

# BOGEY'S

GRILLE & TAP ROOM

Celebrating America's  
favorite pastimes:  
fine food, good friends  
and a day at the links.

323 Main Street ♦ Westport, Connecticut 06880

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## THE WARM-UP

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	Cup	Bowl
Sweet corn & baby clam chowder .....	4.75	5.75
Soup of the day .....	3.95	4.95

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## THE FIRST TEE

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### The Chip ❖ Clams Casino

Baked fresh littlenecks with red and green peppers, garlic, butter, bacon and mozzarella cheese ..... 10.95

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### The Blast ❖ Farm-raised Mussels

Steamed in white wine tomato brodo, with garlic, onion and fresh Italian herbs ..... 12.95

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### The Albatross ❖ Chicken Fingers

Herb-breaded and fried, served with honey mustard ..... 8.95

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### The Calcutta ❖ Jumbo Shrimp

Crispy fried in beer-batter, served with Cajun tarter ..... 12.95

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### The Niblick ❖ Babyback Ribs

A half rack, topped with our maple BBQ sauce ..... 10.95

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### The Yips ❖ Popcorn Shrimp

Crispy baby shrimp, topped with grilled corn relish, served with a side of jalapeño aioli ..... 11.95

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### The Feathery ❖ Chicken Wings

Buffalo-style, served with creamy scallion Gorgonzola and celery sticks ..... 9.95

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### The Hosel ❖ Calamari

Cornmeal crusted, deep fried and served with fra Diavolo sauce ..... 10.95

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### The Heel ❖ Vegetable Dip

Baked spinach, artichoke heart and roasted garlic, served with toast points ..... 9.95

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### The Mulligan ❖ Eggplant

Baked rollatini, stuffed with ricotta cheese, topped with our fresh tomato sauce and melted mozzarella and parmesan cheeses ..... 8.95

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## PIZZA

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Ten inch, personal pies

### The Bogey Open ❖ Pepperoni

Thinly sliced, topped with our fresh tomato sauce and melted mozzarella cheese ..... 9.95

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### The Bob Hope Classic ❖ Margherita

Fresh basil, sliced tomato and fresh mozzarella cheese, with garlic and olive oil ..... 9.95

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### The U.S. Open ❖ Salad

Topped with our fresh tomato sauce and chilled fresh garden greens tossed in balsamic vinaigrette ..... 9.95

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### The Masters ❖ Shrimp

Grilled, sliced Jumbo, with chopped spinach, mozzarella cheese, garlic and olive oil ..... 12.95

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## AROUND THE GREENS

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Choose your favorite classic salad

### The Babe Didrikson ❖ Grilled Chicken

Fresh mozzarella cheese, roasted red peppers, grilled eggplant, squash and zucchini, sun dried tomatoes, black olives and crumbled bleu cheese ..... 12.95

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### The Nancy Lopez ❖ Atlantic Salmon

Fresh mixed greens, tossed with sesame ginger vinaigrette with artichoke hearts, roasted red peppers and Julienne vegetables ..... 13.95

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### The Sam Snead ❖ Spinach

Fresh baby leaves, with sliced mushrooms, Julienne green and red peppers and crisp bacon, tossed in roasted garlic balsamic vinaigrette ..... 11.95

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### The Ray Floyd ❖ Cobb

House roasted turkey, crisp bacon, egg, avocado, tomatoes, black olives and crumbled bleu cheese ..... 11.95

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### The Julius Boros ❖ Caesar's

Traditional ..... 9.95  
With grilled or blackened chicken ..... 12.95  
With crispy calamari ..... 13.95  
With grilled or blackened fresh sea scallops or jumbo shrimp ..... 15.95

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### The Practice Green ❖ House Salad

Garden fresh lettuce and vegetables, if you would like, please request onions ..... 4.95

**Dressings:** Balsamic vinaigrette (with or without crumbled Gorgonzola), sesame ginger vinaigrette, Russian, Italian vinaigrette, creamy scallion Gorgonzola

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## CHIP SHOTS

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Steak fries .....	2.95
Half Caesar's salad .....	4.95
Frizzled onions .....	2.95
Oven roasted garlic bread .....	1.75
With mozzarella cheese .....	2.50

## SANDWEDGES

**The Jan Stephenson ❖ Vegetable**  
*Grilled, wrapped in a warm flour tortilla with oven roasted tomato puree* ..... 10.95  
*With fresh mozzarella cheese* ..... 11.95

