



THE GRILLE

at MT. ANTHONY COUNTRY CLUB

BEGINNINGS & COMPOSED SALADS

SOUP DU JOUR Cup (8oz.) ~ Market Price ~

VT CHEDDAR TOMATO BISQUE Cup 6

BAKED FRENCH ONION SOUP 9

ARTISAN HOUSE POTATO CHIPS & DIP

House made artisan potato chip basket served with our own VT blue cheese or ranch dip V 8

BAKED BRIE EN CROUTE

Imported Danish brie wrapped in delicate phyllo dough, baked to perfection. Served on a pool of raspberry coulis with toasted baguette slices V 14 (Please allow extra time for preparation)

COLOSSAL SHRIMP COCKTAIL

Four colossal prawns served with a citron and fresh horseradish cocktail sauce 16

BACON & HORSE RADISH WRAPPED SHRIMP

Jumbo Gulf shrimp filled with horseradish and wrapped in VT smokehouse bacon finished in a sweet chili glaze 17

SPINACH & ARTICHOKE DIP

House made spinach and artichoke dip, served with crostinis or tortilla chips V 11

GREEN BEANS Lightly battered green beans fried and served with wasabi ranch dipping sauce V 11

MOZZARELLA BITES Fresh mozzarella battered with panko crumbs & spices then flash fried, served with marinara or raspberry sauce V 10

MEDITERRANEAN PLATTER FOR TWO

Our famous hummus served with a mix of olives and warm grilled pita V 12 Single Portion 9

NEW ENGLAND STYLE CRAB CAKES

Three housemade crab cakes, pan seared, served with a trio of sauces: chipotle aioli, wasabi cream & tartar 15 Also available as an entrée 23

BUFFALO WINGS. Mild, Medium, Hot

Large chicken wings tossed in buffalo sauce served with cut vegetables & VT blue cheese dressing 12 BBQ, Garlic Parmesan, Teriyaki or Sesame Ginger available

BANK STREET NACHOS

Homemade tortilla chips topped with peppers, tomatoes, jalapeños, olives, onions, mixed cheeses, salsa, sour cream. Chicken or Beef 15 Guacamole + 3

LOADED POTATO SKINS

Baked crispy potato skins topped with Vermont Smokehouse bacon and Cheddar 8 Guacamole + 3

BURRATINI, ARUGULA CAPRESE

Fresh Maplebrook Farm Burratini served with slow roasted tomatoes, arugula and drizzled with basil pesto and aged balsamic reduction V 14

Please let your server know of any Food Allergies prior to ordering. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially with certain medical conditions.

A 20% service charge will be added to parties of 8 or more guests.

THE VERMONT

Fresh greens topped with roasted turkey, chopped bacon, apple slices, chopped hard-boiled egg, blue cheese, diced tomatoes and fresh avocado 15

THE GREEK SALAD

Ripe tomatoes, cucumbers, green peppers, red onions, Kalamata olives topped with Feta cheese from Maplebrook Farm V 14

Chicken 18, Shrimp 21, Salmon 22, Rstd. Vegetables 19

THE CAESAR

Crisp romaine topped with Asiago cheese, croutons, tossed in our Caesar dressing V 12 Chicken 17, Shrimp 19, Salmon 22, Rstd. Vegetables 17

PETITE BISTRO STEAK SALAD

Mixed greens, red onions, crumbled Gorgonzola, topped with grilled bistro sirloin steak & grilled pita 18

AVOCADO AND BURRATINI TOAST

Two slices of delicious whole grain, artisan bread topped with pureed avocado, Maplebrook Farms burratini, and micro greens V 15

BURGERS & PUB

BUILD THE MONUMENTAL BURGER

Start with an 8 oz. prime ground sirloin burger grilled to your liking, served on a brioche roll with lettuce, tomato, a pickle & French fries 13

SALMON BURGER Fresh Faroe Island salmon burger lightly grilled and served on a brioche roll with lettuce, tomato, pickle and French fries 15

