



# ADAMS COUNTRY CLUB

## *Club Starters*

### **Ahi Tuna Tacos**

Sesame seeds, wasabi aioli, spicy plum sauce, crispy wonton \$14

### **Bacon Wrapped Shrimp**

Jumbo Shrimp, slab bacon, romesco sauce, local greens \$16

### **Loaded Gorgonzola Chips**

Tomato-basil bruschetta, gorgonzola cream, fresh house chips \$12

### **Mezze Platter**

Hummus, olive tapenade, roasted red peppers, cucumbers, marinated mozzarella cheese, focaccia bread \$14

### **Fried Calamari**

Calamari, cherry peppers, house marinara \$15

### **Traditional or Boneless Wings**

Orders of ten. Flavors: Mild, Medium, Hot, Honey Hot, Honey Mustard, BBQ, Chipotle BBQ, Butter-Herb & Garlic, Jimmy's Grilled Italian, Grilled ACC Draft. Served with blue cheese and celery \$14

### **Fried Mozzarella**

Fresh mozzarella, focaccia breadcrumbs, house marinara \$9

## *Soups and Salads*

Add Chicken, Ahi Tuna, Shrimp, or Steak at market price.

### **Soup of the Day**

Seasonal homemade soup \$6

### **French Onion Soup**

Toasted ciabatta, provolone cheese \$7

### **Mediterranean Salad**

Mesclun greens, cherry tomatoes, cucumbers, garbanzo beans, kalamata olives, red onions, pepperoncini, feta, house Italian \$15

### **Caesar Salad**

Romaine, parmesan, cherry tomatoes, house croutons, house Caesar \$14

### **Roasted Butternut Squash Salad**

Arugula, pan-roasted butternut squash, red onion candied pecans, feta, balsamic dressing \$15

### **Buffalo Chicken Chopped Salad**

Romaine hearts, carrots, cherry tomatoes, cucumbers, celery, house croutons, buffalo wing sauce, grilled chicken, blue cheese dressing \$16

**We will impose a surcharge of 4% on all debit/credit card transactions, which is no greater than our cost of acceptance.**

**A special thank you to our local farmers and purveyors who have continued to supply us with the best local products available.**

## *Sandwiches, Burgers, Wraps*

Served with a choice of hand cut fries, or side salad. Upgrade to Tuscan Fries for an additional \$1.

### **ACC Burger**

8oz local beef burger, cheddar cheese, bacon, BBQ sauce, fried onions, lettuce, tomato, brioche bun \$17

### **Fish Taco Wraps**

Breaded haddock, coleslaw, house remoulade, flour tortilla \$17

### **French Onion Chicken Sandwich**

Grilled chicken breast, caramelized onions, provolone, toasted ciabatta, beef broth \$16

### **Prime Rib Sandwich**

Shaved beef, caramelized onions, cheddar cheese, horseradish cream, ciabatta roll \$18

### **Buffalo Chicken Wrap**

Grilled chicken, buffalo wing sauce, mixed greens, cheddar, tomatoes, red onions, bacon, blue cheese dressing \$16

## *Entrees*

Served with a side salad and seasonal vegetables

\*Pasta dishes served with side salad only

### **Baked "Mac" and Cheese**

Extra sharp cheddar cheese, cavatappi, focaccia bread crumb topping \$16

### **Butternut Squash Ravioli**

Pan-roasted butternut squash, toasted pumpkin seeds, brown butter, sage, local maple syrup \$22

### **Tuscan Shrimp Pasta**

Jumbo shrimp, sundried tomatoes, local arugula, herb cream sauce \$28

### **Chicken Parmesan**

Breaded chicken, mozzarella, penne pasta, house marinara \$26

### **Chicken Roulade**

Stuffed chicken breast, bacon, spinach, cream cheese, parmesan, garden herbs, house mornay, jasmine rice \$26

### **Braised Pork Shank**

Bone-in shank, rosemary jus, garlic and herb mashed potatoes \$30

### **Maple-Pecan Encrusted Salmon**

Baked 8-ounce filet, local syrup, toasted pecans, jasmine rice \$31

### **Black Angus Ribeye Steak**

14-ounce cut, caramelized onion, roasted mushrooms, truffle compound butter, garlic and herb mashed potatoes \$36

### **Black and Blue Filet Mignon**

8-ounce cut, bacon, gorgonzola cream sauce, garlic and herb mashed potatoes \$34

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