



**Henry's**  
LAKE SUNAPEE COUNTRY CLUB

**Soup of the Day - 6**

Chef's Selection of House made Soup

**Salads**

**Mélange of Fresh Greens - 8**

Mixed Greens, Cherry Tomatoes, Goat Cheese, Dried Cranberry, Candied Pecans, Maple Balsamic Vinaigrette

**Sand Wedge Salad - 10**

Iceberg lettuce wedge, Red onion, Bacon, Bailey Hazen Blue Cheese, Blue Cheese Cream, Beer Battered Bacon Club Handle

**Club House Caesar - 10**

Torn Romaine Lettuce, Tossed In Creamy Caesar Dressing, Herbed Croutons, Shaved Parmesan

**Basil Poached Pear - 9**

Basil & Port Wine Poached Bosc Pear, Sweet Pea & Fennel Salad, Citrus Vinaigrette, Port Reduction, Savory Cheese Cake, Toasted almonds

**Drop it on the Green**

Add To any Salad - Reuben Risotto Ball \$4  
Grilled Chicken \$7 – Pan Seared Salmon \$9

**Small Plates**

**House Baked Popovers - 6**

Two Old Fashioned Popovers Served Warm with Whipped Maple Butter

**Wild Mushroom Risotto - 14**

Arborio Rice, Chefs choice of assorted Wild Mushrooms, Arugula Pesto, Pistachios, Shaved Parmesan.

**Confit Chicken Marsala - 12**

-Confit Chicken Leg, Herbed Polenta Cake, Wild Mushroom Marsala Sauce-

**Par 3 Reuben - 12**

Risotto balls stuffed with House Smoked Pastrami and Swiss cheese, Sauerkraut, Thousand Island dressing

**Local Cheese Board - 13**

Chef's Selection of Three Locally Made Cheeses, Seasonal Accoutrements, Grilled Bread

**Charcuterie Board - 13**

A Selection of House made and locally sourced Cured Meats, Seasonal Accoutrements, Grilled Bread

**Meat and Cheese Board - 18**

A Combination of the Evenings Charcuterie and Cheese Selections. Seasonal Accoutrements, Grilled Bread

**Grilled Flatbread of the Day - 15**

Designed Daily with our House Made Dough and Fresh seasonal toppings

## Large Plates

### Grilled Black Angus Steak - 34

Ask about today's Cut, served with Blue Cheese Dauphinoise Potatoes sautéed Rainbow Chard & House Steak Sauce

### Pan Roasted Statler Chicken Breast - 24

Pan Seared and Roasted with fresh Herbs, Served with Buttered Potato and Parsnip Silk, Grilled Asparagus, & Smoked Chicken Jus.

### Duck N Donuts - 27

Pan Seared Duck Breast, Sweet Potato Puree, Brandy Glazed Parsnips Apple Beignet, Cider Reduction

### Crispy Skin Salmon - 25

Pan Seared skin on Salmon, Saffron Couscous, Garden Vegetables, Harissa Broth, Fresh Tzatziki sauce

### Blueberry and Chili Braised Pork. - 22

Pork Shank, Smoked then slow cooked until tender, Sweet Potato Puree, New England Style Baked Beans, Blueberry Corn Bread

### Rainbow Trout Piccata - 25

Dredged in Seasoned Flour and Pan Fried, Wild Rice, Grilled Asparagus, Lemon Caper Sauce

### Spinach and Wild Mushroom Strudel - 20

Spinach and wild mushrooms baked in a Flaky Pastry crust, Creamy Goat cheese Lentils, Balsamic Reduction, Fresh Dressed Greens

### Club House Burger - 15

Char Grilled Half pound Locally Raised Beef on a Brioche Bun, Lettuce, Tomato, Onion, Served with Choice of French Fries, Onion Rings or Dressed Greens.

Cheeses – America, Cheddar, Swiss or Blue – add 1

Smoked Bacon or Farm Fresh Egg – Add 2

### Side Additions – 6 each

Wild Rice - Buttered Potato & Parsnip Silk - Grilled Asparagus - Rainbow Chard - Sweet Potato Puree - Dressed Greens - Saffron Couscous - Creamy Goat Cheese Lentils  
New England Baked Beans - French Fries - Onion Rings

All of our fish, shellfish, poultry & beef products are purchased from suppliers who carefully inspect each shipment for quality & safety. However, certain individuals could be at risk from consuming uncooked or undercooked food products. We pride Ourselves with the purchase and preparation of the best quality seafood, poultry, beef & other meats available.

Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restriction.

Executive Chef Alex Mckinnon  
& Dedicated Team

