

Practice Green

Cape Cod Chicken Pesto Panini Pizza

Fabulous Panini bread topped with chicken, pesto and cheeses.

7.99

Ranked as a Top Ten New Course by GOLF DIGEST and an original Brian Silva design, Cape Cod National was completed in 1998. The course is decidedly old school, however, and vintage touches abound—such as the “punchbowl” green on No. 7 and random bunkering across the entire track. A truly beautiful addition to New England golf.

Worcester Wings

A generous portion of boneless Buffalo chicken tenders tossed in mild or hot sauce, served with celery sticks and bleu cheese dressing to cool you off. For a tasty Asian treat, try our Mandarin style wings!

8.49

Brian rebuilt every bunker and several tee complexes at Worcester Golf Club-- which hosted the 1927 US Open and the inaugural Ryder Cup Matches in 1929.

Card Sound Quesadilla

A huge tortilla filled to the edges with mixed cheeses, diced tomato and southwestern chicken. Served with sour cream, guacamole, and pico de gallo.

8.49

An exclusive, private course located in Key Largo, Florida, Card Sound Golf Club was given new life when Brian rebuilt all of the tees, greens and bunkers.

Nashawtuc Nachos

Fresh tortilla chips piled high and topped with mixed cheeses, black olives, shredded lettuce, pico de gallo and sliced jalapeno peppers. Served with sour cream and fresh guacamole.

8.49

Brian extensively renovated Nashawtuc Country Club in Concord, Massachusetts. The course is the perennial site of the Senior PGA Tour's Fleet Classic.

Short Hole Fried Green Beans

Crunchy, crispy and delicious... served with horseradish dipping sauce.

5.99

Based on the 5th hole at Royal West Norfolk, the “Short Hole” is another Macdonald standard. The hole is not long (as its name implies) and usually includes a “thumbprint” depression in the center of the green around which the other elements of the green area arranged in a horseshoe shape.

In the Rough

Seminole Soup of the Day

Always hot and fresh, ask your server for today's selection.

Mug 3.00

Seminole Golf Club in North Palm Beach, Florida, is said to be the only site upon which Donald Ross personally asked to be allowed to build. Brian brought Seminole back to its original glory, re-cutting all bunkers, restoring greens and building tees. Seminole is consistently ranked in the Top 10 courses in the country.

Charles Blair Chowdah

Creamy and delicious. Ask your server for today's choice.

Mug 4.50

Named America's original Golf Course Architect (he actually coined the term) the work of Charles Blair Macdonald is a constant inspiration to Brian Silva. Macdonald's touch is readily visible in the feel and design of Old Marsh Country Club.

The Eden Garden Salad

A heaping plate of mixed greens, red onions, diced tomatoes, cucumbers, sliced mushrooms, carrots, and shredded cheese.

5.99

Add Chicken 2.29

The Eden-style hole is one of the "standards" used by C.B. MacDonalld in his designs. The elements of an Eden-style hole include a false front, a raised green with deep bunkers in the front ridge and a green that slopes from back to front.

The Biltmore Border Salad

Fresh mixed greens topped with our own southwest chicken, pico de gallo, guacamole, black olives, mixed cheeses, red onion and sour cream. Served with Ranch Dressing.

8.99

Using vintage photographs of Biltmore Forest Country Club just after Donald Ross had completed it; Brian restored all 18 putting surfaces, reinstated dozens of original Ross bunkers and rebuilt all 18 tee complexes. Impressed with the transformation, the USGA awarded the Women's Amateur to this Asheville, North Carolina club in 1997.

The Black Creek Cobb Salad

Fresh mixed greens topped with diced tomatoes, black olives, hard boiled eggs, chopped bacon, mushrooms, shredded cheese, green onions and grilled chicken breast.

7.99

Just like Old Marsh, Black Creek Golf Club in Chattanooga, TN clearly took much of its inspiration from the design style of Seth Raynor and C.B. Macdonald. Since opening, its many accolades include: Golfweek's Top 100 Modern Golf Courses and Golf Digest's Top 10 Courses in Tennessee, and a #31 ranking in Golfweek's 2006 "Best Residential Golf Courses in America."

Abiko Asian Chicken Salad

A generous portion of mixed greens topped with tempura fried chicken tossed in sweet chili sauce. Mandarin oranges, almonds and fresh veggies finish this great summer salad. Served with our fabulous toasted sesame dressing.

8.99

Abiko is one of Japan's oldest and most famous private clubs. A course-wide renovation with Brian Silva is being planned around 2010 for this far Eastern course, known for its lightning fast small greens, strategically placed bunkers and brilliantly conceived undulations.

Back Nine Burgers

All burgers are made with an 8 oz., all-natural, certified angus beef patty. Upon request, burgers can be made with a chicken breast or veggie burger. Served with homemade fried potato chips. For .50 extra you may choose from sweet potato fries or our famous waffle fries.

The Old Tom Morris

The traditional burger served on a toasted bun with lettuce, tomato, onion and a pickle spear.

8.29

Thomas Mitchell "Tom" Morris, Sr. otherwise known as Old Tom Morris, was one of the pioneers of professional golf. Morris was born, lived and died in St. Andrew's. A greenskeeper, clubmaker and course designer, he helped introduce a young C.B. Macdonald to the game during the latter's time studying there on the east coast of Scotland.

The Young Tom Morris

The same as the Old Tom Morris with your choice of cheddar, swiss or provolone.

8.49

The son of "Old Tom Morris" is regarded as the first professional golfer. In 1868, he scored the first recorded hole in one at one of the Open Championships on the 8th at Prestwick. Like his father, Young Tom played with and influenced C.B. Macdonald—who, in turn, influences Brian Silva to this day.

