



169 Main Street, New York Mills • Phone: 315-736-9303 • Fax: 315-736-9304 • www.twinpondsgolf.net



LUNCHEON MENU

How do you define a place steeped in decades of gracious hospitality, yet alive with fresh possibility? Twin Ponds Golf & Country Club would like to welcome the fourth generation of superlative levels of service and culinary expertise to create a place where every guest is a VIP and every visit is special.

Once you travel up the majestic drive and take in the panoramic views, exquisite floral gardens, meticulously manicured greens, and the beautifully refashioned interior you will be welcomed by traditions of elegance, creative culinary knowledge and service standards that have been the pinnacle of our business for over 70 years. The Girmonde Family and the professional staff at Twin Ponds Golf & Country Club invite you, whether for business or pleasure, to come embody an experience that will truly be unsurpassed.

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Twin Ponds Golf and Country Club

Come and visit us in person or on the web.

Presented To: _____ Date Issued: _____ April 19, 2023 _____

SIT-DOWN LUNCHEON

Groups of 40 or more \$250 deposit required
\$250 Room Charge
(Choose Two)

COUNTRY CLUB \$17

Smoked Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on a toasted Sourdough bread served with Braubant potatoes

CHICKEN CAESAR SALAD \$17

Grilled chicken breast and crisp romaine hearts with homemade croutons and shaved parmesan, tossed in a light Caesar dressing

The Following Below Include House Salad, Bread and a Choice of Braubant Potatoes, Herbed Rice Pilaf or Vegetable

OPEN FACED CHICKEN RAVELLO \$19

Boneless Chicken Breast, baked and topped with Italian Greens, Prosciutto and Provolone, Finished with a Creamy Garlic and Herb Boursin Cheese Sauce

STUFFED CHICKEN BREAST \$17

Fresh boneless breast filet filled with a long grain and wild rice pilaf, baked and finished with a mandarin orange glaze

CHICKEN FRANCAISE \$19

Boneless Chicken Breast dipped in Parmesan Egg Batter, Pan Sautéed, finished with a light Garlic-Lemon White Wine Sauce

BONELESS PORK CHOP \$18

Grilled boneless center cut pork loin chops finished with an apple and green onion bourbon glaze

TENDERLOIN STEAK SANDWICH \$28

Grilled served open-faced on ciabatta bread topped with Italian greens and provolone

BOSTON BAKED HADDOCK \$21

Fresh haddock filet crusted with parmesan and herbed breadcrumb, baked with lemon, wine and butter

STONE GROUND SALMON \$24

Fresh salmon fillet roasted with a glaze of maple and stone ground mustard and served over organic baby arugula

*Prices are subject to change without notice. Prices do not include 22% administrative charge and 8.75% sales tax
Credit Cards are subject to processing fee. Additional COVID-19 Charge May Apply*

LUNCHEON BUFFETS

Groups of 40 or more \$250 deposit required
\$250 Room Charge

CLASSIC DELI BUFFET

\$20

A Variety of Sliced Turkey, Roast Beef, and Tuna Salad sandwiches, Swiss and American Cheeses, Sliced Tomato, Onion, Lettuce, Chips, Assorted Breads and Condiments, Potato Salad, Fresh Fruit Tray and Chef's Homemade Soup

GRACYNN'S CHOICE

\$19

Roasted Rosemary Chicken, Homemade Meatballs and Sauce, Penne Marinara, Braubant potatoes, Twin Ponds' House Salad and Fresh Baked Bread

BRIANNA'S CHOICE

\$20

Southern Fried Chicken, Sliced Roast Beef, Homemade Mac & Cheese, Sautéed Green Beans, Twin Ponds' House Salad and Fresh Baked Bread

THE WALCOTT

\$21

Pork Scallopini, Open Faced Chicken Ravello, Penne a la Vodka, Braubant potatoes, Twin Ponds' House Salad and Fresh Baked Bread

THE SAMUEL CAMPBELL

\$23

(Choose Two)

Boston Baked Haddock

Chicken Margherita

Roast Stuffed Pork with Dried Fruits

Pasta Primavera

Chicken Francaise

Tenderloin Tips Diane

With Twin Ponds' House Salad, Fresh Baked Bread, Vegetable Medley & Braubant Potatoes OR Herbed Rice Pilaf

Our staff of creative chefs will be more than happy to create a dining experience to meet your budget and taste. We can personalize a menu with your ideas, creativity and vision in mind. Don't hesitate to ask!

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