

WINCHESTER COUNTRY CLUB

APPETIZERS

SEARED AHI TUNA

Sushi grade Ahi Tuna seared and served with Teriyaki Dipping Sauce. 10

CHESAPEAKE HOT CRAB DIP

A creamy, rich Crab Dip, topped with Cheddar Cheese baked in a Bread Boule. 12

BUFFALO WINGS

A full pound of wings tossed in your choice of Sweet Thai Pepper, BBQ, or Buffalo Sauce served with Carrot & Celery sticks and your choice of Ranch or Blue Cheese. 12

QUESADILLA YOUR WAY

Crispy Grilled Flour Tortilla filled with Sautéed Peppers, Onions and Cheddar Cheese, served with Sour Cream, Salsa, Guacamole and Jalapenos. Grilled Chicken 8 / Prime Rib 14

FLAT BREAD BLISS

Stone fired Nann Bread with creamy Brie Cheese and Pears drizzled with Raspberry Coulis. 8

TERIYAKI CHICKEN DUMPLINGS

Tender savory Chicken Dumplings pan seared and served with Teriyaki & Ginger Dipping Sauce. 8

POTATO SKINS

Potato Wedges covered with Melted Cheddar Cheese, Smoked Bacon and Scallions. 9

ROASTED RED PEPPER HUMMUS

Red Pepper Hummus served with Fresh Vegetables and deep fried Pita Points. 7

SOUP & SALAD

FRENCH ONION SOUP

Caramelized Onions in a Beef Broth topped with homemade Croutons & melted Provolone Cheese. 4

TOMATO BOUILLON

A Winchester Country Club Classic. Cup 4 / Bowl 5

SOUP DU JOUR

Our soups are made daily with the freshest seasonal ingredients. Cup 4 / Bowl 5

SALMON QUINOA SALAD

Blackened Atlantic Salmon Filet over Chilled Quinoa Salad with Avocado Slices, Red Onion and Creamy Avocado Ranch Dressing. 15

TRADITIONAL COBB SALAD

Romaine Lettuce, Diced Tomatoes, Chopped Bacon, Hard Boiled Egg, Diced Grilled Chicken, Avocado Slices, and Crumbled Blue Cheese. Choice of Dressing. Small 9 / Large 13

WCC APPLE BLOSSOM

Crispy Greens topped with Dried Cranberries, Fresh Apples slices and Roasted Candied Southern Pecans finished with Apple Cider Vinaigrette. Small 9 / Large 13

GRILLE ROOM CAESAR

Crispy Romaine tossed with our housemade dressing, topped with Grilled or Breaded Chicken finished with Homemade Croutons and Fresh Grated Parmesan Cheese.

Small 9 / Large 13

Grilled Shrimp Small 11 / Large 15
Seared Ahi Tuna Small 12 / Large 16



BURGERS & CHICKEN

All Sandwiches and Burgers are served with your choice of French Fries, Pub Chips, Cottage Cheese, Cole Slaw or Fresh Fruit.

Bread Choices: Rye, Country White, Hearty Wheat or Sourdough.

CHOICE ANGUS BURGER

Half pound Black Angus Burger Grilled to order served on a toasted Brioche Bun with your choice of Cheese with Lettuce and Tomato. 10

SOUTHWESTERN BURGER

Half pound Black Angus Burger Grilled to order topped with Pepper Jack Cheese, Guacamole and Smoked Bacon on a toasted Brioche Bun. 12

AVOCADO CLUB

Grilled Chicken, Avocado, Smoked Bacon, Tomatoes and melted Swiss Cheese with Chipolte Ranch on Grilled Sourdough. 11

RED WHITE AND BLUE BURGER

Half pound Black Angus Burger topped with Housemade BBQ Sauce, a Fried Onion Ring and Blue Cheese Crumbles on a toasted Brioche Bun. 12

SANDWICHES & PANINI'S

DELI SANDWICH

Choice of Roasted Turkey Breast, Black Forest Ham, Chicken Salad, Egg Salad or Tuna Salad. 9

PICK TWO

Select from a half deli sandwich, a cup of soup or a Caesar or House Salad. 9

WCC CLUB

Fresh Roast Turkey Breast, Black Forest Ham, American Cheese, Lettuce, Tomato, Smoked Bacon piled high on your choice of bread. 11

1923 CRAB CAKE SANDWICH

Pan Seared 6 oz. fresh all Lump Crab Cake served on a Toasted Brioche Bun with Remoulade. 15

PANINI CAPRESE SANDWICH

Fresh Mozzarella, Tomatoes, Fresh Basil drizzled with Blood Orange Balsamic on Grilled Ciabatta Bread. 9

WINCHESTER COWBOY PANINI

Slow Roasted Smoked Brisket, brushed with Housemade BBQ sauce topped with Aged Cheddar Cheese. 12

DINNER ENTREES

Dinner Entrees served after 5pm. All entrees include your choice of House or Caesar salad and are served with starch and vegetable.

DRY AGED BLACK ANGUS FILET MIGNON

8 oz. choice all natural & locally farmed finished with Maître d'hôtel Butter. 36

APPLEWOOD SMOKED PORK CHOPS

Locally sourced twin center cut Smoked Chops flame grilled finished with a sweet Bourbon Glaze. 15

RIBEYE

16oz. center cut choice Ribeye char-broiled to order finished with Maître d'hôtel Butter. 26

POLLO MAYAGUEZ

Chicken Breast lightly seasoned topped with a Sweet Tropical Mango & Fruit Salsa finished with Crispy Fried Plantains, served with a Mushroom Risotto. Developed by our inspiring chefs from Puerto Rico. 16

NORTH ATLANTIC FLOUNDER

Broiled and topped with Lemon Burre Blanc. 14
Stuffed with Fresh Lump Crab Meat. 19

MARYLAND STYLE CRAB CAKES

Fresh all Lump Crab Cakes Housemade with no filler served with Remoulade Sauce.
Single 16 / Double 30

BAKED CRAB STUFFED SHRIMP

Jumbo Shrimp stuffed with fresh all Lump Crab Meat baked to perfection. 24

SEAFOOD PUTTANESCA

Shrimp, Sea Scallops and Crab Meat sautéed in olive oil finished in a light Tomato Sauce with Olives, Capers and a touch of Garlic. Served over Angel Hair Pasta. 23

ATLANTIC GRILLED SALMON

Grilled Salmon topped with Lemon Burre Blanc. 18

SURF & TURF

8oz. Filet Mignon with 3 Jumbo Stuffed Shrimp with Crab Meat. 46

8oz. Filet Mignon with a Fresh Lump Crab Cake. 48



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*