Grille Clubhouse

STARTS

Sauce

Clubhouse Nacho (GF) (V) Corn Chips - Black Beans - Diced Onion - Jalapenos - Tomatoes - Shredded Cheese Blend - Boom Boom Carrots

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 -

Buffalo Chicken Dip (GF)

\$15

Corn Chips - Celery - Carrots

Fried Ovster Basket

\$18

Fries - Tartar Sauce - Lemon

SALADS

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

Mixed Greens - Cucumber - Radish - Cherry Tomato

- Carrot - Red Onion - Maple Balsamic

Summer Greens (GF) (VG)

Caesar (*GF)

\$12

Romaine - Caesar Dressing - Croutons -Shaved Parmesan - Lemon

The Pitching Wedge (GF)

\$14

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

LUNCH

Served with Fries and a Pickle | Substitute Caesar Salad \$2

New England Lobster Roll (*GF)

*Market Price

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

Smash Burger (*GF)

\$18

Local 5oz Patty - American Cheese - Shredded Lettuce - Pickles - Diced Onion - Special Sauce Make it a Double \$4

Turkev Club (*GF)

White Bread - Smoked Turkey - Roasted Garlic Aioli – Tomato – Arugula – Bacon

Chicken Caesar Wrap

\$18

Romaine - Caesar Dressing - Grilled Chicken -Bacon - Shaved Parmesan

Pork Carnitas Tacos (GF)

Corn Tortilla - Cilantro Lime Slaw - Cotijo Cheese

Dunn's Smoked Meat (*GF)

\$18

Smoked Brisket - Yellow Mustard - Rye Bread

Falafel Burger (*GF) (*VG)

\$18

Tzatziki Sauce - Radish - Cucumber - Arugula

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

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