue and finished with a Wild Raspberry Sauce</i>	

WINES

WHITE WINES	GLASS / BOTTLE
Sauvignon Blanc, Brancott	7- / 27-
<i>Marlborough, New Zealand</i>	
Pinot Grigio, Estancia	7- / 28-
<i>California</i>	
Riesling, Chateau Ste. Michelle	7- / 27-
<i>Washington</i>	
Chardonnay, Solaire by Mondavi	7- / 27-
<i>Santa Lucia, California</i>	
BLUSH WINES	
Hazlitt, Red Cat	6- / 21-
<i>Finger Lakes, New York</i>	
RED WINES	
Pinot Noir, Sebastiani	9- / 35-
<i>Sonoma, California</i>	
Merlot, 14 Hands	7- / 27-
<i>Washington</i>	
Shiraz, Jacob's Creek	6- / 21-
<i>Australia</i>	
Cabernet Sauvignon, 14 Hands	7- / 27-
<i>Washington</i>	

House Wines Available Upon Request

Prices are subject to change.

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