

JAY  PEAK

Clubhouse Grille

Small Plates

Buffalo Chicken Dip 15

Chicken, Blue Cheese, Buffalo Sauce and Cream Cheese Served in a Pretzel Bowl with Corn Chips.

Chicken Wings 15

Crispy Wings served with Celery and Carrots. Choice of: Buffalo, BBQ or Korean BBQ Sauce.
Choice of: Ranch or Bleu Cheese Dressing.

Bacon and Jalapeño Wontons 13

Bacon, Roasted Jalapeños and Cream Cheese Wrapped in Wontons. Served with Ranch.

Irish Nachos 14

House fried Potato Chips, Cider House Bacon, Green Onion, and Cabot Cheddar Cheese Sauce served with Sour Cream and Salsa.

Salads

Add Chicken to any Salad -4.

Cobb Salad 14

Chopped Romaine Hearts, Diced Turkey, Chopped Bacon, Cabot Shredded Cheddar, Cherry Tomatoes, Julienned Carrots and a Hard Boiled Egg with your choice of dressing. Ranch, Blue Cheese, Caesar or Orange Ginger Dressing.

Caesar Salad 12

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

Vermont Country Salad 12

Mixed Greens, Grape Tomatoes, Cucumber, Red Onions, Julienned Carrots and an Orange Ginger Dressing.

Entrées

New York Strip Steak 28

10oz Strip Steak, Mushroom Demi, Garlic & Herb Fingerling Potatoes and Chef's Veg of the Day.

Deconstructed Lasagna 19

Pasta Sheets, Eggplant, Tomatoes, Ricotta, Fresh Basil, Mushrooms, Feta, Aged Balsamic and EVOO.

Catch of the Day Price Varies

Ask your Server for the Chef's Seafood Special of the Day.

Clubhouse Carbonara 24

Brault's Local Guanciale, Peas, Parmesan, Parsley and Linguini tossed in our House Carbonara Sauce.

Stuffed Chicken Breast 24

Chicken Breast Stuffed with Spinach and Feta.

Served with a Basil Cream Sauce, Tomatoes, Garlic & Herb Fingerling Potatoes and Chef's Veg of the Day.

Lobster Roll 20

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

Jay Burger 16

8oz Local Beef Burger from Brault's Meat Market Served on a Brioche Roll with Cabot Cheddar, Lettuce, Tomato and Onion.