

THE APPROACH

Clubhouse Grille’s Signature Brisket Nachos \$18

House Fried Chips layered on a sheet pan with Smoked Beef Brisket, Pickled Red Onions, Pickled Jalapeno Power Slaw, Braised Black Beans, Pico de Gallo, and a mixture of Alpha Tolman, Cave Aged Cheddar, and Whitney Cheeses from **Jasper Hill Farm in Greensboro, VT**. Topped with Boom Boom Sauce, Avocado Crème Fraiche, and Fresh Cilantro.

House Smoked Chicken Wings \$18

We cover our wings in a house dry rub and then smoke them to perfection. Then we toss them in your choice of **Vermont Maple Sriracha** or **Smoked Maple BBQ Sauce** from **Sugar Bob’s in Rutland, VT**. Served with Carrots, Celery and your Choice of Ranch or Bleu Cheese.

Baked Mexican Corn & Black Bean Queso Dip \$15

Drizzled with Crème Fraiche and Served with House Fried Tortilla Chips.

Duck Wontons \$14

Duck, Charred Corn, Bacon and Cream Cheese in a Wonton Wrapper served with **Gringo Jack’s Sweet and Spicy Chili Sauce from Manchester, VT**.

Baked Pretzel Bites \$12

A basket of Pretzel Bites served with Spicy Hatch Pepper Queso, Grained Dijon and Smoked Maple Sauce.

IN THE ROUGH

Add Chicken to any salad for \$6 | Add Salmon to any salad for \$12

“Wedge” Caesar Salad \$10 / \$14

Baby Romaine Wedges drizzled with House Caesar Dressing made by **Vermont Fresh Pasta Company in Proctorsville, VT**. Topped with Crisp Applewood Bacon, Shaved Asiago, Cracked Peppercorn and Lemon Crostini and a Parmesan Crisp.

Strawberry, Pecan & Baby Spinach Salad \$10 / \$14

Baby Spinach, Shaved Red Onion Slivers, Crumbled **VT Chevre**, Dried Strawberries, Roasted Pecans, Fried Capers, and a Sweet Strawberry-Mint Vinaigrette.

HOLE IN ONE

Jay Burger \$20

8oz Burger made with Grass-Fed and Grain Finished Beef from **Boyden Farm in Cambridge, VT**. Topped with Cheddar from **Cabot Cheese in Cabot, VT**, Lettuce, Tomato, and Red Onion on a Hamburger Bun.

Lobster Roll *Market Price

Fresh Lobster Meat tossed with Tarragon, Chives, Lemon Zest, and a touch of Mayo. Served in a Butter Toasted New England Roll.

Hanger Steak \$34

8oz Hanger Steak marinated in a Brown Sugar and Citrus Marinade and Grilled to Medium-Rare. Served with Parmesan Steak Wedge Fries and Cilantro Chimichurri.

Fried Buttermilk Chicken Thighs \$28

Served with Pickled Jalapeno Power Slaw, Corn Bread, Steak Wedge Fries, and Alabama White BBQ Sauce.

Candied Maple-Peach Salmon \$32

6oz. Filet of Atlantic Salmon pan seared with a Maple Peach Bourbon Glaze. Served over Smoked Grafton Cheddar Grits, Smoked Pork Belly Burnt Ends, Roasted Garlic, Charred Jalapeno, Spinach, and a cilantro lime drizzle. Topped with Crispy Fried Tortilla Strips and Scallions.

Vegan Burrito Bowl \$18

Riced Cauliflower “Taco Meat”, Five Grain Medley, Baby Spinach, Guacamole, Pickled Red Onions, Roasted Corn, Red and Green Peppers, Braised Black Beans, Pico de Gallo, Corn Tortilla Chips, and a Cilantro-Lime-Cashew Drizzle.