

DINNER MENU

The Country Club of Waterbury

APPETIZERS

CALAMARI

GOLDEN FRIED WITH SLICED BANANA PEPPERS, RED ONIONS AND SPICY SRIRACHA AIOLI 10

SAUTEED CALAMARI

TENDER CALAMARI SAUTEED IN OLIVE OIL WITH GARLIC, WHITE BEANS, CHERRY PEPPERS AND GRILLED NAAN BREAD 10

FRENCH ONION SOUP

CARAMELIZED ONIONS BRAISED IN VEAL STOCK SEASONED WITH THYME THEN TOPPED WITH CROSTINI AND GRUYERE CHEESE 5

GF SHRIMP COCKTAIL

4 JUMBO SHRIMP SERVED WITH HOUSE MADE COCKTAIL SAUCE AND A LEMON WEDGE 15

🔥 GENERAL TSO TEMPURA PICKLES

TEMPURA BATTERED PICKLE CHIPS GOLDEN FRIED THEN SERVED WITH SPICY GENERAL TSO SAUCE 10

^{NEW} TRUFFLE RISOTTO

CREAMY PARMESAN RISOTTO INFUSED WITH WHITE TRUFFLE OIL, SAUTEED MUSHROOMS AND CHIVES 10

SALADS

CCW CAESAR SALAD

CRISP ROMAINE HEARTS, AGED PARMESAN CHEESE, HOUSE MADE CAESAR DRESSING, GARLIC CROUTONS AND WHITE ANCHOVY 10

GF SHEPARD SALAD

SLICED LEMONS, CHOPPED ROMAINE, PARSLEY, CUCUMBER, RED ONION, TOMATO, FETA CHEESE AND LEMON VINAIGRETTE 10

AHI TUNA SALAD

WASABI SESAME CRUSTED AND PAN SEARED OVER ASIAN NOODLE SALAD, BOK CHOY, BABY SPINACH, SHAVED CARROT AND HONEY WASABI AIOLI 18

GF TOOTY FROOTY SALAD

MIXED BABY KALE, RASPBERRIES, BLUEBERRIES, STRAWBERRIES, BANANAS, SLIVERED ALMONDS, FETA CHEESE AND LEMON POPPY SEED VINAIGRETTE 12

ENTREES

GF 🔥 JERK SWORDFISH

DUSTED IN JERK SEASONING AND PAN SEARED OVER WILD RICE WITH CITRUS HERB BUTTER 30

GF DIVER SCALLOP

JUMBO DIVER SCALLOPS PAN SEARED OVER PESTO ZOODLES AND BALSAMIC REDUCTION 33

FILET MIGNON AU POIVRE

CRUSTED IN BLACK PEPPERCORNS AND PAN SEARED SERVED WITH A LIGHT CONGAC CREAM SAUCE
8 oz. 36 6 oz. 32

GF NEW YORK STRIP

STERLING SILVER CHAR-BROILED OVER WHIPPED POTATO WITH ROASTED TOMATO & ONION TAPENADE AND RED WINE REDUCTION
12 oz. 33

HATFIELD RESERVE PORK CHOP

BONE-IN AND PORK CHOP RUBBED WITH ESPRESSO RUB AND PAN SEARED OVER PARMESAN WHIPPED POTATO, WHISKEY GLAZE AND FRIZZLED ONIONS 31

CCW CHICKEN PARMIGIANA

LIGHTLY BREADED BREAST OF CHICKEN TOPPED WITH HOUSE MADE POMODORO SAUCE, PARMESAN CHEESE AND MOZZARELLA CHEESE 23

ATLANTIC SALMON

PAN SEARED OVER COCONUT BARLEY, SAUTEED BABY SPINACH AND SWEET AND SOUR PONZU SAUCE 29

GF ZOODLE SCAMPI

ZUCCHINI NOODLES SAUTEED WITH SHRIMP, ROASTED TOMATOES, LEMON, GARLIC, PARMESAN CHEESE AND CHARDONNAY WINE 30

^{NEW} VEAL RIB CHOP

BONE-IN AND GRILL SEARED OVER WHIPPED POTATO WITH MADEIRA REDUCTION AND CHERRY PEPPERS 46

CHATHAM COD

CHATHAM COD BAKED WITH SHERRY BRAISED MAINE LOBSTER, RITZ CRACKER CRUMBS OVER VEG, RISOTTO & BURRE BLANC

Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food born illness