



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 little necks 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

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

WINTER CHOPPED SALAD 6/11
Chopped romaine hearts tossed with candied walnuts, poached pear, gorgonzola cheese and maple balsamic dressing

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.