



White Wines

KRIS	10	38
<i>Pinot Grigio, Italy</i>		
SANTA MARGHERITA	14	55
<i>Pinot Grigio, Italy</i>		
LA CREMA	12	42
<i>Chardonnay, California</i>		
CHATEAU ST MICHELLE	9	36
<i>Riesling, Washington</i>		
OYSTER BAY	9	31
<i>Sauvignon Blanc, New Zealand</i>		
GROONER	8	29
<i>Gruner Veltliner, Austria</i>		
ROUTAS	9	35
<i>Rosé, France</i>		

Sparkling Wines

MIONETTO	10	30
<i>Prosecco, Italy</i>		
MOET & CHANDON		91
<i>Champagne, France</i>		

Red Wines

SILVER PALM	11	40
<i>Cabernet, California</i>		
FRANSCISCAN	13	45
<i>Cabernet, California</i>		
JORDAN		75
<i>Cabernet, California</i>		
BROADSIDE	10	38
<i>Merlot, California</i>		
MURPHY GOODE	10	37
<i>Pinot Noir, California</i>		
DISENO	8	30
<i>Malbec, Mendoza</i>		
SANTA CRISTINA	9	32
<i>Sangiovese, Italy</i>		

Cocktails

The Par 3

Organic Vodka, a blend of fresh squeezed orange, lemon, & lime juice, with a splash of club soda

Blue Mule

*Organic Vodka. Muddled blueberry & mint,
Fresh lime, Ginger beer*

The Cape Club Smash

*Bourbon, Muddled Lemon, & Blackberry, Fresh
Mint, Simple Syrup, Soda water*

Watermelon Wave

*Citrus Vodka, with fresh Watermelon fresh lemon
juice topped with Soda water*

Aperol Spritz

Aperol, prosecco, club soda, orange garnish

Spirits

Vodka

*Absolute
Deep Eddy Ruby Red
Grey Goose
Kettle One
Stoli Flavors
Tito's*

Gin

*Beefeater Dry Gin
Bombay Sapphire
Hendrick's
Tanqueray
Tanqueray 10*

Rum

*Bacardi
Captain Morgan
Gosling's
Malibu
Myer's
Lanazul Silver
Casamigos Silver
Don Julio Reposado
Jose Cuervo Gold
Patron Silver*

Whiskey

*Crown Royal
Jack Daniels
Jameson
Bulleit Rye
Fireball
Seagram's 7
Seagram's V.O
Bourbon
Basil Hayden's
Bulleit Bourbon
Elijah Craig
Jim Beam
Johnny Drum
Maker's Mark
Woodford Reserve*

Scotch

*Balvenie 12
Dewar's 12
Glenfiddich 15
Glenfiddich 18
Johnny Walker
-Red/Black
Lagavulin 16
Macallan 12
Oban 16*



Appetizers

House Chili \$6/\$8

Served with Crispy Tortilla Chips

Wings or Tenders \$8 🌾

Your Choice of Sauce: Sweet Teriyaki, Honey Garlic Sriracha, Jerked, Cajun, Garlic Parmesan, Carolina BBQ, Nashville Hot, Kickin Bourbon, Thai Chili, Buffalo or BBQ

Honey Garlic Sriracha Shrimp \$14 🌾

16-20 Shrimp coated in Rice flour and flash fried. Served on Shaved Lettuce with Fried Garlic & Honey Sriracha sauce.

Garlic Knots \$5

Served with Warm House Marinara and Parmesan

Edamame Dumplings \$12

Crispy Dumplings, Gochujang Aioli & Pickled Vegetables

Sliders \$12

Choose from Chicken Parmesan, Nashville Hot Or Buffalo

Chili Cheese Nachos \$16 🌾

House Chili, Shredded Jack, Sour Cream, Shredded Iceberg, Fresh Salsa and Pickled Jalapeno's

Sandwiches

All sandwiches served with your choice of side
Gluten free bread available

Build Your Own Sandwich

Available in full(15) or half (9) excluding wraps

Choice of: Turkey, Tuna Salad, Chicken Salad or Grilled Chicken

Cheese: Cheddar, American, Swiss

Add-ons: Bacon, Roasted Garlic Aioli

Short Rib 2.0 Grilled Cheese \$17

Piave Fondue, Scallion, Braised Short Rib, Cheddar and Goat Cheese with a side of House BBQ.

Back 9 Wrap \$15

Crispy Chicken, Tomato, Applewood Smoked Bacon, Shredded Iceberg, Goat Cheese and Pesto Mayo

The Cape Club \$15

Roasted Turkey Breast, Crispy Applewood Smoked Bacon, Lettuce, Tomato, Roasted Garlic Aioli.

