

DINNER MENU

STARTERS & SOUPS

- Shrimp Cocktail

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

- Vermonters

Greens, hard boiled egg, turkey breast, tomato, bleu cheese, bacon, avocado, apples, grilled pita 22 GF without 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

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 black garlic demi, house seasoned French fries 38
- Pork Schnitzel

Warm German potato salad, green peppercorn dill vinaigrette, brussel sprouts, pancetta 29
- Pan Roasted Chicken

Statler chicken breast & thigh, garlic herbs mashed, seasonal vegetables, rosemary au jus 29
- Shrimp Risotto

Parmesan risotto, sautéed shrimp, chorizo, asparagus, roasted red peppers, whipped saffron cream 32
- Salmon

Leek crusted salmon, maple mustard glaze, roasted red potatoes, seasonal vegetables GF 33
- Harvest Spaetzle

Root vegetables, butternut squash ricotta, roasted red pepper pesto, pumpkin seeds GF V 26
- Gnocchi

Homemade duck sausage, broccolini, roasted cherry tomatoes, rich garlic 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
- Chicken Sandwich

Blackened chikcen breast, Pepperjack cheese, pickled onions, lettuce, tomato, chipotle aioli on a brioche 20