FIELD CLUB LUNCH MENU

STARTERS & APPETIZERS

Gazpacho or Vichyssoise	\$4.95
Soup du Jour	\$4.95
Garden Salad	\$4.95
Caesar Salad	\$4.95
Fried Calamari GF	\$10.95
with marinara sauce, shaved parmesan and	l herbs
Original Buffalo Style	\$13.95
Chicken Wings GF	
with ranch and blue cheese dressing	
Duck Pot Stickers	\$10.95
on oriental vegetable slaw	
with a soy plum dipping sauce	
Bang Bang Shrimp Appetizer GF	\$14.50
fried shrimp tossed in our sweet Thai chili	sauce
FC SALADS YOU KNO	W
Medium \$14.25 Large \$18	.25
Martha's Vineyard	
Miso Grilled Salmon	

Miso Grilled Salmon Shrimp Louis Crab Avocado Southern Fried Cobb

FC CULINARY CREATIONS

Wicked Tuna GF	\$17.00		
seared Ahi Tuna, salad greens, seaweed salad, ginger,			
carrots, cucumbers, wasabi peas and a chili garlic dressing			
Shrimp Tempura Salad GF	\$13.95		
baby arugula, Napa cabbage, cucumbers,			
julienne carrots and shredded purple cabbage			
with soba noodles tossed with wakame salad			
and an orange ginger citrus dressing			
Thai Chicken Salad GF	\$15.95		
fried chicken breast on baby greens			
tossed with a citrus vinaigrette			
laced with honey toasted almonds,			
shredded heirloom carrots and mandarin oranges			
accompanied by a Thai peanut dipping sauce			
Italian Caprese Salad GF	\$14.25		
fresh sliced mozzarella cheese,			
rosemary brined purple onions and greens			
laced with a roasted garlic lemon dressing,			
fresh basil and balsamic glaze			
Fried Green Tomato Salad	\$13.95		
iceberg and heart of romaine greens tossed with			
julienne heirloom carrots, tomatoes, cucumbers,			

hard-boiled egg and crumbled bacon topped with marinated fried green tomatoes on a buttermilk ranch dressing

HAND HELD DELIGHTS

Burgers and sandwiches are served with chips, fries, sweet potato fries, onion rings, potato salad, cole slaw or fruit.

Reuben	\$12.50	"Our
shaved corned beef or roasted turkey brea	ast	sliced ro
with swiss cheese and sauerkraut		red leaf
on grilled marble rye with thousand islar	nd dressing	whole v
Grouper Burger	\$17.25	Vegan
pan seared grouper fillet on kaiser bun		a blend
with creamy coleslaw, mango salsa		onions
and lime tartar sauce		with a v
Black Angus Burger	\$12.00	B.L.T
grilled to your liking with lettuce, tomat	o, shaved	crisp Ap
purple onion and a pickle spear (add chee	ese \$.50)	tomato
Quesadilla	\$10.95	
chicken, beef or vegetarian		ve
with sour cream, guacamole and salsa	1	
(shrimp add \$3.25)		GF

oasted turkey breast, havarti cheese, bacon, f lettuce, cucumbers, and tomato on toasted wheat grain bread with lingonberry mayo

Burger 🥖

Club"

\$10.50

\$10.95

d of organic grains, brown rice, organic corn, and green peppers on toasted vegan bun vegan roasted tomato mayo

\$9.95

pplewood bacon, red leaf lettuce, beef steak and mayo on your choice of toasted bread



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.