



## DINNER MENU

### APPETIZER

<b>Shrimp Cocktail</b> <i>Five Jumbo Shrimp with Cocktail Sauce and Lemon</i>	\$9-
<b>Chicken Wings</b> <i>Tossed with Buffalo Style Hot Sauce, Served with Blue Cheese Dressing and Celery Sticks</i>	\$10-
<b>Lump Crab Cakes</b> <i>Twin Cakes, served with Lemon &amp; Horseradish Aioli and Chipotle Remoulade</i>	\$13-
<b>Snack Platter</b> <i>Boneless Buffalo Chicken Nuggets with Blue Cheese Dipping Sauce, Steak –n– Cheese Spring Rolls with Rosemary Mustard, Corn Tortilla Chips and Salsa</i>	\$14-
<b>Grilled Flatbread Pizza Margherita</b> <i>Topped with Olive Oil, Roasted Garlic, Vine Ripe Tomatoes, Fresh Mozzarella, Basil</i>	\$9-
With Grilled Shrimp	\$12-
<b>Roasted Tomato and Pepper Bruschetta</b> <i>Served atop Toasted Baguette with Olive Oil, Fresh Herbs, and Goat Cheese</i>	\$9-

### SOUP AND SALAD

<b>New England Clam Chowder</b>	Cup \$5-	Bowl \$7-
<b>Chef's Daily Soup</b>	Cup \$4.5	Bowl \$6.5
<b>Caesar Salad</b>		
<i>Side</i>		\$7-
<i>Entrée</i>		\$12-
<i>With Grilled Chicken</i>		\$14-
<i>With Grilled Shrimp</i>		\$16-
<b>Baby Greens Salad</b> <i>Tossed with Balsamic Vinaigrette, topped with Candied Pecans, Tomato, and Goat Cheese</i>		\$7-
<i>Entrée</i>		\$11-
<i>With Grilled Salmon</i>		\$15-
<b>Cobb Salad</b> <i>Mixed Greens tossed with Cranberry Vinaigrette and topped with Grilled Chicken, Sliced Egg, Avocado, Gorgonzola Cheese, Tomato, and Smoked Bacon</i>		\$15-
<b>Steak Salad*</b> <i>Grilled Sirloin atop Baby Spinach tossed with Maple Balsamic Vinaigrette, Caramelized Onions, Sautéed Mushrooms, Tomatoes, and Gorgonzola Cheese</i>		\$16-
<b>Swordfish Chopped Salad</b> <i>Chopped Romaine Lettuce tossed with a Creamy Avocado Vinaigrette and topped with Cucumber, Tomato, Red Onion, Kalamata Olive, Bacon, and Grilled Swordfish</i>		\$16-



### SANDWICH

*Served with your Choice of French Fries, Cape Cod Potato Chips, or Mixed Greens Salad  
All Sandwiches served with Cole Slaw*

<b>19<sup>th</sup> Hole Bacon Cheeseburger*</b> <i>Certified Angus Beef® Brand Prime Ground Beef Patty, Topped with Vermont Cheddar Cheese, Smoked Bacon, Lettuce, Tomato, and Onion</i>	\$10-
<b>BBQ Burger*</b> <i>Certified Angus Beef® Brand Prime Ground Beef Patty, Basted with a Sweet and Smokey BBQ Sauce, topped with Swiss Cheese, Sautéed Mushrooms, Lettuce, Tomato, and Pickle Spear</i>	\$10-
<b>Grilled Chicken Sandwich</b> <i>With Swiss Cheese, Lemon infused Pesto Mayonnaise</i>	\$10-
<b>LinX Clubhouse Sandwich</b> <i>The Traditional Triple Decker; Smoked Turkey, Lettuce, Tomato, Smoked Bacon, and Mayonnaise with Toasted Whole Wheat Bread</i>	\$9-
<b>Grilled Reuben</b> <i>Deli-Sliced Corned Beef, Swiss Cheese, Sauerkraut, and Russian Dressing on Marbled Rye</i>	\$10-

*Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of food borne illness.*

*An 18% gratuity will be added to parties of Eight or more.*



## ENTREE

<b>Grilled Filet of Ribeye *</b>	<b>\$25-</b>
<i>Certified Angus Beef® Brand Center Cut Ribeye Steak, Peppercorn Crusted, Mushroom Cabernet Reduction, Roasted Garlic Mashed Potatoes, Seasonal Vegetable</i>	
<b>Swordfish Steak</b>	<b>\$24-</b>
<i>Center Cut Loin, Grilled, topped with a Fresh Gazpacho Salsa, served with Roasted Garlic Mashed Potatoes, Seasonal Vegetable</i>	
<b>Seared Fillet of Salmon</b>	<b>\$22-</b>
<i>Topped with a Tropical Fruit Salsa, served with Wild Rice Pilaf, Seasonal Vegetable</i>	
<b>Fish 'n Chips</b>	<b>\$16-</b>
<i>Beer Battered Native Cod, French Fries, Cole Slaw, Tartar Sauce, and Lemon</i>	
<b>Shrimp and Lobster</b>	<b>\$26-</b>
<i>Jumbo Shrimp and Fresh Lobster tossed with Baby Spinach, Sun-Dried Tomatoes, and Roasted Garlic, In an Herbed Cream Sauce, served over Fresh Linguini</i>	
<b>Pan Roasted Breast of Chicken</b>	<b>\$20-</b>
<i>All Natural Chicken Breast, Spiced Mango and Rum Sauce, served with Wild Rice Pilaf, Seasonal Vegetable</i>	

## DESSERT

<b>S'Mores Cheesecake</b>	<b>\$7.5</b>
<i>Graham Cracker Crust, Rich Chocolate Cheesecake, Marshmallow Sauce</i>	
<b>Strawberry Shortcake</b>	<b>\$7-</b>
<i>Fresh Strawberries in natural juice served atop a Buttermilk Biscuit with Fresh Whipped Cream</i>	
<b>Haagen Dazs® Ice Cream</b>	<b>\$6-</b>
<i>French Vanilla or Chocolate</i>	

### ENJOY LUNCH AT LINX

Patio Seating Overlooking The First Tee  
With Fresh Salads & Clubhouse Style Sandwiches

Served Daily 11:30 – 5:00

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