



APPETIZERS

Chicken Bacon Ranch Quesadilla Grilled Chicken, Monterey Jack Cheese, Bacon inside a Crispy Tortilla served with Ranch Dressing on the side	13.00	Chicken Wings Bone-In (GF) or Boneless Choose from: Mild, Medium, Hot, BBQ, or Garlic Parmesan, served with House-Made Blue Cheese or Ranch Dressing	15.00
Short Rib Tacos Braised Short Rib topped on a Soft Shell with Pico De Gallo, and Chipotle Mayo, served with Lime on the side	14.00	Chicken Tenders 5 golden crispy Chicken Tenders served with your choice of dipping sauce, and/or tossed in Wing sauce	12.00
Mozzarella Sticks Golden fried Mozzarella Sticks served with your choice of Marinara or Melba dipping sauce	12.00	Basket of Onion Rings Onion Rings fried to crispy, golden perfection and served with Horseradish Cream sauce	10.00
Totchos Golden fried Tater Tots topped with Nacho Cheese, shredded Short Rib, and fresh Pico de Gallo	14.00	Basket of Fries Golden-brown French Fries piled high in a basket and served with ketchup	6.00

SOUP & SALAD

Soup Du Jour Our featured Soup of the Day	4.00/8.00	New England Clam Chowder This Creamy Clam Chowder includes tender Clams, Bacon, Potato, and Vegetables	4.00/8.00
Strawberry Salad (GF, V) Mixed Greens, Fresh Strawberries, Goat Cheese, Red Onion, Tomato, Balsamic Dressing, Sunflower Seeds, and Cucumber Add Chicken 6.00 – Add Shrimp 6.00 – Add Salmon 8.00	14.00	Wedge Salad (GF) Iceberg Lettuce, Bacon, Egg, Tomato, Red Onion topped with Blue Cheese Crumbles and Blue Cheese Dressing Add Chicken 6.00 – Add Shrimp 6.00 – Add Salmon 8.00	13.00
Caesar Salad (V) Romaine Lettuce, House-Made Croutons, Parmesan Cheese, and House-Made Caesar Dressing Add Chicken 6.00 – Add Shrimp 6.00 – Add Salmon 8.00	13.00	Garden Salad (GF, V) Mixed Greens, Cucumbers, Carrots, Tomatoes, and choice of House-Made Dressing Add Chicken 6.00 – Add Shrimp 6.00 – Add Salmon 8.00	11.00

WRAPS & COLD CUTS

SERVED WITH FRIES

Buffalo Chicken Wrap Fried Chicken Tenders tossed in Buffalo sauce with Lettuce, Tomato, and Blue Cheese Dressing	15.00	Italian Mix Wrap Salami, Pepperoni, Capicola, Lettuce, Tomato, Onion, Provolone, Red Wine Vinaigrette	15.00
Cajun Salmon BLT Wrap Pan seared Cajun Salmon, Bacon, Lettuce, Tomato, and Lemon Aioli	13.00	Cold Cut Sandwich Choice of Turkey, Roast Beef, or Ham. Topped with Lettuce, Tomato, and Mayo. Served with your choice of Soup	<i>Half</i> 10.00 / <i>Full</i> 13.00
Beef & Cheddar Wrap Thinly sliced Roast Beef, wrapped with melted Cheddar Cheese, Sautéed Onions, and Au jus	15.00		

HANDHELDS

SERVED WITH FRIES *(Buns may be substituted for GF Bun)*

Chicken Parm Sandwich Breaded Chicken Breast, Marinara sauce, covered in melted Mozzarella, and Parmesan Cheese, and served on a toasted Brioche Bun	15.00	Chicken Cordon Bleu Sandwich Grilled Chicken Breast, sliced Ham, covered in melted Swiss Cheese, with Honey Mustard, Lettuce, Tomato, and served on a toasted Brioche Bun	15.00
Reuben Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing, served on grilled Marble Rye Bread	15.00	Classic Burger A juicy 8 oz Burger topped with Lettuce, Tomato, Onion, and served on a toasted Brioche Bun	13.00
Hot Roast Beef Open-faced, thinly sliced Roast Beef, Beef Gravy, Mushrooms, Onions, and served on White Bread	15.00	Beyond Burger <i>(GF, V, VG)</i> 6 oz Plant Based Burger topped with Lettuce, Tomatoes, and Onions, served on a toasted Vegan Bun	15.00
Rachel Sliced Turkey, Coleslaw, Swiss Cheese, and Thousand Island Dressing, served on grilled Marble Rye Bread	15.00	Wagyu Burger 8 oz Wagyu Burger, topped with Cheddar Cheese, Bacon, Mixed Greens, Pickled Red Onions, and Mustard Mayonnaise, served on a toasted Brioche Bun	20.00

ENTRÉE

Entrées Available Monday through Saturday, 4:00 PM to Close and Sunday, 11:00 AM to Close

NY Sirloin A tender, lean, Sirloin Steak bursting with flavor and cooked to your desired temperature, served with Mashed Potatoes, Mushrooms and Onions	27.00
Clubhouse Chicken Pan seared Chicken Breast, Prosciutto, Onions, Peas, White Wine Butter sauce, served over Mashed Potatoes	24.00
Braised Short Rib <i>(GF without Demi-Glace)</i> Short Ribs that have been braised for 3 hours, served with Carrots, atop Mashed Potatoes and Rosemary Demi-Glace	27.00
Tropical Glazed Salmon <i>(GF)</i> Pan seared and glazed with Pineapple/Jalapeno sauce, topped with Mango Salsa, served with Rice Pilaf and Asparagus	26.00
Broiled Cod Broiled with Garlic Butter and Seasoned Breadcrumbs, served with Rice Pilaf and Broccoli	24.00
Eggplant Parmesan <i>(V)</i> Breaded and Fried Eggplant, layered with home-made Marinara sauce, Mozzarella Cheese, and Parmesan Cheese, served over Penne Pasta	17.00

About The Club

Located in beautiful Southern Saratoga County, in the hamlet of Jonesville, just twenty minutes from Saratoga Springs, this 27-Hole Public Golf Course is a challenge to all levels of handicap. Built in 1968 the course features large spacious greens, sloping wide fairways, and expansive views of the countryside. In 2004, the sequence of the golf holes was reconfigured when the building of the 15,000 sq. foot Grand Clubhouse, The Vista, was completed and opened to the public. The unique challenging setting makes this course well worth the trip from any location.

Stay In The Know

Follow us online where we post news about the club each week. Plus, you can visit our website to book your next tee-time, learn about special events, and more!



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