

# THE SQUANTUM ASSOCIATION

## *Lunch & Thursday Dinner Menu*

### RAW BAR

#### **OYSTERS ON THE HALF SHELL**

*Cold water oysters with traditional accompaniments.*

#### **LITTLENECKS ON THE HALF SHELL**

*Narragansett bay littlenecks with traditional accompaniments.*

#### **JUMBO SHRIMP COCKTAIL**

*Perfectly poached and chilled served with lemon and cocktail sauce.*

#### **SNAIL SALAD**

*Prepared in the classic style.*

### APPETIZERS

#### **CLAMS CASINO**

*Classic style with crumbs, cheese and bacon.*

#### **STUFFED MUSHROOMS**

*Classic seafood stuffing.*

#### **CALAMARI**

*Point Judith squid, olive oil, garlic and banana pepper sauté.*

#### **NEW ENGLAND CRAB CAKES**

*Siracha aioli.*

#### **SPIEDINI ALLA ROMANA**

*Mozzarella, toast points, lemon-butter & caper.*

### SOUPS & SALADS

#### **SQUANTUM CHOWDER**

#### **LOBSTER STEW • SOUP DU JOUR**

#### **CLASSIC CAESAR**

*Crisp romaine, shaved parmesan, creamy Caesar dressing, and anchovy.*

*Add Marinated Grilled Chicken or Shrimp*

#### **HOUSE SALAD**

*Mixed greens, garden vegetables, olives, croutons, and Boursin cheese*

**\*\*Raw or undercooked foods may increase the risk of foodborne illnesses.\*\***

# THE SQUANTUM ASSOCIATION

## *Lunch & Thursday Dinner Menu*

### CLUBS & SANDWICHES

Choice of bread,  
White, Wheat, Marble Rye or Pumpernickel

#### **TURKEY CLUB**

*With cranberry mayo, lettuce, tomato and onion,  
bacon and Swiss cheese.*

#### **ROAST BEEF CLUB**

*Roast beef, applewood bacon, crisp lettuce  
and ripe tomato and Boursin cheese.*

#### **TUNA CLUB**

*Tuna salad, applewood bacon, crisp lettuce  
and ripe tomato.*

#### **CLUBHOUSE BURGER**

*With Swiss cheese, applewood bacon, crisp lettuce  
and ripe tomato.*

#### **CROQUE MONSIEUR**

*Sourdough rye, rosemary ham, gruyere and aged  
cheddar bechamel.*

#### **TENDERLOIN MELT**

*Butter grilled toast with Cheddar cheese.*

#### **SEAFOOD SALAD**

*Surimi crab, celery and lite mayonnaise dressing.  
Roll, plate.*

#### **LOBSTER SALAD**

*Roll, plate, grilled, or open-faced.*

### CLASSIC ENTRÉES

#### STEAKS & VEAL

##### **NEW YORK STRIP**

*Hand cut and perfectly grilled, with  
sautéed mushroom and onion with  
veal demi.*

##### **TENDERLOIN OF OSCAR**

*Medallions of tenderloin, béarnaise  
and fresh crab meat with asparagus.*

##### **VEAL ALLA MIKE**

*Pan seared veal cutlets, eggplant and  
melted cheese with a classic  
mushroom marsala demi.*

##### **VEAL MILANESE**

*Parmesan crusted medallions of veal,  
arugula & lemon-garlic vinaigrette.*

#### CHICKEN

##### **CHICKEN SORRENTINA**

*Pan seared chicken cutlets with  
Prosciutto di Parma, eggplant, fresh  
ricotta in a lite tomato sauce.*

