



First Tee

Soup's On! - \$5/7

Ask your server about today's offering

Caddy Shack Shrimp - \$12 

White shrimp, garlic, white wine, olive oil, lemon

Mushrooms Mulligan - \$12  

French onion stuffed crimini mushrooms

Fore! Flatbread - \$13 

Delicata squash, arugula, stilton blue cheese, honey

Match Play Mussels - \$13

Black garlic shoyu broth, parsley, tomato grilled baguette

Clubhouse Queso Fundido - \$12 

Melted jack and oaxaca cheese, chorizo, tomato, peppers, corn tortilla chips

Chip In Chicken Wings - \$16 

Carrots and Celery
Buffalo, BBQ, or Plain
Blue Cheese or Ranch

Bunker Baskets

Tenders & fries - \$12

French fries - \$5 

Sweet potato fries, honey mustard - \$6 

Onion rings, zesty sauce - \$7

Kettle chips - \$4 

From the Rough

Salad Add Ons:

Chicken - \$8

Denver Cut Steak - \$14

Faroe Salmon - \$12

White Shrimp - \$12

From The Garden - \$8/14  

Baby greens, grape tomatoes, cucumber, sunflower seeds, VT Cheddar

The VNCC Caesar - \$8/14

Chopped romaine, shaved parmesan, garlic croutons, Caesar dressing, lemon

Go With The Grain - \$15  

Baby kale, sorghum, quinoa, parsley, tomato, cucumber, lemon garlic vinaigrette

The Local - \$14 

Baby greens and romaine, McKenzie's natural turkey, sliced apple, bacon, hard-boiled egg, blue cheese, grape tomatoes

Cure For The Winter Blues - \$15  

Baby kale, radicchio, dried cranberries, toasted walnuts, carrot, red onion, cranberry vinaigrette

Dressings

Buttermilk Ranch

Caesar

Lemon Garlic

Blue Cheese

Maple Balsamic

Thousand Island

Cranberry Vinaigrette

Fairway Favorites

Served with chips or fries
Choice of white, wheat, or rye bread
Gluten free bread available upon request 

The National Burger - \$16

1/2 lb. Certified Angus beef patty, Cabot cheddar, lettuce, tomato, onion

The Open - \$16

Open faced lavash wrap, pinto bean spread, red cabbage, cucumber, arugula, tomato, cilantro, cilantro-lime drizzle

The Triple Bogey - \$16

Triple decker club with McKenzie's roasted turkey, crispy bacon, lettuce, tomato, mayo

The Bingo Bango Bongo Burger - \$16

Crispy quinoa and chickpea burger, zesty sauce, lettuce, tomato

The Pond Shot - \$15

Seared salmon patty, lemon caper aioli, onion, arugula, tomato

The Albastross - \$16

Grilled chicken, Cabot cheddar, bacon, lettuce, tomato, ranch

The Whack & Hack Wrap - \$15

Shaved roast beef, Swiss cheese, caramelized onion, mushroom, horseradish mayo

The Chip Shot - \$13

Half a sandwich and cup of soup
Choose: classic BLT, roast beef & swiss or turkey & cheddar

Upgrades & Add-ons - \$3

Onion rings	Bacon
Sweet potato fries	Mushrooms
Side house salad	Caramelized onions
Side Caesar salad	Fried egg

The Main Event

Available after 5 pm

All entrees include choice of:
Soup, Garden Salad, or Caesar Salad

Land & Sea

Mushroom Ravioli - \$24

Shiitake mushrooms, garlic, blistered tomatoes, basil, shaved parmesan

Rosati Montepulciano d'abruzzo

Thai Noodle Bowl - \$22

Rice noodles, mushrooms, red peppers, carrots, scallions, cashews, Thai basil sauce

Louis Jadot Chardonnay

Honey Glazed Salmon - \$28

Seared Faroe Island Salmon, hot honey, crispy risotto cake, asparagus, lemon

AIX Rose

Baked Stuffed Shrimp - \$26

Jumbo shrimp, crab meat stuffing, basil rice, seasonal vegetable

Luna Nuda Pinot Grigio

Creamy Tuscan Chicken - \$26

Seared chicken breast, sundried tomatoes, spinach, artichokes, mashed potatoes

Iron Wolf Chardonnay

The Chopping Block

Filet Mignon - \$34

6 oz. Filet, blueberry gorgonzola sauce, roasted potatoes, seasonal vegetables

St. Comse Chotes De Rhone

Steak Frites - \$34

A VNCC Favorite!

14 oz. NY Strip Steak, shiitake mushroom demi-glace, french fries

Bonanza Cabernet Sauvignon

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

 **Vegetarian**
 **Gluten Free**