

DINNER MENU

STARTERS

Shrimp Cocktail

Jumbo shrimp, with a citron-horseradish cocktail sauce, lemon **GF** 20

Ahi Tuna Poke Bowl

Sesame crusted ahi tuna, pickled daikon and carrots, sushi rice, edamame, cucumber, crispy wontons, wasabi, soy, seaweed 22

Chicken Wings

Maple Sriracha, Garlic Parmesan, Korean dry rub Buffalo, Nuclear 19

Brisket Empanadas

Two slow roasted brisket filled empanadas served with chimichurri and Southwest aioli **GF** 16

Gnocchi alla Carbonara Pancetta, peas, garlic butter, cured egg yolk 14

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

Mixed greens, hard boiled egg, turkey breast, tomato, bleu cheese, bacon, avocado, apples, grilled pita 22

Beet Salad

Golden beets, arugula, dried cranberries, curried walnuts, goat cheese, champagne vinaigrette 20
GF N V

Caesar

Crisp romaine, house croutons parmesan, tossed in our caesar dressing **V** 17

House Salad

Mixed greens, cucumbers, tomatoes, onions, carrots croutons, olive oil **V** 15

Add To Your Salad

Grilled Chicken 7 Blackened Chicken 8 Turkey 7
Shrimp 13 Steak 14 Salmon 13 Ahi Tuna 16
Bacon 3 Blue Cheese 3 Avocado 3

SIDES

Parmesan Risotto 11 Truffle Mashed Potatoes 8
Broccoli & Romesco 9 Hand-cut French Fries 7
House / Caesar Salad 8 Sweet Potato Fries 8
Onion Rings 8 Garlic Bread 6 Bread Basket 5

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, chimichurri, French fries & chipotle aioli 39

Pork Chop

Pancetta, broccolini spaetzle, apple slaw, brown sugar mustard glaze 31

Spring Chicken

Panko crusted chicken breast, arugula salad, herb vinaigrette, Parmesan 29

Lamb and Greens

Grilled lamb chops, spinach, cucumber, red onion, Maplebrook Farm feta, mint gremolata, tzatziki 36

Shrimp and Grits

Blackened shrimp, andouille sausage, creole butter 34

Salmon

Pan seared salmon fillet, spring vegetable hash, romesco **N GF** 33

Mussels Puttanesca

Tomato, capers, olives, anchovies, garlic, red pepper flakes, bucatini pasta 27

Mushroom Risotto

Wild mushrooms, parmesan, scallion oil **GF V** 26

Fish & Chips

Beer-battered cod, French fries, coleslaw 25

Roast Turkey Dinner

Herb stuffing, mashed potatoes, pan gravy, cranberry relish, seasonal vegetable 28

HANDHELDS

Caddyshack Burger

Bacon, avocado, pickled onions, little leaf lettuce, pepper jack cheese, harissa aioli, French fries 23

Clubhouse Burger

VT cheddar, tomato-onion & bacon jam, on a brioche roll with little leaf lettuce, pickles & French fries 22

Classic Burger

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

Ask your server about available burger add-ons

Crabcake Burger

Little leaf lettuce, tomato, onions on a brioche roll with chipotle aioli, Old Bay fries 22

Mushroom Pannini

Wild mushrooms medley, caramelized onions, roasted red peppers, provolone, pesto, sourdough, French fries **V** 19

Reuben

Grilled rye, corned beef or turkey, sauerkraut, Swiss cheese, Russian dressing, French fries 19

GF Gluten Free **V** Vegetarian **DF** Dairy Free **N** Contains Nuts