

SOUPS

French Onion Gratinee

\$5.95

New England Clam Chowder

cup \$5 bowl \$7

Today's Soup

cup \$4.50 bowl \$5.50

SMALL PLATES

King Crab and Shrimp Stuffed Portobello

mushroom caps filled with crab & shrimp on roast pepper coulis
\$12.95

Escargot Boursin

snail stuffed button mushrooms baked with garlic, tomatoes, herbs & boursin
\$9.95

Shrimp Cocktail

five shrimp, classic cocktail sauce
\$13

Crispy Fried Calamari

spicy marinara sauce
\$9.95

Grilled Cod Cake

remoulade, artisan garlic bread
\$9.95

Onion Rings

House made with chipotle sauce
\$6.95

PIZZA for ONE

Grilled Chicken Pesto

tender grilled chicken, sliced tomato, mozzarella cheese
\$11.95

Four Cheese and Tomato

mozzarella, monterey jack, cheddar, parmesan, marinara sauce
\$8.95

Lobster Alfredo

lobster meat, creamy alfredo sauce, garlic, mozzarella, roasted red pepper & herbs
\$15.95

SALADS

Country Club Caesar Salad

romaine hearts, pecorino romano, our own caesar dressing, garlic bread \$7.95
add: grilled chicken \$3 grilled shrimp \$4 herbed salmon \$5

The Wedge

iceberg lettuce, sliced heirloom tomato, buttermilk blue cheese dressing \$6.95
add: bacon \$1

Baby Spinach

roast tomato, smoked bacon, feta cheese, pine nuts, basil vinaigrette \$8.95
add: grilled chicken \$3 grilled shrimp \$4 herbed salmon \$5

Tenderloin Tip Salad

marinated steak tips, roasted tomatoes, goat cheese, pine nuts, sun dried tomato vinaigrette \$14.95

House Salad \$5.50

House Caesar Salad \$5.50

PASTA

Ravioli Trio

a combo of three: smoked mozzarella with roasted red pepper, spinach, mushroom, marinara sauce
\$15.95

Creamy Pesto Scampi

large shrimp sauteed with garlic, in a light cream, pesto, white wine sauce on angel hair pasta
\$17.95

Classic Chicken Parmesan

lightly breaded breast meat, pan fried in olive oil, house marinara, mozzarella and pecorino romano on angel hair pasta
\$15.95

SANDWICHES

*your choice of chips, coleslaw, sweet potato fries or french fries
with onion rings add \$2*

New England Lobster Roll

fresh lobster tossed with a light mayonnaise-celery dressing, on a grilled hot dog bun
\$15.95

Half Pound Angus Burgers \$9.50

with cheese \$10 with bacon \$10.50 with both \$11

Philly Cheese Steak

shaved prime rib, grilled onions & peppers, american cheese, crusty milano sub roll, chipotle dipping sauce \$9.50

Grilled Portobello Mushroom

marinated portobello, roasted peppers, tomato, swiss cheese, sprouts \$8.50

Grilled Reuben

slow roasted corned beef on rye, sauerkraut, thousand island dressing \$8.95

Classic Triple Decker Club

house roasted turkey, smoked bacon, lettuce, tomato, mayonnaise \$8.95

Pilgrim

slow roasted turkey, stuffing, cranberry sauce, mayo on freshly baked bread \$8.50

Deli Sandwich

choice of turkey, corned beef or roast beef whole \$8.50 half \$6.95
add a cup of chowder \$3.95 add a cup of today's soup \$3.50

NEW ENGLAND FARE

Seafood Pie

lobster, scallops & shrimp in lemon butter, topped with cheese sauce & cracker crumbs
\$24.95

Fresh Sea Scallops

baked in lemon butter or fried to a golden brown with tartar sauce
\$19.95

Haddock Athens

baked with feta cheese, garlic, spinach, artichokes, tomato, lemon butter
\$17.95

New England Cod Cakes

tomato coulis, grilled vegetables
\$17.95

Roast Turkey Dinner

white breast meat, stuffing, mashed potato, gravy, cranberry sauce
\$15.95

Fish and Chips

breaded fresh haddock, deep fried, french fries, coleslaw, tartar sauce
\$15.95

Country Club Meatloaf

ground beef, pork, veal with house blend herbs, red wine demi-glace
\$14.95

CHEF'S SELECTIONS

Filet Mignon

Certified angus prime beef, peppercorn cognac sauce
\$26 6oz \$30 8oz

Grilled 10oz Angus NY Strip

lyonnaise potato and horseradish boursin
\$21.95

House Marinated Steak Tips

served with fries or baked potato
\$16.95

Herb Roasted Statler Chicken Breast

bone in breast, topped with apple brandy chutney
\$17.95

Pork Tenderloin Saute

thinly pounded pork, sauteed with applejack, cider, cinnamon, apples & mushrooms,
\$19.95

Scottish Salmon

prosciutto wrapped, baked, topped with chive lime butter
\$20.95

*NE Fare and Chef's Selections
served with choice of rice, potato and seasonal vegetable*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness

SPECIALS

January 29, 2009

Today's Soup

**Hearty Chicken Vegetable
with Noodles**

Pizza Special

Marinated Grilled Chicken, Basil,
Artichokes, tomato and
Mozzarella Cheese
\$11.95

Chicken Quesadilla

Marinated grilled chicken folded in a
four tortilla with tomato, and Mixed
cheeses \$10.00

Shrimp and Mushroom Alfredo

Tossed with angel hair pasta
\$13.95

Blackened Salmon

Fresh Salmon dusted in spices and
topped with balsamic glaze
\$14.95

Desert Special

Turtle Lava Cake
\$5.95

WINE

By the Glass

Verdejo, Las Brisas \$6.00
Sauvignon Blanc Indaba \$8.50

Syrah, Qupe \$8.00
Falanghini, Terradora \$7.00

WEEKLY

- Wednesdays -

PASTA NIGHT

Our \$15.95 Italian inspired buffet!
pasta and toppings tossed to order,
salad, antipasti & a weekly entrée

- Thursdays -

LUNCH BUFFET

Perfect for those on the go or
a leisurely afternoon out with friends.
soup, salad, sandwich fixings
a weekly entrée
cookies, brownies, soft drink or coffee
\$11

CORNED BEEF & CABBAGE

The perfect cure for a cold winter's night...
traditional 'boiled dinner' with
corned beef, cabbage & potatoes
\$14.95

