

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, Korean dry rub 19

**Poke Bowl**  
Marinated ahi tuna, pickled daikon and carrots, sushi rice, edamame, cucumber, crispy wontons, wasabi, seaweed 22

**Chorizo arancini** with a romesco sauce 17

**Black and tan poutine** Guinness braised beef, VT ipa cheese sauce, French fries 22

**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, grilled pita 22 **GF** without grilled pita

**Harvest Salad**  
Mixed greens, butternut squash, parsnip, rutabaga, apples, VT cheddar, herb crusted chicken, herb vinaigrette 24

**Beet Salad**  
Golden beets, arugula, baby kale, dried cranberries, curried walnuts, goat cheese, champagne vinaigrette **GF V** 19

**Caesar**  
Crisp romaine, house croutons parmesan, tossed in our caesar dressing **GF V** 17 **GF** with no 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

MAINS

**Daily Butcher Block Steak Special** *market price*

**Steak Frites**  
Grilled Hanger Steak with a black garlic demi, house seasoned French fries 38

**Pork Schnitzel**  
Warm German potato salad, green peppercorn cream sauce, brussel sprouts 29

**Statler Chicken**  
Maple sweet potato mashed, seasonal vegetables, rosemary garlic au jus 29

**Shrimp à l'Américainee**  
Pancetta, spicy marinara, fresh herbs, bucatini 32

**Salmon**  
Seared salmon, truffle cauliflower puree, red potato hash, kale, wild mushrooms **GF** 35

**Harvest Spaetzle**  
Root vegetables, butternut squash ricotta, roasted red pepper pesto, pumpkin seeds **GF V** 26

**Duck Gnocchi**  
Broccolini, roasted cherry tomatoes, gralic butter 31

**Fish & Chips**  
Beer battered Cod, French fries, coleslaw 25

**Truffle Mac & Cheese**  
Cavatappi, wild mushrooms, brie, VT cheddar, breadcrumbs, truffle oil **V** 22

**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, roast- ed 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 19

**Roast Turkey / Grilled Chicken B L T**  
VT smoked bacon, lettuce, tomato, and mayo 21

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.