



DINNER MENU

Seasonally crafted by Chef Matt MacDonald and dedicated team

SMALL PLATES & SOUPS

WATERMELON MINT GAZPACHO 6/8

Topped with feta cheese and pinenuts

SMOKED SCALLOP & SAFFRON CHOWDER 7/9

House-made chowder served in a cup or bowl

BONE-IN WINGS 16

Your choice of plain, chipotle BBQ, spicy buffalo, or sweet Thai chili

CHORIZO LITTLENECKS 15

1lb of sauteed Littlenecks with white wine, crumbled chorizo, shallots, garlic, and lemon juice. Topped with hand-cut fries

FRIED BRUSSELS SPROUTS 12

Chopped bacon and lemon pepper aioli

***TUNA SASHIMI 14**

Seared rare tuna, seaweed salad, pickled ginger, wasabi aioli

PARMESAN TRUFFLE FRIES 8

Black truffle salt, parmesan cheese and garlic aioli

OVEN BAKED PRETZEL IRONS 10

With smoked gouda cheese sauce

PAN SEARED SALMON CAKES 14

With a lemon caper aioli

SALADS

Add ons: Chicken \$10, *6oz Ribeye Steak \$14, *Salmon \$12, 4 Grilled Shrimp \$10, or Tofu \$6

House-made dressings: Balsamic, Herb vinaigrette, Caesar dressing, Ranch dressing, Bleu cheese dressing

SOUTHWEST SALAD 12

Mixed greens. black bean and corn salsa, avocado, crispy tortilla strips, queso fresco, pickled jalapenos with a cilantro lime crema

CAESAR SALAD 10

House-made dressing, romaine, croutons, parmesan cheese.

Add anchovies \$2

PITCHING WEDGE 12

Iceberg lettuce, chunky tomato relish, bacon, gorgonzola dressing

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

SANDWICHES & BURGERS

Served with house made kettle chips.

Substitutes: fries \$2 sweet potato fries \$3, onion rings \$3, or fruit cup \$3.50

Gluten Free bread or buns additional \$2

***FORAGER BURGER 16**

Local Robie Farms grass-fed beef topped with sauteed mushrooms, swiss cheese, lettuce, tomato, onion, and sriracha aioli

THE LAST ROUND BURGER 16

Bacon, French fries, pickled jalapenos topped with smoked gouda cheese sauce

GRILLED HOMEMADE TURKEY BURGER 16

Swiss cheese, red onion, avocado, lemon pepper aioli

***THE CLUBHOUSE BURGER 15**

Local Robie Farms grass-fed beef, Cabot cheddar, onion, pickle, lettuce, tomato

Go Beyond with our plant-made option for \$3 extra

CAPE COD REUBEN 15

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

CHICKEN PARMESAN SANDWICH 15

Breaded chicken parmesan on a buttered ciabatta with house-made marinara, fragrant basil, and fresh mozzarella

NEST CLUB 14

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

ENTRÉES

Served starting at 4:30pm

***STEAK AND FRITES 28**

G Hand-cut prime 14 oz. ribeye with garlic aioli served on a bed of hand-cut French fries tossed with parmesan and arugula.

Add jumbo shrimp \$6

COUNTRY FRIED CHICKEN 22

Mashed Potatoes, black bean and corn Salsa topped with a creamy peppercorn gravy

PAN SEARED SEA BASS 30

Mashed potatoes, seasonal vegetables, topped with chunky tomato relish

SPICY CRAB BUTTERED SWORD FISH 30

Spicy Ritz cracker crab crust, rice and seasonal vegetables

CHIPOTLE BBQ PORK CHOP 22

BBQ glazed pork chop, buttered rice and seasonal vegetables

***GRILLED CAJUN SALMON 30**

Norwegian salmon filet served with parmesan farro risotto and crispy Brussels sprouts

FISH & CHIPS 18

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

SHRIMP SCAMPI 22

Shrimp in a white wine lemon butter sauce with tomatoes, and Gemelli pasta. Served with a side of garlic bread

VEGETABLE POMODORO 15

Gemelli pasta tossed with garlic, shallots, tomatoes, zucchini, and yellow squash in a tomato sauce. Topped with shaved parmesan, fresh basil, and a side of garlic bread. See “add on” section under salads for protein option

A CHICKEN PARMESAN DINNER 24

Breaded chicken, Gemelli pasta, marinara sauce, fresh mozzarella and parmesan cheese. Served with garlic bread

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.