Evening A La Carte Dining

~Soup~

Soup of the Day
Each day our Executive Chef creates a different soup using the freshest available ingredients.
Ask your server for today’s selection.
Cup $3.50 Bowl $4.00

New England Clam Chowder
A classic combination of Clams, Potatoes and Onions in a hearty Cream broth.
Cup $3.95 Bowl $4.50

Vegetarian French Onion Soup
Prepared with Spanish and Bermuda Onions and Roasted Garlic served with a Parmesan Crouton and topped with melted Swiss and Provolone Cheese.
Crock $4.50

~Classic Starters and Salads ~

Clams Casino
A Rhode Island Favorite! Five Littleneck Clams baked with a Spicy Bacon, Garlic, Bell Pepper, Butter and Bread Crumb Topping.
$8.95

Heirloom Tomato Caprese Salad
Arcadian Fields Organic Heirloom Tomatoes, Fresh Mozzarella and Local Basil Over Organic Baby Greens, drizzled with a Balsamic Vinaigrette.
$7.95

Faculty Club Salad
Baby Lettuces, English Cucumbers, Cherry Tomatoes, Bell Peppers and Carrot Ribbons with your choice of dressing.
$5.95
Add Goat Cheese or French Brie $3.95

Caesar Salad
Classic salad of Romaine, shaved Parmigiano Reggiano and seasoned House Baked Croutons tossed in our house made dressing.
$7.95
~ Evening Mains ~

*Grilled Filet Mignon  
Topped with a Balsamic Caramelized Onion Relish,  
Served with Crispy House Made Steak Fries.  
$28.00

Grilled Swordfish  
With Charred Local Cherry Tomatoes, Roasted Rhode Island Corn,  
Parsley, Lemon and extra Virgin Olive Oil.  
$25.00

Shrimp and Scallop Scampi  
Three Large Shrimp and three Sea Scallops sautéed with Garlic Butter  
Served over Angel Hair Pasta tossed with Heirloom Tomatoes and Fresh Basil.  
$22.00

Grilled Lemon and Rosemary Chicken Breast  
On a bed of Rice Pilaf and Wilted Baby Spinach.  
$15.00

Farm Fresh Vegetable Risotto  
Creamy Arborio Rice with the best vegetables our local farmers have to offer, finished  
with creamery Butter, Parmesan Cheese and Herbs.  
$15.00

All our entrees include appropriate seasonal starch and vegetables,  
Garlic Crusted French bread, Whipped Butter and Extra Virgin Olive Oil.

We support Sustainable Food Programs.  
We proudly serve Starbucks Coffee,  
Brewed Decaffeinated Coffee and Tazo Teas.

If you wish an item or preparation not listed above, please inform your Club Manager. We shall make every reasonable attempt to accommodate you.

Please inform your server of any food allergies.  
*Note: Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.