##### **CHICKEN MARSALA**

*Mushroom-marsala demi.*

##### **CHICKEN FRANÇAISE**

*Seasoned egg batter with lemon-caper  
sauce.*

#### FROM THE SEA

##### **NORTH ATLANTIC SWORD**

*Served grilled, baked or blackened.*

##### **BAKED NEW ENGLAND SCROD**

*North Atlantic Cod with classic style  
crumbs, and sherry-lemon butter.*

##### **STUFFED FILET OF SOLE**

*Classic New England stuffing with  
Lobster Newburgh.*

##### **BAKED STUFFED SHRIMP**

*Classic New England seafood stuffing.*

##### **SWISS SCALLOPS**

*Sherry, garlic compound butter, bacon  
lardon and buttery crumbs.*

#### PASTA

##### **PENNE ALLA VODKA**

*Prepared in the classic style.*

##### **LOBSTER RAVIOLI**

*Local ravioli with a roasted tomato  
crema.*

##### **LINGUINI & CLAMSAUCE**

*Narragansett Bay littlenecks in classic  
Red or White sauce.*

# THE SQUANTUM ASSOCIATION

## *Fine Dining Menu*

### RAW BAR

#### **OYSTERS ON THE HALF SHELL**

*Cold water oysters with traditional accompaniments.*

#### **LITTLENECKS ON THE HALF SHELL**

*Narragansett bay littlenecks with traditional accompaniments.*

#### **JUMBO SHRIMP COCKTAIL**

*Perfectly poached and chilled served with lemon and cocktail sauce.*

#### **SNAIL SALAD**

*Prepared in the classic style.*

### APPETIZERS

#### **CLAMS CASINO**

*Classic style with crumbs, cheese and bacon.*

#### **STUFFED MUSHROOMS**

*Classic seafood stuffing.*

#### **CALAMARI**

*Point Judith squid, olive oil, garlic and banana pepper sauté.*

#### **NEW ENGLAND CRAB CAKES**

*Siracha aioli.*

#### **SPIEDINI ALLA ROMANA**

*Mozzarella, toast points, lemon-butter & caper.*

### SOUPS & SALADS

#### **SQUANTUM CHOWDER**

#### **LOBSTER STEW • SOUP DU JOUR**

#### **CLASSIC CAESAR**

*Crisp romaine, shaved parmesan, creamy Caesar dressing, and anchovy.*

*Add Marinated Grilled Chicken or Shrimp*

#### **HOUSE SALAD**

*Mixed greens, garden vegetables, olives, croutons, and Boursin cheese*

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# THE SQUANTUM ASSOCIATION

## *Fine Dining Menu*

### ~ STEAKS - VEAL - CHOPS ~

#### **NEW YORK STRIP**

*Hand cut and perfectly grilled, with sautéed mushroom and onion with veal demi.*

#### **FILET MIGNON 8 oz.**

*Certified Black Angus.*

#### **TENDERLOIN OF OSCAR**

*Medallions of tenderloin, béarnaise and fresh crab meat with asparagus.*

#### **VEAL ALLA MIKE**

*Pan seared veal cutlets, eggplant and melted cheese with a classic mushroom marsala demi.*

#### **VEAL MILANESE**

*Parmesan crusted medallions of veal, arugula & lemon-garlic vinaigrette.*

#### **RACK OF LAMB**

*Pan seared finished with mustard rub, and panko crust.*

### ~ FROM THE SEA ~

#### **NORTH ATLANTIC SWORD**

*Served grilled, baked or blackened.*

#### **BAKED NEW ENGLAND SCROD**

*North Atlantic Cod with classic style crumbs, and sherry-lemon butter.*

#### **STUFFED FILET OF SOLE**

*Classic New England stuffing with Lobster Newburgh.*

#### **BAKED STUFFED SHRIMP**

*Classic New England seafood stuffing.*

#### **SEAFOOD EN CROUTE**

*Lobster, scallop and cod with garlic, sherry, cream and puff pastry.*

#### **LOBSTER SALAD**

*Roll, plate, grilled, or open-faced.*

### ~ CHICKEN ~

#### **CHICKEN SORRENTINA**

*Pan seared chicken cutlets with Prosciutto di Parma, eggplant, fresh ricotta in a lite tomato sauce.*

#### **CHICKEN MARSALA**

*Mushroom-marsala demi.*

#### **CHICKEN FRANÇAISE**

*Seasoned egg batter with lemon-caper sauce.*

### ~ PASTA ~

#### **PENNE ALLA VODKA**

*Prepared in the classic style.*

#### **LOBSTER RAVIOLI**

*Local ravioli with a roasted tomato crema.*

#### **LINGUINI & CLAMSAUCE**

*Narragansett Bay littlenecks in classic Red or White sauce.*