

THE GRILLE

at MT. ANTHONY COUNTRY CLUB

SOUPS, APPETIZERS & SALADS

SOUP DU JOUR Cup 6 **BEEF CHILI** Bowl 10

FRENCH ONION SOUP Classic French onion soup with croutons & Gruyere served in a cast iron crock 10

THE GRILLE's ARTISAN POTATO CHIPS & DIP
Cast iron cooked artisan potato chips served with our own VT blue cheese or ranch dip ✓ 10

MEDITERRANEAN PLATE Our own hummus served with marinated Kalamata olives, feta and grilled pita ✓ 17

GREEN BEANS Battered green beans, wasabi ranch ✓ 13

MOZZARELLA STICKS Panko breaded mozzarella sticks served with our house marinara sauce ✓ 12

COLOSSAL SHRIMP COCKTAIL Four large prawns served with a citron and fresh horseradish cocktail sauce 19

BUFFALO WINGS Large chicken wings tossed in buffalo sauce served with cut vegetables & blue cheese dressing 17
Mild, Medium, Hot, Nuclear, BBQ, Garlic Parmesan or Teriyaki

THE VERMONT Fresh greens topped with roasted turkey, chopped bacon, apple slices, hard-boiled egg, blue cheese, diced tomatoes and fresh avocado 19

CAESAR Crisp romaine, house croutons shaved parmesan, tossed in our own caesar dressing ✓ 14

THE GREEK Tomatoes, cucumbers, peppers, red onions, Kalamata olives over romaine with Maplebrook Farm feta ✓ 18

WEDGE GORGONZOLA SALAD
Fresh iceberg wedge topped with our homemade rich Gorgonzola dressing, bacon, diced tomatoes and onion straws ✓ 17

HEARTS OF PALM SALAD
Hearts of palm layered with avocado, tomatoes over greens with a red pepper citrus vinaigrette ✓ 18

MARINATED SIRLOIN SALAD Organic mixed greens, crumbled blue cheese, red onions, tomato wedges with grilled marinated sirloin. Served with garlic bread 24

ADD TO YOUR SALAD

Grilled Chicken 6 Blackened Chicken 7 Shrimp 12
Grilled Salmon 12 Avocado 2 Bacon 3 Blue Cheese 3

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.

SANDWICHES, BURGERS & PUB

LOBSTER ROLL Fresh Maine lobster meat tossed with fresh herb mayonnaise. Or served warm with drawn butter in a toasted brioche roll, served with French Fries -*Market Price*

TURKEY BLT Roast turkey breast, lettuce, tomato, VT smoked bacon on toasted sourdough with house chips 19

THE REUBEN Grilled rye, corned beef or turkey, sauerkraut, Swiss cheese, Russian dressing. 17 Pastrami 19
Served with French fries

IN THE ROUGH Grilled marinated chicken breast, pepper jack cheese, VT smokehouse bacon, avocado, tomatoes, southwest mayo on sourdough. Served with house chips 17

THAI CHILI CHICKEN SANDWICH Lightly breaded chicken breast tossed in Thai chili sauce pepper jack cheese, red onions, cole slaw. Served with house chips 18

JERRY'S QUESADILLAS Fresh tortilla filled with steak, chicken or black bean & corn, with Monterrey jack, peppers & onions. Served with salsa & sour cream ✓ 18 *Avocado + 2*

HOT TURKEY SANDWICH (served until 4 pm only)
Roast VT turkey breast on toasted sourdough, creamy mashed potatoes, with savory pan gravy, Cape cranberry relish 23

BUILD THE MONUMENTAL BURGER* 8 oz Prime ground sirloin grilled, served on a brioche roll with iceberg, tomato, red onions, dill pickle & French fries 16

GRILLED VEGGIE BURGER

Our own veggie burger, on brioche roll with iceberg lettuce, tomato, pickled onions, French fries & pickle ✓ 15

Burger Add Ons *Avocado 2 Bacon 3 Blue Cheese 3 Caramelized Onions 2 Cheese 2*

19TH HOLE

Slow roasted pulled pork in house BBQ sauce, red onions, cole slaw on a toasted hoagie roll with French fries ✓ 19

PUTTER

1/4 lb 100% Beef hot dog on a grilled brioche roll, served with French fries 13

SIDES Dinner rolls & butter service +1 per person

Hand-cut French or sweet potato fries, Steak fries ✓ 6

Onion Rings 7 Mashed Potatoes 5, Garlic Bread Sticks (3) 5,

Spinach/Vegetable du Jour 5, House Salad 5, Caesar 5, Coleslaw 5

✓ Indicates Vegetarian option **Gluten Free** entrees available
GF bread 2 Extra dressing + .75 Extra Avocado + 2

A 3% Fee will be added to total check for credit card payments