CRABCAKE BURGER

Jumbo Crabcake grilled & served on a brioche roll with tartar sauce and French fries 15

Burger Toppings: Cheese, Caramelized Onions or Sautéed Mushrooms + \$.95 each Blue Cheese + \$ 2 Avocado + \$ 1.75 Bacon + \$ 2

LOBSTER ROLL

Real Maine lobster chunks tossed with fresh herb mayonnaise. Or served warm with drawn butter in a toasted roll, served with House Fries ~ Market Price

HOT TURKEY SANDWICH

Roast Vermont Tom turkey and herb dressing over sourdough bread, with savory pan gravy and Cape cranberry relish, mashed potatoes 17

THE MULLIGAN

Traditional style fish and chips. Fresh haddock lightly battered, fried in trans-fat free oil, served with English chips, coleslaw and tartar sauce 15

JERRY'S QUESADILLAS

Fresh flour tortillas filled with your choice of meat, grilled peppers and onions, and Monterrey jack cheese, served salsa and sour cream 15 Spicy Chicken Grilled Steak Roasted Portobello V

GRILLED TENDERLOIN STEAK SANDWICH

Thinly sliced tenderloin steak with Cabot cheese on a grilled hoagie roll. Served with French fries 17 Caramelized Onions, Sautéed Mushrooms + \$ 2

ENTREES

All entrées include rolls and butter, and a house salad

FRESH RAVIOLI OF THE WEEK

Hand made ravioli of the week served with Chef's choice of sauce Market Price

BAKED BOSTON SCHROD

Fresh filet of Schrod baked to perfection with buttered cracker crumbs 23

SCALLOP & SHRIMP SCAMPI FETTUCCINE

Fresh shrimp and scallops sautéed in a garlic scampi sauce served over fettuccine 27

LOBSTER MAC AND CHEESE

Tender Maine lobster tossed in our five cheese mac & cheese and VT smokehouse bacon 27

CHICKEN PARMESAN

Traditional chicken parmesan served with angel hair pasta in a marinara sauce 22 Substitute zucchini noodles +1

CHICKEN VERMONT Tender chicken breast stuffed with caramelized apples and Vermont Cabot cheddar, coated with fresh bread crumbs, finished with our house maple demi-glaze 24

STEAK FRITES

A Brasserie classic! Petite sirloin bistro steak cooked to perfection, in a red wine sauce, topped with chimichurri and served with French fries 24

PRIME NEW YORK STRIP STEAK 12oz.

House aged, hand cut USDA Prime NY Strip Steak grilled to your liking 32 Blackened 33

FILET MIGNON

Grilled 8oz. Filet of beef tenderloin grilled to perfection and served over a pool of roasted garlic demi-glaze 37

CREATE YOUR OWN SURF & TURF

May be added to any beef entrée. Choice of: broiled shrimp scampi add 11 Baked stuffed shrimp add 12 Baked diver sea scallops add 14 With lazy lobster add 17

STEAK TOPPERS Caramelized Onions - Sautéed Mushrooms - Gorgonzola Sauce - Bernaise - Onion Rings add 4

ROAST PESTO SALMON

Fresh Cut Faroe Island salmon rubbed with basil pesto and crushed walnuts, served over rice and a sauté of baby spinach, herb beurre fondue 27

RUSTY'S BAKED STUFFED SHRIMP

Jumbo gulf shrimp topped with our house stuffing, and drawn butter 25

BROILED SEA SCALLOPS

Broiled sea scallops baked en casserole with buttered crumbs 27

SIDES Hand-cut French or Sweet Potato Fries 6

English Chips, Garlic Bread, Coleslaw, Sautéed Spinach, House Salad, Sautéed Mushrooms 5 Onion Rings 7

V Indicates Vegetarian option -

Gluten Free entrées available GF bread available \$ 2 Extra dressing + \$.75 - Extra Avocado + \$ 1.75