

DINNER MENU

STARTERS & SOUPS

- Shrimp Cocktail

Four jumbo shrimp, with a citron-horseradish cocktail sauce GF 19
- Crab Cake

Pan seared crab cake, remoulade, pickled onions 21
- Chicken Wings

Ten Chicken Wings. Maple Sriracha, Buffalo, Garlic Parmesan, Chipotle BBQ dry rub 19
- Steamed Mussels

Red curry, coconut milk, cilantro, scallions, pickled daikon & carrots GF DF 22
- Brussel Sprouts

pancetta, garlic aioli, parmesan, garlic compound butter GF DF 16
- Brisket Empanadas

Two Brisket filled empanadas served with chimichurri and Southwest aioli GF 16
- Green Beans

Battered green beans, wasabi ranch V 13
- Mediterranean Platter

Hummus, marinated olives, Maplebrook Farm feta, celery, carrots, grilled pita V 19
- Soup du Jour

7

French Onion Soup

12

SALADS

- Vermont

Greens, hard boiled egg, turkey breast, tomato, bleu cheese, bacon, avocado, apples 21

GF without grilled pita
- Tzatziki Salad

Maplebrook Farm feta, red onions, cucumber and spinach salad, topped with 3 Grilled lamb chops 27
- Beet Salad

Golden beets, arugula, champagne vinaigrette, dried cranberries, curried walnuts, goat cheese GF V 18
- 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 / DF Dairy Free

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

Grilled Hanger Steak with a Dijon demi, black pepper parmesan French fries 36
- Pork Chop

Bacon wrapped pork chop, bourbon maple glaze, mashed potatoes, seasonal vegetables 32
- Chicken Milanese

Panko-crusted chicken breast topped with arugula, tomatoes, artichokes, red onions, shredded Parmigiano, dijon herb vinnaigrette 27
- Shrimp Scampi

Bucatini, 5 Jumbo Shrimp, spinach, roasted cherry tomatoes, garlic lemon butter, garlic bread 32
- Salmon

Seared salmon, ratatouille, rice quinoa blend, tomato basil compound butter GF 33
- Harvest Spaetzle

Vermont Spaetzle, sautéed seasonal root vegetables, roasted red pepper pesto GF V 25
- Fish & Chips

Beer battered Cod, French fries, coleslaw 25
- Bolognese

Braised Beef, campanelle, parmesan, garlic bread, scallion oil 29
- Truffle Mac & Cheese

Cavatappi, wild mushrooms, brie, VT cheddar, truffle oil V 21
- Traditional Roasted Turkey Dinner

Herb stuffing, mashed potatoes, pan gravy, cranberry relish, seasonal vegetable 27

HANDHELDS

- Clubhouse Burger

Henry's ground sirloin, VT cheddar, tomato- onion & bacon jam, on a brioche roll with little leaf lettuce, dill pickles & French fries 22
- Classic Burger

Little leaf lettuce, tomato, onions on a brioche roll with French fries 19

Add ons: Avocado 2 Bacon 3 Blue Cheese 3

Caramelized Onions 2 Cheese 2 Mushrooms 3
- Mushroom Pannini

Wild mushrooms medley, caramelized onions, roasted red peppers, provolone, pesto on grilled sour dough served with French fries & pickle V 19
- 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