

Clubhouse Grille

STARTS

Clubhouse Nacho (GF) (V) \$16

Corn Chips – Black Beans – Diced Onion – Jalapenos – Tomatoes – Shredded Cheese Blend – Boom Boom Sauce

Add Pork Carnitas or Chicken \$4

Pretzel Bites (V) \$14

Beer Cheese – Pub Mustard

Chicken Wings (GF) \$18

Buffalo or **BBQ** – **Blue Cheese** or **Ranch** – Celery – Carrots

Buffalo Chicken Dip (GF) \$15

Corn Chips – Celery – Carrots

Fried Oyster Basket \$18

Fries – Tartar Sauce – Lemon

SALADS

Add Falafel **\$8** | Add Salmon **\$12** | Add Chicken **\$8**

Summer Greens (GF) (VG) \$12

Mixed Greens – Cucumber – Radish – Cherry Tomato – Carrot – Red Onion – Maple Balsamic

The Pitching Wedge (GF) \$14

Iceberg – Lardon – Heirloom Cherry Tomatoes – Chive – Bayley Hazen Blue Cheese Dressing

Caesar (*GF) \$12

Romaine – Caesar Dressing – Croutons – Shaved Parmesan – Lemon

DINNER

Grilled Ribeye (GF) \$39

Parmesan Cracked Potato – Asparagus – Maple Bourbon Glaze

Chicken Picatta (GF) \$30

Confit Chicken – Parmesan Risotto – Capers – Lardon

Boyden Smash Burger (*GF) \$18

American Cheese – Shredded Lettuce – Pickles – Onion – House Special Sauce – Served with French Fries

Make it a Double \$4

New England Lobster Roll (*GF) *Market Price

Lobster – Shredded Lettuce – Tarragon – Chive – Mayo – New England Roll – Lemon

Vegan Grain Bowl (GF) (VG) \$28

Fried Tofu – Grains – Shaved Carrot – Edamame – Red Cabbage – Peanut Sauce – Sesame Seeds

Faroe Island Salmon (GF) \$32

Tzatziki – Summer Squash & Zucchini – Crispy Chickpeas

Smoked St. Louis Ribs (GF) \$30

French Fries – Coleslaw – Maple Cornbread – Pickles – Maple Barbecue

Please be sure to mention any dietary restrictions or allergies to your server.

V | Vegetarian VG | Vegan *VG | With Sourdough or item removed
GF | Gluten Free *GF | Gluten Free with GF Bun or item removed