



1901 Club Bar & Restaurant



"Celebrating Champions both Men and Women, since 1901!" Featuring Chef Jason Reiss & Chef Ryne Spaulding

TEE UP

Buffalo Wings One Dozen Mild, Hot Sauce, B.B.Q. Sau and Bleu Cheese dressing with Celery	\$12 ace,	The Sampler Fried pickles, mozzarella sticks, & pota	\$10 to skins
und bled Cheese dressing with Celery		Mozzarella Sticks with Marinara	\$7
Cheese Quesadilla Flour tortillas, cheddar jack cheese, so and sour cream.	\$5 alsa,	Fried Pickles Served with Remoulade Sauce	\$6
Chicken Quesadilla Flour tortillas, cheddar jack cheese, so and sour cream.	\$9 alsa,	Potato Skin <i>Monterey jack cheese, bacon, scallions, ranch dressing</i>	\$6 and
SANDWEDGES		SOUP	
B.L.T. Bacon, lettuce and tomato, toasted white bread, and mayonnaise	\$6	Soup Du Jour Cup	\$4
	nite	Soup Du Jour Bowl	\$6
Deli - Full Swing Deli - Half Swing	\$8 \$4	French Onion Soup Cup	\$4
Ham, Turkey, Roast Beef, or Tuna Salad Bread Choice: White, Rye, or Wheat		French Onion Soup Bowl	\$6
ON THE GREEN		THE FAIRWAY	
The "WEDGE" Chicken "WEDGE" Salmon "WEDGE" Steak "WEDGE"	\$6 \$10 \$14 \$16	1901 Burger Half pound burger, toasted bun, lettuck tomato, and onion, with House Fries	\$12 e,
Iceberg Lettuce, Bleu Cheese dressing bits, and cherry tomatoes		Turkey Club Three layers of toast, turkey, lettuce, tomato, and bacon, with House Fries	\$10
Chicken Caesar Salad	\$12		
Romaine Lettuce, Parmesan Cheese, Toasted Croutons, hard-boiled egg, cherry tomato, and Caesar Dressing		The "Birdie" \$9 Chicken salad, grapes, almonds, spring mix, apricot-mustard sauce, and ciabatta, with House Fries	
Fruit and Berry Salad Spring Mix, strawberries, blueberries, fruit, poppy seed-cottage cheese, grar clusters, and Raspberry Vinaigrette		Portobello Sandwich Ciabatta, Roasted Red peppers, Goat che balsamic glaze, and Spring Mix, with Heries	

Consumption of under cooked meat, poultry, eggs, or seafood may increase risk of foodborne illness, especially if you have a medical condition. Please advise your hostess of any dietary restrictions or allergies. We are happy to customize a dish to fit your needs!

LONG DRIVE

Dinner served Tuesday through Saturday, commencing at 5:00 p.m. Entrees come with a choice of soup or salad, baked potato, mashed potato, rice, or French fries.

Prime Pork Chop (Consider pairing with Pinot Noir) Bone-in-Pork, Bourbon sauce, and Roasted Apples	\$26
Airline Chicken (Consider pairing with Chardonnay) Spinach, kalamata olive, cherry tomato, and beurre blanc sauce	\$20
Pepper Lacquered Salmon (Consider pairing with Riesling) Caramel crust, pine nut sweet chardonnay sauce	\$23
Twin Beef Medallions (Consider pairing with Merlot) (2) 5oz filets Bleu cheese Crust, and Demi-Glace	\$35
Chicken Alfredo (Consider pairing with Pinot Grigio) Linguine, classic alfredo sauce, and grilled chicken breast	\$15

THE LITTLE CADDIE

DESSERTS

Kid's Pasta	\$5	New York Style Cheese Cake	\$8
Butter or Marinara with Meatballs and Sauce		Brownie Ala Mode	\$8
MAC and Cheese	\$5	Di owine ma Mode	ΨΟ
	·	Peanut Butter Pie	\$8
Chicken Tenders and Fries	\$8		
	*	Cream Works Ice Cream	\$4
Kid's Steak and Fries	\$15		

BEVERAGES

HOUSE WINES

Soda Fountain	\$2	White Wine			
Coke, Diet Coke, Sprite, Ginger Ale,			Glass	Bottle	
Root Beer, Lemonade, Raspberry Tea,	,	Bianco	\$4	\$20	
Unsweetened Tea and Mix (1/2 lemona	ade	Chardonnay	\$4	\$20	
and 1/2 unsweetened tea)		Pinot Grigio	\$4	\$20	
		Riesling	\$4	\$20	
Coffee	\$3				
Proudly serving Black and Brass Coffee		Red Wine			
with our proprietary custom "1901 Blen	nd"		Glass	Bottle	
		Cabernet Sauvignon	\$4	\$20	
Теа	\$2	Fortissimo	\$5	\$25	
Served Hot or Cold		Lambrusco	\$4	\$20	
		Merlot	\$4	\$20	
Juice	\$2	Pinot Noir	\$4	\$20	
Apple, Cranberry, Grapefruit, Orange,		Shiraz	\$5	\$25	
Pineapple, Tomato, or V8					
		Blush	Blush Wine		
The Bar			Glass	Bottle	
We offer a full service bar with your favorite		White Zinfandel	\$4	\$20	
Coke products, bottles of beers, or specials	ty				
wines and spirits. Alcoholic beverages may		Dessert Wine			
			Glass	Bottle	
only be purchased by members of the		Rosatello Rose	\$4	\$20	
Honesdale Golf Club. Prices may vary.					

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Honesdale Golf Club is one of the oldest golf clubs in Pennsylvania, chartered in 1900.