



AL FRESCO MENU

Seasonally crafted by Chef Juan Olivares and dedicated team

SMALL PLATES & SOUPS

SOUP OF THE DAY 6

Ask your server what today's special soup is

SMOKED SCALLOP & SAFFRON CHOWDER 6

Award winning house-made chowder

WINGS 15

10 wings, choose from spicy buffalo, sweet Thai chili, or barbeque

PROSCIUTTO AND FRUIT 9

Seasonal fruits and berries, thinly sliced prosciutto, manchego, Marcona almonds

GRILLED SHRIMP SKEWERS 11

Four blackened shrimp, pineapple, chimichurri, apple slaw

BLUE MOON STEAMERS 14

Fresh citrus, saffron, blue moon beer, parsley, garlic bread

GARLIC TRUFFLE FRIES 7

Garlic oil, black truffle salt, side of a chive-parmesan crema

THE CADDY 12

Twin Maryland Crab Cakes, brioche slider buns, lemon-caper aioli, pepper-cabbage slaw

SALADS

Add ons: Chicken \$5, pineapple shrimp skewer \$7, steak \$8, salmon \$9, or lobster salad \$12.

House-made dressings: Maple balsamic, Herb vinaigrette, Caesar dressing, Ranch dressing, Blue cheese dressing

THE ROUGH 11

Arugula, edamame, toasted pepitas, manchego, grilled lemon wedge, crispy pork belly, side of herb vinaigrette

CAESAR SALAD 10

House-made dressing, romaine, croutons, herb roasted tomatoes, parmesan crisps, anchovies

POWER DRIVE 13

Avocado, tomato, corn, marinated grilled tofu, pickled red onion, and quinoa on a bed of baby spinach and the vinaigrette of your choice

FAIRWAY 10

Herb-chicken salad, fresh greens, grilled bread

BURRATA AND PROSCIUTTO CAPRESE 11

Arugula, olives, heirloom tomatoes, basil chips, balsamic reduction, basil olive oil

SANDWICHES, BURGERS, & WRAPS

Served with hand-cut fries or house made kettle chips.

Substitutes: sweet potato fries \$2, onion rings \$2, or fruit cup \$2.50

THE CLUBHOUSE 12

Cheddar, onion, pickle, lettuce, tomato

VERMONT GRILLED CHEESE 9

Buttered sourdough, layers of gruyere and cheddar, bacon-shallot jam, Granny Smith Apples, spinach

BIRDIE BLT 11

Herbed-chicken, avocado aioli, applewood-smoked bacon, seasoned tomatoes, crispy lettuce

LOBSTER ROLL 23

Lobster salad, lettuce, flaky croissant

NEST CLUB 10

Triple rustic country loaf, oven-roasted turkey, chipotle mayo, Applewood-Smoked Bacon, bib lettuce, seasoned tomatoes

DUROC PORK SANDWICH 11

Panini-pressed baguette, braised duroc pork butt, gruyere, zesty dijon, arugula, roasted tomatoes, grilled red onion

ENTRÉES

Served starting at 4:30pm

FAROE ISLANDS SALMON 25

Grilled salmon, Tuscan style ragout with green beans, littleneck clams, bacon lardons, topped with crispy leeks

PEACH BALSAMIC CHICKEN 20

Sautéed peaches with 5 year aged balsamic over a pan seared chicken breast. Served with a basil-ginger risotto and seasonal vegetable

SEAFOOD FRA DIAVOLO 24

Littleneck clams, shrimp, lobster, and salmon sautéed with fresh herbs in a spicy tomato sauce. Served with pappardelle pasta and garlic bread.

ADOBO RIBEYE STEAK & FRITES 23

10 oz certified angus beef, Chimichurri, hand cut fries, green salad

FISH & CHIPS 17

Beer-battered wild Atlantic haddock, slaw, tartar sauce, hand-cut fries

TO ORDER TAKEOUT

(603) 726-3076 ext. 287

LOCATION

40 Clubhouse Lane, Thornton, NH 03285

Not all ingredients are listed. Alert your server to any special dietary needs. Consuming raw or undercooked food may increase your chance for food-borne illness.