

EST 1966



# THE GRILLE

LUNCH | DINNER

## APPETIZERS

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**CHICKEN TENDERS · \$9**

*plain, buffalo, barbeque, sweet & sour*

**CHICKEN WINGS · \$10**

*plain, buffalo, barbeque, garlic parmesan*

**CHICKEN QUESADILLA · \$11**

*salsa & sour cream*

*+ caramelized onion bacon jam · \$1*

**PRETZEL · \$7.50**

*garlic & herb crust with craft beer cheddar fondue*

**COCONUT SHRIMP · \$11**

*sweet chili thai sauce*

**JOHNNY'S STUFFED QUAHOGS · \$6.95 | \$10.95**

*linguica stuffing, lemon & drawn butter*

*2020 Yankee Magazine Best Stuffed Quahog in New England*

**BUFFALO CHICKEN SPRING ROLLS · \$9**

*celery, carrots, bleu cheese dip*

**TRUFFLE FRIES · \$7.50**

*truffle oil, rosemary, parmesan, garlic aioli*

**THE TEE BOX · \$15**

*chicken tenders, coconut shrimp, buffalo chicken spring rolls*

**FLATBREAD · \$12**

*choice of one:*

*buffalo chicken, cheddar, shredded lettuce, ranch*

*caramelized onion, bacon, brie, mozzarella, balsamic drizzle*

*classic white margherita*

## SOUP, SALADS & BOWLS

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**ROASTED TOMATO BASIL BISQUE · \$3.75 | \$5.75**

*house garlic croutons*

**SOUP & SANDWICH · \$9**

*½ two putt grilled cheese & cup of tomato basil bisque*

**CLASSIC CAESER · \$9**

*chopped romaine, house garlic croutons, shaved parmesan,*

*creamy caesar dressing*

*+ make it a wrap*

**HARVEST QUINOA BOWL · \$11**

*mixed greens, quinoa, spinach, apples, dried cranberries, feta,*

*sunflower seeds, balsamic vinaigrette*

**CHOPPED ITALIAN · \$11**

*mixed greens, tomato, cucumber, kalamata olives, red onion,*

*roasted red peppers, chickpeas, shaved parmesan,*

*italian dressing*

**ADD GRILLED CHICKEN TO ANY SALAD · \$3**

**ADD SLICED STEAK TO ANY SALAD · \$7**

*Please inform your server of any food allergies before placing your order.  
Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs  
may increase your risk of foodborne illness.*