The Red Tail Bacon Burger

Topped with crispy bacon, and your choice of cheese. Served on a toasted bun with lettuce, tomato, onion and pickle spear.

8.99

Red Tail Golf Club was carved into the hills and woods of Fort Devens, Massachusetts. A former military base, this much-lauded original design by Brian was named one of the top 10 Best New Courses You Can Play by Golf Magazine. It was also New England's very first Audubon Cooperative Sanctuary Signature Course.

The Hog's Back Mushroom Gouda Burger

Topped with gouda cheese and sautéed mushrooms, lettuce, tomato and pickle spear on a toasted bun.

8.99

Just as its name implies, the Hog's Back is a ridge or spine that interrupts a playing surface. It can segment a fairway or green, but usually the latter. It is one of the regularly used features in Macdonald's work.

The Punchbowl BBQ Burger

Topped w/ smoky BBQ sauce & cheddar, served with lettuce, tomato, onion and a pickle spear on a toasted bun.

8.99

Another of Macdonald's "template" holes, borrowed from Scottish designs. The putting surface is shaped like a huge punchbowl -- a not uncommon, 19th century design scheme whereby greens were positioned in existing depressions to capture/conservate as much moisture as possible. Hole #2 at Old Marsh is of this design.

The Redan Cajun Burger

Crusted with Cajun spices, then blackened and topped with provolone cheese, lettuce, tomato, onion, and pickle spear.

8.79

Based on the 15th hole on the West Links at North Berwick in Scotland, a "Redan" hole is a par-3 with a narrow green sloping from front-to-back, angled away from the tee box in right to left fashion. No. 5 at Old Marsh is our tribute to the Redan.

This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

Fairways

All Fairways served with your choice of side dish and a pickle spear. For .50 extra you may choose from either our sweet potato fries or waffle fries.

Fox Chapel Haddock Sandwich

A generous portion of beer battered Haddock served with our homemade chips, cole slaw and tartar sauce.

10.99

A classic Seth Raynor design located in Pittsburgh, PA, Fox Chapel is a very exclusive club which Brian prepared for the USGA Curtis Cup Matches in 2002.

The Raynor Reuben

Tender corned beef piled high, topped with sauerkraut, swiss cheese, & 1000 island dressing, toasted on marble rye. For a healthier option, try your Reuben with turkey breast.

8.49

Seth Raynor first assisted C.B. Macdonald on the design and construction of The National Golf Links Course. Raynor became an architect of renown himself, starting with his first solo project at the Westhampton Country Club in New York.

The Old Marsh “Club”

Thinly sliced turkey & ham stacked between 3 slices of toasted bread w/ lettuce, tomato, bacon, & mayonnaise.

8.29

An original design that pays homage to the Golden Age designs of Charles Blair Macdonald and Seth Raynor, Old Marsh is Brian Silva's first “Silva Signature” design in the great state of Maine.

The Captain’s Club Steak Sandwich

A tender, Angus steak grilled to perfection and served with firecracker sautéed onions served on a fresh sub roll with horseradish sauce and homemade chips.

9.99

The course is located in Brewster, Massachusetts, and was designed by Brian Silva in 1985. It is named for the multitude of sea captains who resided in this area in the 1800's.

The Biarritz Cajun Chicken Sandwich

A Cajun seasoned chicken breast grilled and served on a toasted bun with lettuce, tomato, onion, pickle and cool ranch dressing.

8.49

A Biarritz, or Biarritz green, is a green that features a depression bisecting its middle. The Biarritz was one of the architectural “Standards” employed by C.B. Macdonald in his designs, although not as frequently as others. Its name is taken from the “La Phare” course at the Biarritz Golf Club, located in France.

Interlachen Wraps

All wraps stuffed with lettuce and tomato. Choose from:

Turkey, cheddar and cranberry mayo

Spicy Cajun chicken, cheddar and cool ranch dressing

Chicken tarragon salad

\$7.49

Interlachen Country Club in Edina, Minnesota, underwent an extensive restoration several years ago. Brian re-bunkered the course and returned the greens to their original, Ross-designed shapes and sizes. The result: Interlachen was host to the 2008 U.S. Women's Open.

About Brian Silva

Course architect Brian Silva, principal of Dover, N.H.-based Brian Silva Design, has been designing new golf courses and renovating existing ones for more than 25 years. His first original 18-hole design, The Captains Golf Club in Brewster, Mass., was selected by Golf Digest as the country's Best New Public Course for 1985. Silva's original designs continue to earn nationwide recognition-- when Red Tail GC debuted in Devens, Mass. (2002), it was listed among GOLF Magazine's "Top 10 New Courses You Can Play".

One of golf's leading interpreters of vintage design, Silva has also conducted celebrated renovations at dozens of America's most revered courses, carefully restoring the vintage elements of Donald Ross (Seminole, Biltmore Forest, Augusta CC), C.B. Macdonald/Seth Raynor (Charleston, St. Louis) and A.W. Tillinghast (Alpine, Baltimore Five Farms).

Brian's original work continues to earn wide praise for its incorporation of classic design features in a modern context — at places like Black Rock in Hingham, Massachusetts and Black Creek Club in Tennessee, host of the 2005 USGA Men's Mid-Amateur Championship. In 1999, Golf World Magazine named Brian their Architect of the Year.

Old Marsh Country Club here in Wells, debuted in 2008 and immediately joined the ranks of Silva courses to be lauded by the golf world: its inaugural year, GOLF Magazine declared it one of the "Top 10 Best New You Can Play" in the US. New England Golf Magazine placed Old Marsh in its top 10 "Best Courses" you can play both for 2010 and 2011.

We dedicate our Grill Room to this prolific and talented architect who continues in the 21st century to demonstrate a passion for "the royal and ancient game" and the field upon which it is played.