**The Amy Alcott ❖ Chicken**  
*Blackened, topped with bacon, cheddar cheese, lettuce and tomato on a Portuguese roll with Russian dressing* ... 12.95

**The Ben Hogan ❖ Tuna Melt**  
*Chunk white tuna salad, bacon, tomato, with melted cheddar cheese, served on an English muffin* ..... 9.95

**The Arnold Palmer ❖ French Dip**  
*House roasted beef on garlic bread, topped with melted Swiss cheese, served au jus* ..... 10.95

**The Golden Bear ❖ House Roasted Turkey**  
*Club sandwich, with lettuce, tomato, bacon and mayonnaise on toasted hearty white* ..... 10.95

**The Byron Nelson ❖ Shrimp Wrap**  
*Sauteed baby shrimp, avocado, corn and tomato relish and shredded lettuce with chipotle aioli, wrapped in a grilled flour tortilla* ..... 12.95

**The Patty Sheehan ❖ Grilled Cheese**  
*The ultimate on Tuscan toast, with baked sliced ham, sliced tomato and cheddar cheese* ..... 9.95

**The Gary Player ❖ Cheese Steak**  
*Pan-seared, thinly sliced prime rib with sauteed red and green peppers and onions and melted cheddar cheese* ... 12.95

**†The Patty Bergers ❖ Eight-ounce Burgers**  
*Grilled or blackened, served on toasted Kaiser roll, with lettuce, tomato and pickle* ..... 9.95

Extras .75 each

American	Cheddar	Sauteed mushrooms
Swiss	Pepperjack	Sauteed onions
Mozzarella	Cherry Peppers	Bacon
Gorgonzola	Avocado	

All above sandwedges served with steak fries

## THE SHORT COURSE

**The Longshore ❖ Penne**  
*Tossed in our Bolognese sauce, served with oven roasted garlic bread* ..... 15.95

**The Aspetuck ❖ Gnocchi**  
*Fresh potato dumplings, tossed with sliced garlic, chopped tomatoes, fresh mozzarella cheese and Italian herbs* ..... 18.95

**The Rolling Hills ❖ Capellini**  
*Tossed with fresh sea scallops, littleneck clams and jumbo shrimp in red or white clam sauce* ..... 20.95

**The Shorehaven ❖ Cavatelli**  
*Sauteed, fresh broccoli florettes in extra virgin olive oil and garlic, with sun dried tomatoes, crushed red pepper and parmesan cheese* ..... 15.95  
*With sweet Italian sausage* ..... 17.95

**The Patterson ❖ Rigatoni**  
*Tossed in our fresh tomato sauce, with sweet peas, mushrooms and fresh sage,* ..... 15.95  
*With grilled chicken* ..... 17.95

## THE LONG COURSE

**The Pebble Beach ❖ Farm-Raised Tilapia**  
*Pan-seared in extra virgin olive oil, with sliced garlic, chopped tomatoes, hearts of palm and fresh basil, served over sauteed spinach and rice pilaf* ..... 18.95

**The Augusta National ❖ BBQ Ribs**  
*A full rack of babyback ribs, topped with our maple BBQ sauce, served with steak fries and vegetable* ..... 21.95

**The Troon North ❖ Veal Scaloppini**  
*Sauteed in fresh rosemary demi-glaze, with lemon, garlic, mushrooms and artichoke hearts, served with mashed potatoes du jour and vegetable* ..... 21.95

**†The Westchester ❖ New York Sirloin** (12 oz.)  
*Grilled or blackened, topped with a Jack Daniels' shallot demi-glaze, served with mashed potatoes du jour and vegetable* .. 25.95

**The Fishers Island ❖ Atlantic Salmon**  
*Sauteed, topped with lemon thyme butter, served with rice pilaf and vegetable* ..... 20.95

**The Crooked Stick ❖ Alaskan Halibut**  
*Pan-seared, topped with white wine tomato sauce, with green and black olives, onion, capers and Italian herbs, served with rice pilaf and vegetable* ..... 24.95

**†The Medinah ❖ Filet Mignon** (9 oz.)  
*Grilled, topped with a mushroom, port wine demi-glaze, served with baked potato and vegetable* ..... 26.95

