

Calcuttas

RESTAURANT • COCKTAILS • SPORTS

STARTERS TO TEE OFF

Smoked Kettle Chips 7
White BBQ Dip

Tortillas "con Queso" 8
Tri-Colored Tortillas, Chorizo Cheese Dip, Salsa

Thai Meatballs 14
Pork Meatballs, Ginger, Lemongrass,
Savory Coconut Broth

Crispy Pork Belly 14
4-Hour Cooked Pork Belly, Tangy
Korean BBQ, Napa Slaw

Seared "Ahi Tuna" 14
Pickled Ginger, Wasabi, Citrus Ponzu

The Kings Wings 14
Choice of Buffalo, BBQ, Buff-a-Que,
Garlic Parmesan, Korean

Crispy Chicken Tenders 14
With Fries and Honey Mustard

ON THE GREENS

PRO TIP: Grilled Chicken 6 - Grilled Shrimp 8 - Seared Ahi Tuna 10

Apple Poppy 12
Baby Spinach, Apples, Craisins, Vermont Chevre,
Onion Crisps, Honey-Poppy Vinaigrette

"All Hail" Augustus 12
Romaine, Roasted Peppers, Red Onions, Olives,
Croutons, House Caesar Dressing

Cucumber Caprese 14
Heirloom Tomatoes, Fresh Mozzarella, Quick
Pickled Cucumbers, Basil Oil

Huge Greens 12
Tossed Greens, Garden Vegetable Array,
Boiled Egg, House Red Wine Vinaigrette

Triple Bogey Platter 14
Tuna, Chicken and Egg Salads Over Greens
with Vermont Cottage Cheese and Crostini Toast

SLIDERS / SAMMIES FROM THE FAIRWAY

*All Sandwiches served with Homemade Kettle Chips
Add \$1 for House Cut Fries*

Pulled Pork Sandwich 14
Slow Braised Pork shoulder, Slaw, Onion Crisps and
Chef Pauly's Pickles

Angus Beef Sliders 15
Caramelized Onion, American Cheese, Fried Pickle,
Burg Sauce

Crab Cake Sliders 16
Maryland Blue Crab, Remoulade, Tomato, Greens

Grilled Caprese 14
Fresh Mozzarella, Heirloom Tomatoes, Greens, Basil,
Pesto Mayo Dip

Short Rib Grilled Cheese 15
Caramelized Onions, Horseradish Sauce & Provolone

All American Angus Burger 15
Smoked Bacon, American Cheese on Grilled Brioche,
Burg Sauce

Baja Chicken Sandwich 14
Avocado, Salsa Cruda, Queso Blanco, Tortillas

The Clubhouse 14
Shaved Ham & Turkey, Peppered Bacon, Tomato,
Greens, Roasted Garlic Mayo, Toasted Klingers Sourdough

Chicken Quesadilla 12
Homemade Salsa Cruda and Sour Cream

ENTREES

Grilled 12-ounce N.Y. Strip Steak 29
Red Skin Garlic Mashed, Grilled Asparagus, Red Wine
Demi-Glace

"Everything Bagel" Spiced Ahi Tuna 28
Ginger-Jasmine Rice, Wasabi Crema, Napa Slaw, Chili Oil

Slow Braised Short Rib 26
Tender Rib, Roasted Garlic Mashed, Natural Jus,
Haystack Onion

Seared Crab Cakes 28
Coleslaw, Cajun Remoulade, Red Skin Garlic Mashed

Mac & Cheese 16
Cavatappi, Creamy Gouda Mornay, Reggiano-Panko Crust

Pulled Pork Mac & Cheese 20

Ultimate Mac 20
Fresh Jalapeno, Grilled Chicken and House Smoked Bacon

We reserve the right to add a 20% gratuity to split checks and groups of 6 or more.

The Department of Health requires us to inform you "Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."

Calcuttas

RESTAURANT • COCKTAILS • SPORTS

COCKTAILS

Fox Run Martini 12

Vodka, Chambord, Pineapple, Pink Sugar Rim

The Hole In One 11

Stoli Blueberry, Infused Blueberries, Pink Lemonade

The Calcutta Raspberry Fizz 10

Lemon Vodka, Raspberry Vodka, Sierra Mist,
Pink Sugar Rim

Bloody Bunker 10

Vodka, Bloody Mary Mix, Chili Lime Rim

The Birdie Pina Colada 11

Hand Shaken Bacardi, Coconut Syrup, Pineapple,
Meyers Rum Float

The Bees Knees 10

Beefeater Gin, Honey, Lemon

Strawberry Mojito 11

Bacardi, Mint Simple Syrup, Strawberry

Tequila Paloma 11

Cuervo Traditional, Grapefruit, Goslings Ginger

DRAFTS

Switchback 7

Fiddlehead IPA 7

Upper Pass Cloud Drop 7

Allagash White 7

Mount Holly 8

CANS

Bud 5

Budlight 5

Michelob Ultra 5

Harpoon IPA 6

Long Trail Ale 6

UFO White 6

White Claw 6

Labatt Blue 5

Corona Extra 6

Corona Light 6

Guinness 6

Allagash White 6

Woodchuck 802 Cider 7

WINES

Glass / Bottle

Whites

Kim Crawford Sauvignon Blanc 12 / 45

Anterra Pinot Gringio 7 / 26

Simi Chardonnay 12 / 45

Prosecco Split 11

Barton & Guestier Rosé

Reds

Josh Cabernet 9 / 35

Rodney Strong Cabernet 16 / 59

Bar Dog Pinot Noir 8 / 32

Red Diamond Merlot 8 / 32

Beer Selections May Change Periodically for your Enjoyment