



# MENU

Seasonally crafted by Chef Matt MacDonald and dedicated team

## SMALL PLATES & SOUPS

### SMOKED SCALLOP & SAFFRON CHOWDER 6/9/12

Award-winning house-made chowder served in a cup, bowl or bread boule

### THREE ONION SOUP 6/9/12

Topped with garlic croutons and swiss served in a cup, bowl or bread boule

### FLASH-FRIED BRUSSEL SPROUTS 11

Crispy brussel sprouts tossed in a cider maple reduction

### ANGUS FILET SLIDERS 12

Arugula pesto, shallot jam, applewood bacon

### BONE IN WINGS 15

Your choice of plain, spicy buffalo, barbeque, or sweet Thai chili

### PARMESAN TRUFFLE FRIES 7

Black truffle salt, parmesan cheese, and garlic aioli

### CHORIZO LITTLENECKS 15

One pound of sauteed littlenecks with white wine, crumbled chorizo, shallots, and lemon juice. Topped with hand-cut fries.

## SALADS

Add Ons: Chicken \$5, Salmon \$8, \*two twin filet medallions \$8, or grilled shrimp \$6

Dressings: Balsamic dressing, Green Jacket dressing, Caesar dressing, Ranch dressing, Blue cheese dressing

### \*TOGARASHI TUNA BOWL 14

Ahi tuna served rare on a bed of an herbed quinoa salad with pickled vegetables, avocado, kale, and edamame. Comes with a spicy Togarashi aioli

### ARUGULA FARRO SALAD 7/12

Peppery arugula, braised farro, pickled blueberries, and crispy brussel sprouts

### WINTER CHOPPED SALAD 6/11

Chopped romaine hearts tossed with candied walnuts, poached pear, gorgonzola cheese and maple balsamic 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

### CAESAR SALAD 6/10

House-made dressing, romaine, & croutons. Add anchovies for \$2

## 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

### \*CLUBHOUSE BURGER 14

Local Robie Farms grass-fed beef, Cabot cheddar, onion, pickle, lettuce, tomato. Go Beyond with our vegetarian option for \$3 extra

### \*FORAGER BURGER 15

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

### BIRDIE BLT 12

Buttered garlic focaccia, herbed-chicken, avocado aioli, applewood-smoked bacon, seasoned tomatoes, crispy lettuce

### NEST CLUB 13

Triple rustic country loaf, oven-roasted turkey, chipotle mayo, applewood-smoked bacon, bib lettuce, seasoned tomatoes

### CHICKEN PARMESAN 15

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

### CAPE COD REUBEN 12

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

## ENTRÉES

Served starting at 4:30pm

### \*GRILLED CAJUN SALMON 32

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

### GRILLED SWORDFISH 32

Fresh swordfish served with a lemon caper compound butter, rice pilaf, and seasonal vegetables

### \*AU POIVRE PORK RIBEYE 21

12 oz Robie Farms pork chop glazed with an au poivre sauce, accompanied by whipped potatoes, and seasonal vegetables

### FISH & CHIPS 18

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

### \*STEAK AND FRITES 28

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

### CHICKEN SCHNITZEL 21

Fried chicken breast with whipped potato, braised cabbage, and glace de poulet

### SEAFOOD SCAMPI 24

Clams, mussels, shrimp, and lobster in a white wine lemon butter sauce with tomatoes, and gemelli pasta. Served with a side of garlic bread

### VEGETABLE POMODORO 17

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 options

#### TO ORDER TAKEOUT

(603) 726-3076 ext. 287 or online via ChowNow

#### 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.