**The Riviera ❖ Sea Scallops and Jumbo Shrimp**  
*Cajun seasoned, served over our Greek salad, with tomatoes, cucumbers, red onion, red and green peppers, calamata olives and feta cheese, tossed in oregano vinaigrette* ..... 22.95

**The Winged Foot ❖ Chicken**  
*Pan-seared boneless breast, topped with thinly-sliced prosciutto, breaded eggplant, fresh mozzarella cheese and fresh tomato cream, served with mashed potatoes du jour and vegetable* ..... 18.95

† Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses

FROM OUR TAP ROOM

Pint Draught	Bottled
Guinness Stout	Corona
Harp Lager	Heineken
Bass Ale	Heineken Light
Budweiser	Bud Light
Stella Artois	Amstel Light
Miller Lite	Sam Adams
Black & Tan	O'Doul's (non-alcoholic)
Beer-of-the-Month	Buckler (non-alcoholic)

Domestic 4.50 Imported 5.00



SINGLE MALT SCOTCHES

<i>The Macallan</i> (18 years old) . . . . .	P/A
<i>The Macallan</i> (12 years old) . . . . .	7.75
<i>Cragganmore</i> (12 years old) . . . . .	7.75
<i>Dalwhinnie</i> (15 years old) . . . . .	8.75
<i>Glen Kinchie</i> (10 years old) . . . . .	7.75
<i>Lagavulin</i> (16 years old) . . . . .	8.75
<i>Oban</i> (14 years old) . . . . .	8.75
<i>Laphroaig</i> (10 years old) . . . . .	8.75
<i>Talisker</i> (10 years old) . . . . .	7.75
<i>Scapa</i> (12 years old) . . . . .	8.75
<i>Glenlivet</i> (12 years old) . . . . .	6.25
<i>Glenfiddich</i> (12 years old) . . . . .	6.25

FROM OUR CELLAR

White

<i>Kendall Jackson Chardonnay</i> . . . . .	23.00
<i>Murphy Goode Fume Blanc</i> . . . . .	24.00
<i>Hess Select Chardonnay</i> . . . . .	21.00
<i>Sonoma Cutrer "Russian River" Chardonnay</i> . . . . .	42.00
<i>Trefethen Dry Reisling</i> . . . . .	30.00
<i>J. Lohr Chardonnay</i> . . . . .	25.00
<i>Ferrari Carano Fume Blanc</i> . . . . .	30.00
<i>Z D Chardonnay</i> . . . . .	47.00
<i>Volpe Pasini Pinot Grigio</i> . . . . .	26.00

Blush

<i>Beringer White Zinfandel</i> . . . . .	18.00
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Red

<i>Alexander Valley Merlot</i> . . . . .	35.00
<i>Toasted Head Merlot</i> . . . . .	29.00
<i>Ravenswood Zinfandel "Vintners Blend"</i> . . . . .	22.00
<i>Heron Cabernet Sauvignon</i> . . . . .	26.00
<i>Niebaum/Coppola - Claret</i> . . . . .	34.00
<i>Hess Select Cabernet Sauvignon</i> . . . . .	28.00
<i>La Crema Pinot Noir Sonoma</i> . . . . .	31.00
<i>Ferrari Carano Merlot</i> . . . . .	47.00

Sparkling

<i>Gloria Ferrer Royal Cuvee</i> . . . . .	44.00
<i>Veuve Clicquot Yellow Label</i> . . . . .	80.00
<i>Moet &amp; Chandon White Star Extra Dry</i> . . . . .	66.00

House wines

	Glass	½ Carafe	Carafe
<b>White</b>			
<i>Antera Pinot Grigio</i>	5.75	13.50	26.00
<i>Corbett Canyon Chardonnay</i>	5.75	13.50	26.00
<i>Cooks Sparkling</i>	6.00	---	---
<b>Red</b>			
<i>Antera Merlot</i>	5.75	13.50	26.00
<i>Corbett Canyon Cabernet Sauvignon</i>	5.75	13.50	26.00
<b>Blush</b>			
<i>Beringer White Zinfandel</i>	6.00	14.00	27.00

Our private party room, located on our second floor, is available for all occasions. Also, ask about our corporate delivery or catering services.



We gladly accept the following major credit cards:



Telephone: 203.227.GOLF Facsimile: 203.227.TEES  
www.bogeyswestport.com