Pizzas

Gluten free crust available

Four Cheese \$11

Mozzarella, Provolone, Parmesan, & Romano Cheeses over our House Sauce

Garlic Parmesan Shrimp \$21

Fresh Shrimp, Garlic Parmesan Sauce, Pizza Cheese, Caramelized Onions & Bacon. Finished with Cherry Balsamic Reduction and Chopped Scallions

Mac Attack! \$17

House Chili, Pizza Cheese, Cheddar, 1000 Island Dressing & Shredded Iceberg

Meat Lover's \$17

Pepperoni, Sausage, Meatball, Bacon & Jalapenos'

Create Your Own \$11+

Sausage, Grilled Chicken, Pepperoni, Bacon, Meatballs, Jalapenos, Mushrooms, Peppers, Caramelized Onions

From the Garden

All salads available as a full or half size

Garden Salad \$10 🌾

Field Greens, Grape Tomato, Julienne Carrot, Red Onion & English Cucumber with Choice of Dressing

Caesar Salad \$11 🌾

Baby Romaine Hearts, Shaved Parmesan, Garlic Croutons & Classic Caesar Dressing

Fall Apple \$12 🌾

Field Greens, Belgium Endive, Red Onion, Candied Walnuts, Crumbled Bleu Cheese, Fresh Sliced Granny smith Apples & Cider Vinaigrette

Grilled Baby Romaine \$11 🌾

Shaved Carrot, Fresh Beet, Grape Tomato, Red Onion and Goat Cheese with White Balsamic Vinaigrette

Warm Roasted Fall Vegetable & Farro \$14 🌾

Roasted Butternut, Brussels Sprouts, Broccoli, Beets and Red Pepper with Pine Nuts and Miso Honey Vinaigrette

*add grilled chicken(6), shrimp(10), salmon(8), steak tips (12), chicken salad (6) turkey (6) or tuna salad (6) to any salad

Sandwich Sides

French Fries	Potato Chips
Sweet Potato Fries	Fruit Salad
Cole Slaw	

From the Grill

Served with your choice of side

Any burger can be substituted a turkey or impossible patty

Classic Burger** \$16

Cooked to your pleasure, on a griddled brioche roll with lettuce, tomato & onion & your choice of cheese

Steakhouse Burger** \$17

BBQ rub, aged cheddar, onion straws & PK's steak sauce, on a griddled brioche roll

Yum-Yum Turkey Burger \$16

All white meat turkey burger patty, on a griddled brioche roll with lettuce, tomato, swiss cheese & yum-yum sauce

Twin Dogs \$10

Two all beef hot dog, served on griddled hot dog rolls. Served with diced onions.

Add Chili and Cheese \$4

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

All burgers are 8oz Wagyu Beef chopped short rib & chuck patties

Chef suggests any burger over a garden salad or Caesar salad for our carb conscience/
gluten prone guests

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

Desserts

Chocolate Lava Cake \$9

Served warm with vanilla gelato

Cinnamon Sugar Churros \$8

With raspberry sauce & Mexican chocolate

Cookie Skillet Sundae \$8

With vanilla gelato

Sweet Potato Doughnuts \$9

With Cinnamon Sugar, Warm Apple Compote and Salted Caramel

Gelato or Sorbet \$3 per scoop

Chocolate, Vanilla, Cappuccino, or Mixed Berry

Seasonal Can Beers:

Fresh Patch, WORMTOWN

Pumpkin Ale, Worcester MA, 4.5 ABV

Feels Like Home, Artifact

Craft Cider, Florence MA, 5.4 ABV

Featured Drafts:

Pulp Daddy, Greater Good

Double IPA, Worcester MA 8.0 ABV

Wild Thing, Artifact

Craft Cider, Lawrence MA, 5.4 ABV

The OG, High Limb

Craft Cider, Attleboro MA, 5.8 ABV

Guinness

Porter, Dublin, 4.2 ABV

Entrees

Available after 5PM

Pistachio Crusted Salmon \$27



Honey Lemon Lacquer, Warm Farro and Fall Roasted Vegetables

Rigatoni Bolognese \$24

Traditionally made with beef, pork & veal, house marinara, Pecorino Romano & a splash of cream

Buffalo Chicken Mac & Cheese \$20

Creamy Buffalo Cheese Sauce, Grilled Chicken, Danish Bleu Cheese Crumbles, Bacon & Scallions

Cider Braised Short Rib \$28

Roasted Sweet Potato, Crispy Brussels and a Rosemary Maple Butter

Prime Dry Aged Cowboy Ribeye \$48



Roasted Garlic Mashed Yukon Golds & Franciscan Cabernet Compound Butter

Prime Bavette Steak \$36



Wild Mushroom Risotto, Piave Fondue & Cherry Balsamic Reduction



Denotes that a dish can be made gluten free