

Sandwiches

Served with one side



GREAT BURGER 18.00

Angus beef patty with bacon, lettuce, tomato, red onion, and choice of cheese on a brioche bun (extras for \$1/ea: grilled onion, fried egg, blue cheese, sautéed mushrooms)

WILLIAMS COUNTRY CLUB 16.00

Triple layer, sliced turkey with bacon, lettuce, tomato, and cheddar on toasted white bread

CHICKEN AND BACON 16.00

Chicken breast, grilled or fried, with bacon, lettuce, tomato, and choice of cheese on brioche bun

WILLIAMS FAMOUS FISH 19.00

Flaky cod, breaded, broiled, or blackened, with lettuce, tomato, and onion on a toasted brioche bun, served with cocktail or tarter sauce

THE DAGWOOD 17.00

Sliced turkey, ham, roast beef, bacon, choice of cheese, shredded lettuce, and sliced tomato on a toasted hoagie roll, topped with whole green olives

POT ROAST MELT 18.00

Tender slow roasted pot roast topped with caramelized onions and melted provolone on toasted sliced sour dough with garlic butter

BLACKENED CHICKEN WRAP 16.00

Blackened chicken with avocado, tomato, shredded lettuce, cheddar cheese, and cilantro ranch in a tortilla wrap

Pasta

LINGUINI ALLE VONGOLE 25.00

Linguini tossed in garlic, basil, white wine, and clams

TORTELLINI PESTO 20.00

Cheese tortellini tossed in pesto cream sauce

BLACKENED CHICKEN ALFREDO 24.00

Blackened chicken breast on top of cheesy alfredo penne



THE GRILLE ROOM

Williams Golf and Country Club

Thursday thru Sunday
11am until 8pm



Business casual attire



ENTRÉES

Served with two sides

PORK CALVADOS 36.00

Pan-seared bone-in pork chop finished in a rich Calvados apple-brandy cream sauce with tender diced apples and sweet caramelized shallots.

SAFFRON CHAR 37.00

Delicate and flaky seared Arctic char, topped with fresh chopped tomatoes and a luxurious saffron cream

RACK OF LAMB 45.00

Dijon-basted New Zealand rack of lamb, crusted with savory breadcrumbs, and finished with a classic, velvety demi-glace.

LAND AND SEA 60.00

Pan-seared 8 oz. filet topped with lobster butter

CHAMPAGNE CHICKEN 36.00

Seared organic chicken breast topped with a champagne, fresh tarragon, and mustard cream

Desserts

Pecan Ball 9.50

Dessert du Jour 8.50



We proudly use produce and dairy products from local sources when available. All chicken is free range organic. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to change without notice.