

## DINNER MENU

### SOUPS & SHAREABLES

- Soup du Jour** 7      **French Onion Soup** 12
- Shrimp Cocktail**  
Four large prawns served with a citron and fresh horseradish cocktail sauce **GF** 19
- General Tso Pork Belly** Crispy pork belly, broccoli slaw 19
- Lamb Lollipops**  
3 Grilled lamb chops, Maplebrook Farm feta, red onions, cucumber and spinach salad 27
- Chicken Wings**  
8 Large Chicken wings: Buffalo, Garlic Parmesan 19
- Steamed Mussels**  
Pilsner saffron broth, chorizo, roasted red peppers, cilantro. Served with french bread 22
- Fried Oysters** Paired with a chipotle aioli 22
- Brisket Empanadas**  
2 Brisket filled empanadas served with chimichurri and southwest aioli **GF** 16
- Green Beans** Battered green beans, wasabi ranch **V** 13
- Mediterranean Platter** House hummus served with marinated Kalamata olives, Maplebrook Farm feta, celery, carrots, and grilled pita **V** 19

### SALADS

- Beet Salad**  
Golden beets, arugula, champagne vinaigrette, curried walnuts, crumbled goat cheese **GF V** 18
- Vermonters**  
Greens, hard boiled egg, turkey breast, tomato, bleu cheese, bacon, avocado, apples 21  
**GF** without grilled pita
- Caesar**  
Crisp romaine, house croutons parmesan, tossed in our caesar dressing **GF V** 15  
**GF** without croutons
- Add To Your Salad**  
Grilled Chicken 6 Blackened Chicken 7 Turkey 6  
Shrimp 12 Steak 13 Salmon 12 Avocado 2  
Bacon 3 Blue Cheese 3 Extra Dressing 1

### SIDES

- Bread Basket (3) 4, Hand-cut French or sweet potato fries, Onion Rings 7, Garlic Bread (3) 5, Garlic Bread **GF**/7 House or Caesar salad 6  
**GF** Gluten Free / **V** Vegetarian

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.

### MAINS

- Daily Butcher Block Steak Special** *market price*
- Steak Frites**  
Bistro Steak with peppercorn demi glace, parmesan truffle fries 36
- Pork Chop**  
Seared 16 oz. pork chop, shishito peppers, caramelized onions, gochujang and honey glaze 32
- Chicken Milanese**  
Pan roasted, panko-crusted chicken topped with grated Parmigiano, topped with an arugula, tomatoes, artichokes salad with a dijon herb vinaigrette 27
- Shrimp Scampi**  
6 Jumbo Shrimp sautéed with spinach and roasted tomatoes in a lemon garlic scampi sauce over bucatini. Served with garlic bread 38
- Grilled Blackened Salmon**  
Blackened fillet of Salmon, creole butter, rice quinoa blend, sautéed seasonal vegetables **GF** 33
- Spring Spaetzle**  
Vermont made Spaetzle, sautéed seasonal vegetables, VT Cheddar **GF V** 25
- MACC Cod Fish & Chips**  
Lightly breaded and fried fresh Cod, served with French fries and coleslaw 24
- Traditional Turkey Dinner**  
Roast VT Turkey, herb stuffing, mashed potatoes, pan gravy, cranberry relish, seasonal vegetable 27

### HANDHELDS

- Clubhouse Burger**  
8 oz Henry's ground sirloin grilled, VT cheddar, bacon onion and tomato jam, served on a brioche roll with little lettuce, dill pickle & French fries 22
- Classic Burger** Customize your own burger, LTO, 19 with French fries. Add ons: Avocado 2 Bacon 3 Blue Cheese 3 Caramelized Onions 2 Cheese 2
- Mushroom Burger**  
Roasted Portobella mushroom cap, caramelized onions, roasted red peppers, provolone, pesto on pretzel bun served with French fries & pickle **V** 18
- Reuben**  
Grilled rye, corned beef or turkey, sauerkraut, Swiss cheese, Russian dressing, French fries 18
- Roast Turkey / Grilled Chicken B L T**  
VT smoked bacon, lettuce, tomato, and mayo 21  
Add Roast Turkey or Grilled Chicken
- Pulled Pork Quesadilla**  
Flour tortilla filled with slow roasted pulled pork, roasted red peppers, VT cheddar cheese, served with guacamole and black bean and corn salsa 20