

# Wentworth by the Sea Country Club

## Dinner Menu

### “Today’s Specials”

Please call the Grill for Today’s Specials  
433.5012

#### **Appetizer**

Chef’s Daily Inspiration

#### **Entrée**

Chef’s Daily Inspiration

#### **Today’s Ultra Thin Flat Bread Pizza**

Chef’s Daily Inspiration 10

### **Soups**

#### **Soup Du Jour**

Chef’s Daily Inspiration 5

#### **Seafood Chowder** Hearty New England Style Chowder

Served in a Sourdough Bread Bowl 5

# Appetizers

**Local Cheeses** Three Types of Locally Crafted Cheeses  
Crisp French Baguette, Fig Spread and Greek Olives 12

**Wild Maine Mussels** Steamed in a Spicy Broth with Sambal Oelek, Lemon Grass  
Coconut Milk, Lime Zest, Ginger, Shallots and Basil Butter 8

**Ahi Tataki** Seared Tuna Sashimi Style with Diakon Radish and Cucumber Salad  
Micro Wasabi and Ponzu Sauce 14

**Fried Calamari** Sweet Deep Fried Calamari with Pickled  
Pepper Salad, Spicy Tomato Sauce, Roasted Garlic Aioli and Lemon 10

**Shrimp Cocktail** Poached Shrimp with Cocktail Sauce  
Lemon and Parsley 12

**Steamed Dumplings** Chinese Pork Dumplings  
Served with Sweet and Sour, Soy Plum Sauce 8

**Duck Confit** Served with a Warm Salad of Black Barley  
Golden Lentils, Morel Mushrooms, Pea Tendrils and Banyuls Vinaigrette 13

## Salads

**Wentworth** Mixed Greens Tossed with Grape Tomatoes, Cucumbers  
Sliced Red Onion and Choice of Dressing 5



**Warm Goat Cheese** Mixed Greens Tossed with Sautéed Peppers, Onions, Mushrooms Citrus  
Vinaigrette and Pan Fried Breaded Goat Cheese 9

**Classic Caesar** Chopped Hearts of Romaine Tossed with Shredded Parmigiano Reggiano  
Garlic Focaccia Croutons and Anchovy Dressing 6



**Soba Noodles** Buckwheat Noodles, Sweet Peppers, Green Onions, Carrot Curls  
Toasted Sesame Seeds, Crispy Wonton Strips, Sesame-Ginger Vinaigrette 8

Grilled Salad Additions: **Salmon** 9 **Ahi Tuna** 9 **Chicken Breast** 6  
**Steak Tips** 9 **Shrimp** 8 or **Lobster Salad** 12

## Entrées

**Shrimp and Scallops** Harissa Spiced and Grilled  
Served with Saffron Rice, Black Bean Salsa, Grilled Tomato Tortilla and Fresh Lime 18

**Mesquite Roasted Local Cod** Roasted on a Charred, Mesquite Wood Plank  
Served with White Grits Cakes and a Preserved Lemon Aioli 17



**Fish and Chips** Crispy Batter Fried Haddock Fillet, French Fries  
Cole Slaw, Tartar Sauce and Lemon 16

**Atlantic Salmon Fillet** Pan Roasted and Served with Hand Rolled Cous Cous  
Sautéed Sweet White Nectarines and a Carrot Ginger Sauce 19



**Chicken Piccata and Linguini** Sautéed Chicken Breast Medallions  
Lemon Caper Sauce, Parmigiano Reggiano and Parsley 19

**Slow Roasted BBQ Pork Spare Ribs** Served with Three Cheese Jumbo Macaroni  
and Chili Lime Buttered Grilled Corn on the Cob 18



**Stuffed Chicken Breast** Parmesan Crusted, Stuffed with Basil, Mozzarella  
and Roasted Tomatoes with Mushroom and Spinach Ravioli, Marsala Wine Sauce 17

**Roasted ½ Chicken** Chili Spice Rubbed and served with Potato Gratin  
Gorgonzola Cheese and Fresh Black Mission Figs 19



**Boston Club Sirloin Steak** Seared and Served with Asparagus, Pommes Frites  
Roasted Garlic Cloves and Veal Demi-Glace 19

**Filet Mignon** Grilled and Served Smothered in Gruyere Cheese Fondue  
with White Truffle Mashed Potatoes and French Onion Jus 24



**Black Angus Meatloaf** Served with Three Cheese Jumbo Macaroni  
Fried Onions and Chipotle Tomato Relish 16



“Wentworth Traditions” Enjoyed by Our Members Year after Year!

Please inquire about special preparations, heart healthy options and allergy concerns.  
We would be pleased to accommodate you.

## Sandwiches

**Angus Burger** ½ Pound Charbroiled Burger with Your Choice of Grilled Onions, Mushrooms, Bacon American, Cheddar, Swiss, Provolone or Blue Cheese 9

**Maine Lobster Roll** Fresh Never Frozen Knuckle, Tail and Claw Meat Tossed with Mayo, Celery Black Pepper and Lemon on a Toasted Soft Roll 16

**Vermont Maple Smoked Cheddar and Turkey** Served Melted with Crispy Bacon, Red Onion Granny Smith Apples and Sun Dried Tomato Mayonnaise on Sour Dough or Multigrain Bread 9

**BLT** Crispy Apple Wood Smoked Bacon, Green Leaf Lettuce Vine Ripe Tomatoes and Mayonnaise on Sour Dough or Multigrain Bread 8

**Grilled Ahi Tuna** Shredded Sesame Ginger Slaw and Wasabi Aioli on a Toasted Soft Roll 11

Sandwiches Served with French Fries, Sweet Potato Fries, Onion Rings, Green Salad or Cole Slaw.

## Extra Sides for the Table

**Grilled Asparagus with Basil Butter** 6

**Grilled Vegetables** 5

**White Truffle Mashed Potatoes** 6

**Three Cheese Macaroni** 5

**White Truffle Parmesan Fries with Roasted Garlic Aioli** 5

**Sweet Potato Fries** 5

**Onion Rings with Chipotle Ketchup** 5

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