



## Winnapaug Country Club

### DINNER

Service begins at 4:30 pm

#### Entrees

All Dinners served with potato and vegetable of the day

##### CHICKEN PICCATA

Chicken breast with fresh lemon juice,  
butter and capers 16.95

##### CHICKEN SALTIMBOCCA

Sautéed chicken breast topped with prosciutto  
and mozzarella cheese with sautéed mushrooms  
in a sage Marsala sauce 18.95

##### CHICKEN MARSALA

Sautéed chicken breast with mushrooms  
in a sage Marsala sauce 17.95

##### CHICKEN FRANCAISE

Sautéed chicken breast in light egg batter  
with a white wine lemon sauce 17.95

##### RISOTTO AL POLLO

Creamy risotto with grilled chicken,  
spinach and mushrooms 17.95

##### GRILLED SIRLOIN ALLA MAMMA\*

Grilled Angus NY Sirloin served with sautéed mushrooms, banana  
peppers in a garlic wine sauce 22.95

##### HERB CRUSTED BAKED COD

Baked cod with herb-seasoned bread crumbs  
topped with lemon white wine sauce 16.95

##### VEAL MARSALA

Sautéed medallions of veal with mushrooms  
in a sage Marsala sauce 19.95

##### FISH 'N CHIPS

Seasoned beer-battered cod, served with  
French fries and cole slaw 13.95

##### BAKED CAJUN COD

Spicy bread crumb, mango salsa 17.95

#### Pasta

##### CHICKEN PARMESAN

Breaded chicken cutlet baked with cheese and marinara  
served with penne pasta 16.95

##### VEAL PARMESAN

Breaded veal topped with mozzarella cheese in a  
basil marinara served with penne pasta 19.95

##### SHRIMP FRA DIAVOLO

Sautéed shrimp in our own spicy marinara sauce  
served over linguini 19.95

##### PENNE ALLA VODKA

Penne served in a vodka pink sauce 13.95  
with Grilled Chicken 3.00 with Shrimp 4.00

##### FETTUCCHINI ALFREDO

Sautéed portabella mushrooms served over  
fettuccini alfredo parmesan cream sauce 14.95  
with Grilled Chicken 3.00 with Shrimp 4.00

##### PENNE WITH MEATBALLS

Homemade meatballs served over penne pasta  
in marinara sauce 15.95

##### MUSSELS LINGUINE

White wine marinara over Linguine 16.95

#### HOMEMADE DESSERTS

Ask your server about our daily variety  
of delicious desserts

*\*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.  
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.  
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*