



DINNER MENU

APPETIZER

Shrimp Cocktail <i>Five Jumbo Shrimp with Cocktail Sauce and Lemon</i>	\$9-
Chicken Wings <i>Tossed with Buffalo Style Hot Sauce, Served with Blue Cheese Dressing and Celery Sticks</i>	\$10-
Lump Crab Cakes <i>Twin Cakes, served with Lemon & Horseradish Aioli and Chipotle Remoulade</i>	\$13-
Snack Platter <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-
Grilled Flatbread Pizza Margherita <i>Topped with Olive Oil, Roasted Garlic, Vine Ripe Tomatoes, Fresh Mozzarella, Basil</i>	\$9-
With Grilled Shrimp	\$12-
Roasted Tomato and Pepper Bruschetta <i>Served atop Toasted Baguette with Olive Oil, Fresh Herbs, and Goat Cheese</i>	\$9-

SOUP AND SALAD

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



SANDWICH

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

19th Hole Bacon Cheeseburger* <i>Certified Angus Beef® Brand Prime Ground Beef Patty, Topped with Vermont Cheddar Cheese, Smoked Bacon, Lettuce, Tomato, and Onion</i>	\$10-
BBQ Burger* <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-
Grilled Chicken Sandwich <i>With Swiss Cheese, Lemon infused Pesto Mayonnaise</i>	\$10-
LinX Clubhouse Sandwich <i>The Traditional Triple Decker; Smoked Turkey, Lettuce, Tomato, Smoked Bacon, and Mayonnaise with Toasted Whole Wheat Bread</i>	\$9-
Grilled Reuben <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

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

DESSERT

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

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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