



# AL FRESCO MENU

Seasonally crafted by Chef Juan Olivares and dedicated team

## SMALL PLATES & SOUPS

### ADOBO CHILI 6

Award-winning house-made chili

### SMOKED SCALLOP & SAFFRON CHOWDER 6

Award-winning house-made chowder

### WINGS 15

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

### HOUSE RICOTTA 11

Home-made lemon ricotta served with dried figs, honey, marcona almonds, prosciutto and crostini

### GRILLED SHRIMP SKEWERS 11

Four blackened shrimp, pineapple, chimichurri, apple slaw

### AUTUMN LITTLENECKS 14

One pound of clams, chorizo, sweet potato, cilantro, and Octoberfest ale. Served with a garlic bread stick

### 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

### SUNSET SALAD 11

Roasted beets, toasted pepitas, crispy pork belly, and goat cheese on a bed of arugula

### 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 BURGER 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

### BANH MI 12

Pickled veggies, slow braised pork, with a spicy mayo on a hoagie and panini pressed to add crunch

### MAINIAC CLUB 25

Lobster salad, bacon, avocado, lettuce, tomato

## ENTRÉES

Served starting at 4:30pm

### NORWEGIAN 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 bay scallops sautéed with fresh herbs in a spicy tomato sauce. Served with pappardelle pasta and garlic bread.

### BEEF SHORT RIB RAGU 23

Beef short rib slow cooked in a tomato sauce with mushrooms and arugula, served over pappardelle pasta

### GRILLED FLAT IRON STEAK 24

Churrasco-style marinade, grilled to your liking and topped with chimichurri. Served with mashed potatoes and seasonal vegetable

### FISH & CHIPS 17

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

### CRAB STUFFED HADDOCK 22

Blue crab stuffed in 7oz of haddock, topped with panko and a creamy butter sauce. Served with forbidden rice and seasonal vegetable

TO ORDER TAKEOUT  
(603) 726-3076 ext. 287

LOCATION  
40 Clubhouse Lane, Thornton, NH 03285

10% DISCOUNT  
For members of the Armed Forces & First Responders

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.