



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

ANGUS FILET SLIDERS 10

Arugula pesto, shallot jam, applewood bacon

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, steak \$8, or salmon \$9

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

POACHED PEAR SALAD 11

Red wine poached Bosc pear, great hill blue cheese, candied pecans, on a bed of field greens

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

VERMONT GRILLED CHEESE 9

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

BANH MI 12

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

BIRDIE BLT 11

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

THE CLUBHOUSE BURGER 12

Cheddar, onion, pickle, lettuce, tomato. Go Beyond with our vegetarian option for \$3 extra.

CAPE COD REUBEN 12

Crispy fried haddock on rye with coleslaw, lettuce, gruyere, and tartar sauce

NEST CLUB 10

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

ENTRÉES

Served starting at 4:30pm

PONZU SALMON 25

Grilled Norwegian salmon, tangy ponzu-teriyaki glaze. Served with a jasmine rice and seasonal vegetable

JERK CHICKEN 21

8oz Statler chicken breast, spicy house made jerk marinade. Served with creamy thyme rice and a 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 roasted red pepper cream sauce. Served with a herb-seasoned rice and seasonal vegetable

STUFFED EGGPLANT ROLLATINI 17

Seared eggwashed eggplant, farro ricotta stuffing, house-made marinara

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.