Smash Burgers

All burgers are a blend of chuck brisket and short rib 4 oz. smash patties. Served on a grilled bun with smash sauce, lettuce, tomato, onion, house pickles. Sub GF bun $1.50

- Single $10.95
- Double $13.95
- Triple $16.95

Add:
- American, cheddar, provolone, or pepperjack $1
- Grilled onions or jalapeno $1
- Bacon or chili $1.50

Served with house fries or slaw. Sub sweet potato fries or side salad $2.99

Yard Bird

Chicken Quesadilla
Grilled chicken, shredded cheddar, onion, jalapeno, served with salsa and sour cream $13.95

Classic Crispy Chicken
Buttermilk fried chicken breast, mayo, house pickles, on a grilled bun $13.95

Grilled Chicken
Marinated grilled chicken breast, bacon, provolone, mayo, lettuce, tomato, red onion, house pickles, grilled bun $15.95

Chicken Salad Wrap
White meat chicken, red grapes, celery, onion, tarragon, lettuce, tomato, herb tortilla $13.95

Served with house fries or slaw. Sub sweet potato fries or side salad $2.99

Breakfast

Served Monday–Friday 5:30–10:00 Saturday–Sunday 8:00–10:00

Classic Breakfast
Two eggs, homefries, toast, choice of bacon, ham, or sausage patties $11.95

Breakfast Sandwich
Grilled English muffin, fried egg, American cheese, bacon, ham, or sausage $6.95

Buttermilk Pancake Stack
3 pancakes, choice of bacon, ham, or sausage patties $12.95

Sides
Homefries $4.50
Single Egg $1.50
Toast (2) $3.50
Bacon, ham, or sausage patties $3.99

Smash Sammies

Served with house fries or slaw. Sub sweet potato fries or side salad $2.99

BLT
Apple-wood smoked bacon, iceberg, vine ripe tomato, mayo, toasted sourdough or honey wheat bread $12.50

Club
Triple decker, turkey, ham, bacon, lettuce, tomato, cheddar, mayo on toasted bread $15.95

Chili Cheese Dogs
(2) All beef hot dogs, house made chili, cheddar cheese, diced onion $11.95

Adult Grilled Cheese
Provolone, pepperjack, cheddar, sliced tomato, bacon, on grilled sourdough $13.95

Seafood Platter

Fried Shrimp
Hand-breaded shrimp fried to a golden brown with house cut fries and slaw $15.95

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In the Rough

Large House Salad
Crisp iceberg, shredded cheddar, cucumbers, tomatoes, croutons, red onion $9.95

Chef Salad
Chopped iceberg, shaved turkey, ham, tomatoes, cheddar cheese, bacon, cucumbers, hard-boiled egg, croutons $15.95

Ranch, Balsamic vinaigrette, Italian

Beverages

Coke, Diet Coke, Coke Zero, Sprite, Ginger ale, Lemonade, Sweet Tea, Unsweet Tea $3.50

Hot Chocolate, Hot Tea $3.50

Coastal Coffee Roasters Carolina Morning Blend $4.00

Orange juice, Cranberry juice, Grapefruit juice $4.00

Sides

House Cut Fries $4.99
Sweet Potato Fries $5.99
Cole Slaw $3.99
Side House Salad $4.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Signature Cocktails**

- **Transfusion**
  Titos, Barstool transfusion mix $11.50

- **Margarita**
  Espolon, Cointreau, fresh lime juice, simple syrup $10

- **Old Fashion**
  Clover rye whiskey, sugar, bitters, orange, cherry $12

- **Tequila Sunrise**
  Patron, orange juice, grenadine $11

- **Bay Breeze**
  Malibu, cranberry, pineapple $8

- **Classic Cosmo**
  Titos, Cointreau, cranberry, lime $9

- **Dark N’ Stormy**
  Goslings Black Seal Rum, fresh lime juice, Barrett’s ginger beer $8

- **Moscow Mule**
  Titos, Barrett’s ginger beer, fresh lime juice $8

- **Hazelnut Mimosa**
  Frangelico, orange juice, Wycliff brut $10

- **Amen Corner**
  Hendriks, pineapple juice, lemon juice, grenadine $9

- **Espresso Martini**
  Titos, Espresso, Kahlua $12

- **Vamoosa**
  Titos, orange juice, Wycliff champagne $10

**House wine**

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir, Moscato $7 glass / $25 bottle

Wycliff Brut Champagne $6 glass / $22 bottle

**ADULT LIBATIONS**

Ask your server or bartender about our craft draft selections

- **Budweiser** $4
- **Bud Light** $4
- **Coors Light** $4
- **Michelob Ultra** $4
- **Miller Lite** $4
- **Modelo** $4
- **PBR (16oz)** $4
- **Yuengling** $4
- **White Claw Hard Seltzer** $5
- **Guinness (16oz)** $6.25
- **Corona Premier** $4
- **Allagash White** $6.25
- **Wicked Weed Pernicious IPA** $6.25
- **Wild Leap Chance IPA** $6.25
- **Bell’s Two-Hearted Ale (16oz)** $7.25
- **Heineken Non-Alcoholic** $5
- **High Noon Seltzer** $7.50

**Wescott Golf Club Events & Catering**

Wescott specializes in private events for your business, church, family, and friends. Our tented patio is ideal for weddings, golf outings, or large events with live entertainment. The clubhouse is perfect for groups up to 150 or less. The wrap-around porch and tented patio lets us accommodate up to 350 guests.

The Clubhouse’s expansive wrap-around porch provides guests with beautiful views of the lush golf course. With the additional available space under the 6,400 square foot tent-configured outdoor patio, the events staff has the flexibility to provide an outside venue for any event.

Please contact, Jason Boutin, to set up a personalized tour and for our full catering options.

Jason Boutin
jboutin@wescottgolfclub.com
843-475-9546