## BURGERS & SANDWICHES

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SERVED WITH FRENCH FRIES, CHIPS, OR HOUSE SLAW

*substitute for truffle fries · \$2*

**CLASSIC CHEESEBURGER · \$11**

*american, swiss, provolone, or cheddar, lettuce, tomato*

*+ bacon · \$2*

**SIXTY-SIX BURGER · \$13**

*provolone, caramelized onion bacon jam, lettuce, tomato,*

*truffle aioli*

**PESTO CHICKEN PANINI · \$11**

*provolone, mozzarella, roasted peppers, baby spinach*

**THE AUGUSTA · \$11**

*fried chicken, lettuce, pickles, sriracha maple sauce,*

*brioche roll*

**BUFFALO CHICKEN WRAP · \$11**

*shaved lettuce, cheddar, ranch*

**TURKEY AVOCADO WRAP · \$12**

*roasted turkey, smashed avocado, lettuce, tomato, quinoa,*

*cheddar, chipotle aioli*

**TURKEY COUNTRY CLUB · \$11**

*stacked high, lettuce, tomato, bacon, mayo,*

*toasted white or wheat bread*

**BLTA · \$10**

*bacon, lettuce, tomato, avocado, mayo,*

*toasted multigrain bread*

**CAPE COD CHICKEN SALAD · \$9**

*cranberry chicken salad, lettuce, croissant*

*+ almonds (optional)*

**HOT PASTRAMI · \$12**

*swiss, dijon mustard, pickles, pretzel roll*

**TWO PUTT GRILLED CHEESE · \$6**

*american, cheddar, tuscan bread*

## ENTREES

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**CAVATELLI PESTO · \$12**

*sundried tomatoes, basil pesto*

*+ grilled chicken · \$3*

**MARINATED STEAK TIPS · \$19**

*honey balsamic house marinade, rosemary french fries,*

*house slaw*

**GARLIC PARMESAN CHICKEN BASKET · \$14**

*french fries, house slaw*

## TO-GO ITEMS

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**NATHAN'S ALL BEEF TURN DOG · \$5**

**SNACKS · \$2**



# THE GRILLE

BEER | COCKTAILS | WINE

## COCKTAILS

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**MARGARITA · \$8.75**

*classic, spicy, or seasonal fruit  
tequila blanco, triple sec, agave, lime juice, lime wedge*

**PALOMA · \$7.75**

*tequila blanco, soda water, grapefruit juice,  
lime juice, lime wedge*

**APEROL SPRITZ · \$10.25**

*prosecco, aperol, soda water, orange wedge*

**MOSCOW MULE · \$8.50**

*vodka, ginger beer, lime juice, lime wedge*

**ESPRESSO MARTINI · \$11**

*espresso vodka, kahlua, coffee beans*

**CUCUMBER BASIL LEMONADE · \$8**

*cucumber basil vodka, soda water, lemonade*

**FRENCH 75 · \$8**

*gin, champagne, lemon juice, lemon twist*

**NEGRONI · \$10**

*gin, vermouth, campari, orange peel*

**BOURBON JOHN DALY · \$7.75**

*bourbon, iced tea, lemonade, lemon wedge*

**BOULEVARDIER · \$11.25**

*bourbon, campari, sweet vermouth, orange peel*

## WINE

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OYSTER BAY SAUVIGNON BLANC · \$10 | \$36

KENDALL JACKSON CHARDONNAY · \$10 | \$40

BASTIANICH PINOT GRIGIO · \$9 | \$30

PALM ROSÉ BY WHISPERING ANGEL · \$12 | \$45

TWENTY ACRES CABERNET SAUVIGNON · \$8 | \$30

DECOY CABERNET SAUVIGNON · \$14 | \$51

ELOUAN PINOT NOIR · \$12 | \$51

CANELLA PROSECCO · \$9

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EVENTS@BROOKMEADOWGOLF.COM

## DRAFT BEER

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BLUE MOON · \$6.25

CASTLE ISLAND KEEPER · \$7

COORS LIGHT · \$4.75

NARRAGANSETT · \$4.25

SAM ADAMS SEASONAL · \$6.50

SAM ADAMS WICKED HAZY · \$7.25

WHALERS RISE · \$7

WORMTOWN BE HOPPY · \$7

## PITCHERS

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COORS LIGHT · \$14

NARRAGANSETT · \$14

CRAFT BEER · \$24

## CANNED BEER

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BUD LIGHT · \$5.25

BUDWEISER · \$5.25

COORS LIGHT · \$5.25

CORONA PREMIER · \$5.75

HARPOON IPA · \$6.50

HEINEKEN · \$6

MICHELOB ULTRA · \$5.25

MILLER LITE · \$5.25

SAM ADAMS SUMMER · \$6.50

SAM ADAMS WICKED HAZY · \$7

WHALERS RISE · \$7.50

## HARD SELTZERS & CANNED COCKTAILS

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HIGH NOON · \$7

*black cherry, grapefruit, pineapple, watermelon*

LONG DRINK · \$7.50

*traditional*

WHITECLAW · \$7.50

*black cherry, mango*

## NON-ALCOHOLIC

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BOTTLED WATER · \$2.50

GATORADE · \$3

FOUNTAIN SODA · \$2

COFFEE · \$2

SAM ADAMS JUST THE HAZE · \$6.50

HEINEKEN 0.0 · \$6