

Clubhouse Grille **DINNER**

STARTERS

CHICHARRONES - \$8

House Fried Pork Rinds drizzled with Salsa Roja. Topped with Cotija Cheese and Fresh Cilantro.

CHICKEN WINGS - \$14

Crispy Wings tossed in your choice of Buffalo or Honey Stingin Garlic Sauce. Served with Celery and your choice of Ranch or Blue Cheese Dressing.

DUCK WONTONS - \$14

Duck, Charred Corn, Bacon and Cream Cheese in a Wonton Wrapper with Salsa Roja.

TRUFFLE FRIES - \$8

French Fries tossed with Truffle Oil, Shaved Asiago.

**CURRENT STATE GUIDELINES
ALLOW OUTDOOR DINING
AND LIMITED INDOOR SEATING**

We can also do curbside pick-up.
Place an order with a server
or call (802) 988-2770.

IN THE ROUGH

CAESAR SALAD - \$6

Chopped Romaine Hearts tossed in our House Caesar Dressing. Topped with Shaved Asiago and Croutons.

CLASSIC WEDGE SALAD - \$6

Iceberg Lettuce Wedge, **North Country** Bacon, Quartered Roma Tomatoes, **Bayley Hazen** Blue Cheese Dressing and Fresh Chives.

ENTREES

COWBOY RIBEYE - \$28

18oz Bone In Ribeye topped with **Bayley Hazen** Blue Cheese-Scallion Butter, Soy Glazed Oyster Mushrooms and Fried Onions. Served with a Loaded Twice Baked Potato and grilled Asparagus.

HALIBUT VERA CRUZ - \$28

6oz Halibut Filet topped with Green Olives, Vidalia Onion, Jalapeno, Garlic and Tomato in a white wine butter sauce and Garnished with Avocado and Cilantro. Served with a Five Grain Blend and Grilled Asparagus.

Hole In One Burger - \$14

8oz Housemade Burger Mixed with Ground Bacon Sausage from **Brault's Meat Market in Troy**. Stuffed with Blue Cheese Crumbles. Topped with Caramelized Onions, Jalapeno Relish and fresh **lêf Farms** Greens. On an **Ace Bakery** Bun with Roasted Red Pepper Mayo.

ASPARAGUS AND MUSHROOM RISOTTO - \$14

Risotto made with Asparagus, Oyster Mushrooms, Lemon Zest and Asiago Cheese. Served with Grilled Chicken Breast.

LOBSTER ROLL - \$18

Claw and Knuckle Meat tossed with a touch of Mayo, Fresh Tarragon and Chives. Served in a Buttered New England Roll with Shredded Lettuce.