

WOLF LAUREL

Starters

Pork Jalapeno Hand Pie 9

Candied Jalapeno, Pork Confit, Parmesan, Local Chow Chow

Shrimp Cocktail 12

4 Poached Shrimp, Siracha cocktail Sauce

Rosemary-Parmesan Fries 9

Idaho Strings, Rosemary, Parmesan, Fermented Ketchup

Soup

Clubhouse Seafood Chowder Cup 4 Bowl 6

Daily Soup Cup 4 Bowl 6

Salads

Southern Caesar 8

Romaine, Cornbread Croutons, Asiago, Citrus-Garlic Dressing, Charred Lemon

Iceberg Wedge 9

Iceberg, Tommy Toe, Pickled Ramps, Pork Belly Bacon,
Aged Blue Cheese, Blue Cheese Dressing

Clubhouse Salad 8

Mixed Greens, Candied Brussels, Grilled Carrots, Pickled Onions,
Tommy Toe, Beets, White Balsamic Vinaigrette

DINNER MENU

Big Plates

Apple Brandy NY Strip 24

Local 12 oz. NY Strip, Fingerling Potato, Mushrooms, Blistered Beans and Cabernet butter
By the glass St. Supery Cabernet – By the bottle Antigal Cabernet

Orange Marmalade Duck 22

Crispy Orange Marmalade duck, Porkbelly Fried Rice, Wok Shocked Vegetables
By the glass Louis Latour Grand Ardeche Chardonnay – By the bottle Pietra Santa Pinot Gris

Herb Crusted Lamb 23

Colorado Herb Crusted Lamb Rack, Herb Cous Cous, Citrus Broccolini, Mint Chimichurri
By the glass Padrillos Malbec – By the bottle Impossible Malbec

Shrimp Carbonara 21

4 white Shrimp, Kale, Pork Confit, Roast Corn, Tomato, Green Peas and Herb Pasta
By the glass Artesa Chardonnay – By the Bottle Bouchaine Pinot Noir

Crispy Salmon 20

Skin up Salmon, Kale, Grilled Carrots, Herb Rice, Tomato Confit
By the glass Kris Pinot Grigio – By the bottle Santa Margarita Pinot Grigio

Vegetable Kale Pesto 19

Kale Pesto, Asparagus, Ramps, Greens, Kale, Carrots, Roast Beets, Mushrooms, toasted Orzo
By the glass Nobilo Sauvignon Blanc – By the bottle Montes Sauvignon Blanc

Fresh Catch Market Price

Most important events in history are celebrated around or include dining in celebration of a particular event. It is very humbling and with great respect that we create your cuisine at Wolf Laurel Country Club. We are continuing to grow and look forward to creating dining experiences for the upcoming season.

Ethan

May 23-June 13,2017