



APPETIZERS

- French Onion Soup**
Made with 3-onions and a cheese glazed crouton
- Chicken Noodle Soup**
Pulled chicken and a touch of fresh dill
- Salt Baked German Pretzels**
Horseradish cheddar and whole grain mustard dips
- Grilled Flatbread Pizza**
Basil, tomato and fresh mozzarella
- Parmesan Roasted Short Rib Meatballs**
Plum tomato "Sunday Gravy" and garlic crostini
- Tempura Spicy Tuna Roll**
Avocado, carrot and cucumber threads with soya and Sriracha
- Rings of Calamari**  
Flash fried with hot cherry peppers and Parmesan cheese
Garlic aioli and marinara dipping sauces
- Battered Chicken Tenders**
Choice of crispy with honey-mustard or tossed in our spicy buffalo sauce
- Thai Lettuce Wraps**  
Sweet chili chicken with crushed peanuts and carrot-bean thread salad
Crisp cucumber and spring onions with cilantro-lime dipping sauce
- Wagyu Sliders with Aged Cheddar**
3 mini Kobe burgers with banana ketchup and melted onions
Matchstick potatoes
- Chicago Style Spinach Dip**
Creamy baked spinach and artichokes with a Parmesan crust
Flash fried tortillas with carrot sticks and celery
- Boom-Boom Shrimp**  
Hot and sweet fried prawns with puffed rice noodles
Crispy string beans and sweet fermented soy
- Fresh Guacamole**  
Crispy corn tortillas and salsa roja
- Oven Baked Nachos**  
Seasoned ground beef with pickled jalapeños, Monterey Jack cheese
Scallions, green olives, tomatoes, salsa, sour cream and guacamole
- Buffalo Wings**
Carrot sticks and celery with creamy bleu cheese dressing

SALADS

- 6 Tossed Outpost Salad** **10**
Organic mesclun greens with red onion, peppers and grape tomatoes
Shredded carrots, cucumber, toasted croutons and balsamic dressing
- 6 Grilled Chicken Caesar** **16**
Romaine hearts, Reggiano Parmesan and toasted croutons
- 7 Farmhouse Salad**   **17**
Grilled chicken, crisp romaine, walnuts and double smoked bacon
Apples, egg, dried cranberries, tomatoes and red onion
Tossed in honey-mustard dressing
- 10 Country Salad** **17**
Mesclun greens with house-battered chicken tenders
Danish bleu cheese, walnuts, bacon, egg, red onion, tomato
Avocado and toasted croutons
- 12 Balsamic Chicken Salad**   **17**
Grilled balsamic chicken over mesclun salad with toasted walnuts
Roasted peppers, sun-dried cranberries and fresh mozzarella
- 11 Hibachi Tuna Salad**   **17**
Sashimi quality tuna, tender green beans, egg and ripe grape tomatoes
Organic mesclun salad with European cucumbers and oil cured olives
Puffed vermicelli, Sriracha sauce and light tahini dressing
- 14 Grilled Atlantic Salmon Salad**   **17**
Organic field greens, quinoa, fresh orange and match stick apples
Cucumbers and red onion with creamy Cantonese dressing
- 12 Chopped Greek Salad with Grilled Flat Bread** **14**
Lemony salad with cucumber, feta, red onion, tomato and cured olives
Oregano-Yogurt dressing
- 14 Detox Salad with Pan Roasted Crab Cake** **17**
Organic arugula, watercress and grilled asparagus, kiln dried blueberries
Dried cranberries, roasted pumpkin seeds and toasted almonds
Ginger root dressing
- 14 Asian Chicken Salad** **17**
Teriyaki glazed chicken breast over baby spinach and shredded cabbage
Julienne carrots and cucumbers with red onion and crispy wontons
Sesame dressing

12 Add to any salad: Blackened or Grilled Chicken-5 Steak- 8 Shrimp- 9 Salmon- 9
Dressings: Balsamic Vinagrette, Cantonese Ginger Dressing, Honey Mustard, Caesar
Cilantro-Lime, Sour Cream Dill Vinagrette, Chunky Danish Bleu Cheese, Ranch or Russian

SPECIALTY SANDWICHES & WRAPS

All of our sandwiches and wraps are served with seasoned French Fries

- 14 Avocado BLT** **13**
Multi grain health bread
- 15 Smoked Turkey Panini** **14**
English cheddar, crispy bacon, organic spinach and chipotle mayo
- 17 Sirloin Cheese Steak Sandwich with Melted Fontina** **14**
Caramelized onions, young arugula and horseradish cream
Flour dusted Ciabatta roll
- 14 Grandma's Secret Recipe Tuna Melt** **13**
Grilled tomato and English cheddar on toasted wheat
- 17 Pan Fried Crab Cake Sandwich** **12**
Brioche bun and a side of honey mustard sauce
- 14 Marinated Grilled Chicken Sandwich** **13**
Mozzarella, roasted peppers, lettuce, tomato and onion on a Portuguese roll
- 15 Smoked Turkey and Brie Sandwich** **14**
Organic arugula and cranberry spread on an onion ficelle
- 17 Whole Wheat Blackened Chicken Wrap** **14**
Bacon, red onion, avocado and Muenster cheese
Lettuce, tomato and chipotle mayo
- 14 Grilled Chicken Caesar Wrap** **13**
Wrapped in a giant grilled tortilla
- 17 Tuscan Vegetable and Brie Wrap** **12**
Grilled zucchini, eggplant and portobello with roasted plum tomato
Charred Peppadew peppers, organic greens with sliced French Brie

