



APPETIZERS

Chicken Bacon Ranch Quesadilla Grilled Chicken, Crispy Bacon, melted Monterey Jack Cheese, and Ranch Dressing	13.00	Bone-In Wings 17.00 <i>(GF)</i> or Boneless (10) 15.00 Choose from: Mild, Medium, Hot, BBQ, or Garlic Parmesan, served with House-Made Blue Cheese or Ranch Dressing	
Chicken Tenders 5 golden crispy Chicken Tenders served with your choice of dipping sauce, and/or tossed in Wing 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

New England Clam Chowder This Creamy Clam Chowder includes tender Clams, Bacon, Potato, and Vegetables	4.00/8.00	Caesar Salad <i>(V)</i> 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 <i>(GF, V)</i> 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

HANDHELDS

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

Short Rib Tacos (2) Braised Short Rib Tacos topped on a Soft Shell with Pico De Gallo, and Chipotle Mayo, served with Lime on the side	14.00	Classic Grilled Chicken Sandwich Grilled Chicken Breast, topped with Lettuce, Tomato, and Red Onion, served on a Brioche Bun	15.00
Cheeseburger Sliders (4) King's Hawaiian Rolls, American Cheese, Secret Sauce, topped with Worcestershire Glazed Onions	14.00	Classic Burger A juicy 8 oz Burger topped with Lettuce, Tomato, Red Onion, and served on a toasted Brioche Bun	13.00

GF – Gluten-Free V – Vegetarian VG – Vegan



FLATBREADS

Margherita Flatbread

Crispy Flatbread, Vibrant Tomato Sauce, Fresh Mozzarella Cheese, and Torn Basil Leaves

12.00

Buffalo Chicken Flatbread

Crispy Chicken, Mild Sauce, Cheddar Cheese, Blue Cheese Dressing on the side

15.00

White Clam Flatbread

White Garlic Sauce, Clams, Bacon, Oregano, Red Pepper Flakes, and Mozzarella Cheese

12.00

Philly Cheesesteak Flatbread

Shaved Prime Rib, Sauteed Onions and Peppers, Cheese Sauce, and Provolone Cheese

16.00

ENTRÉE

Entrées Available Wednesday 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

32.00

Short Rib Bolognese

Rich and hearty Short Rib Bolognese, simmered to perfection, melding tender, succulent Beef with a medley of Spices, Tomatoes, and Savory Herbs.

18.00

Salmon Beurre Blanc

Pan seared Salmon, topped with a White Wine Butter Sauce, served with Rice and Asparagus

26.00

Eggplant Parmesan *(V)*

Breaded and Fried Eggplant, layered with home-made Marinara sauce, Mozzarella Cheese, and Parmesan Cheese, served over Penne Pasta

17.00

Stuffed Sole

Stuffed sole, with a delightful combination of flaky white fish filled with a blend of seasoned crab and shrimp, served with rice pilaf and grilled asparagus.

20.00

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!



facebook.com/vanpattengolf



instagram.com/vanpattengolfclub



www.vanpattengolf.com

