



1910

## Luncheon Menu

When more than one entrée is chosen the higher priced entrée is charged for all.

No more than 2 choices on entrée, 1 choice for first course & dessert

Number of each entrée will be chosen in advance.

House Charge and tax are additional

### Luncheon Entrée Salads a la Carte

Includes dessert and coffee

(Add \$3.00 for Soup)

**Wellesley Chopped**, cucumbers, tomatoes, red onion, Bleu Cheese & Citrus vinaigrette

**Roasted Asparagus & Vermont Goat Cheese**, tomato, mixed greens, Balsamic glaze

**Pear & Gorgonzola**, scallion, red onion, pignoli nuts & Citrus vinaigrette

**Clubhouse Caesar**, Parmesan Reggiano & Herbed Croutons

**Mediterranean**, olives, tomato, red onion, feta cheese, pepperoncini & Greek dressing

**Kale & Quinoa**, apple, walnut, Vermont Cheddar Cheese, Honey Dijon Vinaigrette

**Sante Fe Farro**, corn, black bean, farro, pico de gallo, Cotija Cheese, Poblano & Avocado dressing

### Salad Proteins

<b>Chicken</b>	<b>\$25</b>	<b>Beef Tenderloin Tips</b>	<b>\$27</b>	<b>Turkey Tips</b>	<b>\$25</b>
<b>Salmon</b>	<b>\$28</b>	<b>Shrimp (4)</b>	<b>\$28</b>	<b>Scallops (4)</b>	<b>\$32</b>

**Twin Filled Haas Avocado Boats**, one with shrimp salad, one with crabmeat salad **\$26**

**Ahi Tuna** seared rare with Napa cabbage slaw, wonton crisps, Avocado Crema **\$28**

**Baby Burrata**, tomato, shaved prosciutto & cantaloupe, sourdough crisps, Balsamic glaze **\$24**

**Flank Steak Wedge**, Iceberg, grape tomato, red onion, Applewood smoked bacon, Bleu Cheese crumble & dressing **\$26**

### Luncheon Entrée Prix Fixe

(Served with one starter, choice of two entrées, dessert and coffee)

#### Starters

**Butternut Squash Soup** with Sage

**Tuscan Vegetable Minestrone Soup**

**New England Clam Chowder** (Add \$1.00)

**Wellesley Carriage House Salad**

**Traditional Caesar Salad** with Herb Croutons

**Chopped Salad** with citrus vinaigrette

#### Entrees

**Grilled Chicken Breast**, Basil Beurre Blanc **\$26.00**

**Sautéed Chicken Breast Francese**, Lemony White Wine Sauce **\$26.00**

**Baked Boston Scrod** topped with Nantucket Crumbs **\$27.00**

**Broiled Salmon Fillet** laced with Herbed Beurre Blanc **\$29.00**

**Grilled Swordfish Steak**, Citrus Chive Butter Sauce **\$30.00**

**Grilled Buckhead Baseball Steak**, Sweet Teriyaki Sauce **\$29.00**

**Roast Tenderloin of Beef with Béarnaise Sauce** \*8 person minimum **\$38.00**

#### Dessert

**Brownie or Blondie Sundae**

**Apple Crisp** served with French Vanilla Ice Cream

**Tulip of Dark Chocolate Grand Marnier Mousse**