  = *Gluten Free Option*

ENTRÉES

All of our entrées are accompanied with your choice of house or caesar salad.

Barbequed Danish Baby Back Ribs	26
Slow cooked and finished on the grill with our house-made BBQ sauce Sweet potato fries and homemade slaw	
Center-Cut Filet Mignon	32
Garlic sautéed baby spinach and mashed Idaho potatoes Port wine demi glace	
21-Day Aged Delmonico Steak 	33
Cheese baked potato gratin with wild mushrooms, pickled sweet peppers and scallion Horeseradish chantilly cream	
Steak Fajitas	25
Sautéed peppers and onions with brown rice pilaf Pico de gallo, sour cream, guacamole and grilled flour tortillas	
Cheddar Stuffed Meatloaf	21
Blended short rib meatloaf with potato puree and crunchy Vidalia onions Barbequed asparagus and port wine reduction	
Delicious Heights Organic Fried Chicken	23
Ice brined organic chicken, crumb topped Mac-n-Cheese casserole Country cabbage slaw and southern style green beans	
Shepherd's Pie	22
Seasoned ground beef with peas, carrots and onions Topped with mashed Idaho potatoes	
Wok Seared Salmon	27
Scallion fried rice with soybeans, carrots and shiitake mushrooms Indonesian sweet black soy and pan roasted asparagus	
Fish-n-Chips	24
Battered Chatham cod with seasoned fries and homemade coleslaw Malt vinegar and hand-blended tartar sauce	
Penne a la Vodka	16
Tomato cream sauce with peas and prosciutto di parma Finished with triple distilled vodka. Add marinated grilled chicken...\$5	
4-Cheese Ravioli with Pan Roasted Shrimp	26
Edamame, pearl onions, ripe tomato and oven browned almonds Garlic chips, torn basil and plum tomato scampi sauce	
Garlic and Herb Roasted Griggstown Chicken	23
Roasted root vegetables with flame cooked sweet potato batons Vidalia onion jus	
Grilled Vegetable Platter 	16
Fire charred zucchini, eggplant, sweet potato, portobello and grilled Bermuda onion Peppadew peppers and brined olives with grilled asparagus and marinated tofu	

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BURGERS

8oz.'s of our proprietary blend of ground short rib, brisket and chuck
Grilled to your liking with fries and a half sour kosher pickle

Cheeseburger	13
Old fashioned American	
Bacon Cheddar Burger	15
Hardwood smoked bacon and English cheddar	
Guacamole Cheeseburger	15
Topped with English cheddar and Guacamole	
Portobello Swiss Burger	15
Herb grilled mushroom and mild Swiss cheese	
Smokehouse Burger	15
Smoked bacon, Monterey Jack cheese and BBQ'd onions	
Grilled Turkey Burger	14
Hand packed daily and topped with Muenster cheese	

BEVERAGES-3

Free refills apply to all drinks with the exception of Lemonade & Bottled Waters.

Brewed Iced Tea	Delicious Heights Roast Coffee	
Brewed Lemonade	Assorted Teas	
Brewed Iced Coffee	Bottled Water	Small 3.5
Soft Drinks	Flat or Sparkling	Large 5.5

SIDES-6

Grilled vegetables	French fries
Roasted asparagus	Sweet potato fries
Roasted root vegetables	Mashed potatoes
Brown rice pilaf	Sautéed baby spinach
Homemade Coleslaw	Steamed broccoli
Crumb topped Mac-n-Cheese	

KIDS-8

Our kids meals are all served with a choice of...
French fries or vegetables and a scoop of your favorite ice cream

Crispy Chicken Tenders	Mini Burger Duet
Honey mustard	Plain or cheese
Mozzarella Sticks	Shrunken Fried Chicken
Marinara Dipping sauce	Creamy Mac-n-Cheese
Penne Pasta	Grilled Cheese
Tomato or Butter sauce	
Albacore Tuna Salad Sandwich	Kid's Filet Mignon-18

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Lunch sized portions are available daily until 3:00pm. Updated March 26, 2016
100% Guaranteed Satisfaction. Prices and menu items may be subject to change.
We use vegetable based oils in these menu items. If you are allergic to nuts or any other foods, please let us know there are items with nuts. Thank you!

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BASKING RIDGE
COUNTRY CLUB CATERING

yum.
seven days a week