



THE GOLF CLUB AT
NEWCASTLE

Soups

Smoked Salmon Chowder
smoked king salmon, chives
cup 7 • bowl 11

French Onion Soup
gruyere, parmesan, crouton 11

Salads

House Salad

baby mixed greens, poppy
seed vinaigrette, fresh
apples, candied walnuts 9

Calcutta Caesar Salad*

romaine, parmesan,
croutons, 10
grilled salmon 22
grilled chicken breast 15

Asian Chicken Salad

napa cabbage, carrots,
mandarin oranges, almonds,
wonton, peppers, pickled
ginger vinaigrette 17

Pub Favorites

Original Potato Chips**
served with our classic French
onion dip 6 (4 HH)

Crispy Calamari**
lemon aioli 13 (10 HH)

Kobe Beef Sliders*
caramelized onions, Tillamook
Cheddar 14 (10 HH)

Steamed Edamame**
maldon sea salt 8 (5 HH)

Starters

Buffalo Pub Wings
bleu cheese and celery 11

Artisanal Cheese Plate
chef's selection of gourmet
cheese with accoutrements 14

Entrees

The Calcutta Burger*
1/2 pound hand formed beef
patty, peppered bacon, tillamook
cheddar & smoked gouda, olive
mayonnaise, artisanal bun 16

Portobello Mushroom Sandwich

feta cheese, sun-dried tomato
aioli, bibb lettuce, tomato,
artisanal bun 13

Prime Rib Dip

shaved prime rib, rosemary
au jus, toasted ciabatta,
creamy horseradish 18

Lamb Burger

balsamic onions, goat cheese,
arugula, artisanal bun 17

Fish & Chips

newcastle brown ale batter, two
pieces of pacific ling cod, fries,
coleslaw, tartar sauce 16

** Denotes items available at Happy Hour
pricing. Happy Hour is Mon-Fri 4p-6p
(excluding holidays) available in our
Calcutta bar only

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



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Cocktails

French Martini

Absolut Vodka, Chambord, pineapple, 15

New York Sour

Knob Creek Bourbon, fresh sour, red wine. 16

Rob Roi

Suntory Toki Japanese Whiskey, sweet vermouth, bitters 17

Newcastle French Press Punch

Ketel One Vodka, La Crema Pinot Noir, fresh juices.

Presented in a french press 27

Raspberry Thyme Collins

Beefeater 24 London Dry Gin, puree raspberry, thyme. 16

Cucumber Vodka Gimlet

Effen Cucumber Vodka. lime, sugar. 15

The Paloma

Altos Olmeca Tequila, grapefruit, sugar. 14

1942 Martini

Don Julio 1942, dry vermouth, orange oils. 28

Beer

Please see your server or bartender for current selections

Bottled Beer

Domestic 5.5/ Import 6.5

Craft & Micro 6.5

Draught Beer

Domestic 6.5/ Import 8.5

Craft & Micro 8

Sparkling Wines by the Glass

Prosecco, La Marca 3/48

Sparkling, Chandon, 3/48

Wines by the Glass

Red

Light

La Crema Pinot Noir, Willamette Valley, OR 15
Waterbrook Syrah, Columbia Valley, WA 13
Heritage by Browne Cabernet, Columbia Valley, WA 15
Josh Cellars Cabernet Sauvignon, Sonoma County, CA 13
Gascon Malbec, Mendoza, AR 15
Canoe Ridge Vineyards Merlot, Columbia Valley, WA 15
Pendulum Red Blend, Columbia Valley, WA 14
DeLille Estate D2 Red Blend, Columbia Valley, WA 26

Full Body

White

Light

Mercer Estates Riesling, Yakima Valley, WA 13
Lachini, Pinot Gris Willamette Valley, OR 14
Lachini Pinot Noir Rose, Chehalem Mountain, OR 13
Whitehaven Sauvignon Blanc, Columbia Valley, WA 14
Concannon Chardonnay, Monterey County, CA 13
Kendall Jackson Chardonnay, Sonoma Country, CA 16

Full Body

Happy Hour:

Monday-Friday 4pm-6pm (excluding holidays) in our bar only

Coors Light \$5 Newcastle Brown Ale \$7

Cupcake Chardonnay, Merlot \$5

1.18.2017

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