

THE WEST SIDE TENNIS CLUB

Luncheon Menu

Starters

Soup du jour, cup \$3.00 bowl \$5

French Onion Soup au Gratin \$6

Polenta with Gorgonzola cheese, shaved Prosciutto and asparagus \$9

**Smoked Salomon Platter with mini pumpernickel triangles,
capers & soft cream cheese \$12**

Chilled Jumbo Shrimp Cocktail \$13

Cheese Plate –Chef's selection of Artisan cheeses paired with fruit \$18

Sandwiches

All are served on white, rye, multi-grain or whole wheat breads, Kaiser roll, or tortilla wrap.

Accompanied by your choice of coleslaw or potato salad

Build your own Sandwich \$9

Any combination of cold cuts, cheeses or salads from the list below served with lettuce and tomato.

Roast Turkey Breast

Boar's Head Ham

Roast Beef

Corned Beef

Shrimp salad

Tuna Salad

Chicken Salad

Egg Salad

Grilled Chicken

American Cheese

Swiss Cheese

Cheddar Cheese

Mozzarella Cheese

Provolone Cheese

Soup and Sandwich Special \$8

Build your own half sandwich with your choice of a cup of soup or side salad

Specialty Sandwiches

Grilled Cheese Special \$9

American, Cheddar, Swiss or Mozzarella with crisp bacon and ripe tomatoes.

French fries or Side salad

Turkey Club \$11 Junior Club \$10 BLT \$9

Roast turkey breast, crisp bacon, lettuce, tomato and mayonnaise

Reuben Sandwich \$11

Lean Corned Beef grilled on rye with Swiss cheese, Russian dressing and crisp sauerkraut.

Served with potato salad and pickle

Steak Sandwich \$15

Sirloin Steak with mushroom sauce on a Toasted Hero

Served with French Fries and Onion Rings

Garden Fresh Salads

Warm Seafood Salad \$15

Grilled marinated shrimp and sweet sea scallops
Over baby spinach and romaine leaves in a light lemon dressing

Grand Slam Salad \$9

Mixed field greens joined with grape tomatoes, crunchy cucumbers, Kalamata olives,
Julienned carrots and hearts of palm. Choice of dressing

Turn this into an entrée by adding:

Grilled Chicken \$12 / Grilled Salmon or Steak \$14 / Grilled Shrimp \$16

Bombay Salad \$12

Marinated Grilled Chicken breast, Gala Apples and golden sun dried raisins
Tossed with crisp Romaine, Bibb Lettuce and ripe tomatoes served with curry vinaigrette dressing

Fiesta Salad \$8

Bowl of mixed greens, cranberries, mandarin orange sections and chopped walnuts

West Side Tennis Club House Salad \$5

Baby Mesclun, carrots, shredded Parmesan cheese, and toasted almond slivers

Entrees

Tilapia Platter \$14

Pan Seared filet served with grilled vegetables topped with a lemon caper sauce

Old Fashioned Meat Loaf \$14

Served with mashed potatoes and vegetable du jour

Char-broiled freshly ground Hamburger, Cheeseburger or Veggie Burger \$12

With French fries or side salad

Crock of Chili \$9

Create your own Pasta Choice of Mezzi Rigatoni or Angel hair pasta \$10

Served with choice of sauce: Marinara, Bolognese, Vodka, Pesto or Garlic and Olive Oil

With grilled chicken \$13 With grilled shrimp \$16

Farm fresh Omelets served with diced sautéed potatoes or side salad \$10

Create your own using the following ingredients:

Ham	Cheddar cheese
Bacon	Swiss cheese
Mushrooms	American cheese
Tomatoes	Mozzarella cheese
Onions	
Peppers	

Egg whites are also available

West Side Tennis Club

Dinner Menu

Starters

Soup of the day	5
<i>Ask your server about today's kettle creation</i>	
Traditional French Onion Soup au Gratin	6
<i>Baked with a Swiss cheese crouton</i>	
WSTC Salad	5
<i>Baby Mesclun, carrots, shredded Parmesan cheese, and toasted almond slivers</i>	
Florentine Crepe	8
<i>Delicate thin crespelle filled with baby spinach and creamy goat cheese</i>	
Grilled Polenta Gorgonzola	9
<i>Pan Seared polenta with gorgonzola cheese, shaved Prosciutto served with grilled asparagus</i>	

Pasta

Create your favorite combination	15
<i>Choice of Penne or Linguini Pasta served with your choice of sauce; Marinara, Bolognese, Vodka, Pesto or Garlic and oil</i>	
<i>With grilled chicken</i>	19
<i>With grilled shrimp</i>	23

Entrees

Includes WSTC House Side Salad

Roasted Free Range Chicken 22

*Half free range chicken seasoned with fresh rosemary and garlic
Served with vegetable and potato du jour*

Entrée Only \$19

* Suggested wine: Ecco Domani Pinot Grigio, Italy

Broiled Sole Grenobloise 24

*Delicately prepared with brown butter, lemon and caper sauce and
accompanied by Vegetable and Potato Du Jour*

Entrée only \$21

*Suggested wine: Mommessin Pouilly Fuisse, 2007 France

Salmon Florentine 24

Pan Seared Salmon with sun dried tomato coulis served over spinach

Entrée Only \$ 21

*Suggested wine: Markham Sauvignon Blanc, 2007 California

Petite Filet Mignon 28

*10 ounces of fork tender beef tenderloin char-broiled with port demi-glace
Roast potatoes, vegetable du jour and Bearnaise sauce*

Entree Only \$23

*Suggested wine: J. Lohr Cabernet Sauvignon 2007, California

Prime Sirloin Steak Maitre d'Hotel 29

*14 ounces of Grilled dry aged boneless strip cooked to your specifications
Accompanied by Roast potatoes and frizzled onions*

Entrée Only \$26

*Suggested wine: Casillero del Diablo, Cabernet Sauvignon, 2008 Chile

Baby Lamb Chops 32

*Honey Roasted and Seasoned with Fresh Rosemary
Served with Garlic red wine sauce and Almond-mint scented rice*

Entrée Only \$29

*Suggested wine: Louis Latour Pinot Noir, 2007 France

****Please note that Maine Lobsters or special orders can be reserved
48 hours in advance - Market Price**