

clubhouse menu



A P P E T I Z E R S

MUSSELS SAUTÉ 16

classic white wine & bourguignon or spicy arrabiata

LOBSTER GAZPACHO 14

a local spin on a traditional Spanish soup

BACON STACKED SCALLOP 18

house cured pork belly, seared scallops, saffron & maple bacon aioli

CHICKEN WINGS OR TENDERS 16

choice of buffalo, dirty or teriyaki with Cashel blue cheese or ranch

MAINE CRAB CAKES 22

lobster aioli, micro pea tendrils, lemon

FIRE BRAISED CHICKEN BRUSCHETTA 12

mozzarella, tomatoes, basil, balsamic reduction, ciabatta bread

S A L A D S

SEASONAL SALAD 17

peaches, marcona almonds, smoked gouda, heirloom carrot ribbons, cucumber, grilled peach vinaigrette

CAESAR 12

house made dressing, grated parmesan, white anchovy

COBB 19

baby iceberg, fire braised chicken, tomato, cured bacon lardons, blue cheese, green goddess

F L A T B R E A D S

WHITE TRUFFLE & OYSTER 20

white truffle oil, provolone & mozzarella, Italian oyster mushrooms, fresh basil

CHARCUTERIE 20

pepperoni, prosciutto, house cured bacon, arrabiata sauce, mozzarella

FLATBREAD BIANCA 20

basil pesto, provolone, mozzarella, manchego

S A N D W I C H E S

WAGYU BURGER 20

tomato bacon jam, muenster cheese, hot mustard aioli, brioche, shredded lettuce

SOUTHWEST CHICKEN SANDWICH 15

grilled chicken, bacon, pepper jack cheese, shredded lettuce, vine ripe tomatoes, fire roasted jalapeno aioli

MAINE LOBSTER ROLL MP

lightly dressed Maine lobster, brioche roll, chives

PORK BELLY BLT 14

Italian panini bread, pimiento aioli, shredded lettuce, vine ripe tomatoes

GRILLED CHICKEN CAESAR WRAP 16

romaine lettuce, manchego cheese, garlic bread crumbs, white anchovy

BUFFALO CHICKEN WRAP 16

Cashel blue cheese, romaine lettuce, caesar dressing, red onion

PORTOBELLO MUSHROOM WRAP 16

cotija cheese, braised vegetables, pepitas, mixed greens, vinaigrette

E N T R E E S

SEAFOOD RISOTTO 32

seared scallops, shrimp, salmon, asparagus, manchego cheese, dressed pea tendrils

PAN ROASTED PORK BELLY 28

slow roasted pork belly, pan fried spaetzle, black garlic demi, local micro salad

THAI TUNA NOODLE BOWL 30

sesame seared tuna, sweet soy mirin dressed yaki soba noodles, rice vinegar braised vegetables

PAN SEARED SCALLOPS 32

farro tabbouleh, lemon caper remoulade, brined golden beets

GRILLED STRIP STEAK 36

roasted garlic & thyme potatoes, chimichurri, celery root slaw

SALMON & ROASTED VEGETABLE RAGU 28

seasonal roasted vegetables, tomato stock, black lentils, cumin

BROWN BUTTER SEARED MUSHROOM RAGU 22

mixed mushrooms, seasonal vegetable sauté, black lentils or Italian farro

