

VERMONT NATIONAL COUNTRY CLUB

SPRING BISTRO MENU

STARTERS

SOUPS & SALADS

CLUB CAESAR 10

Romaine Hearts, Caesar Dressing, Parmesan, Lemon, Croutons, Hard Cooked Egg

VERMONT HOUSE SALAD 10

Cherry Tomatoes, Sunflower Seeds, Cucumbers, Grafton Clothbound Cheddar, Choice of Dressing

SNACK BASKETS

Chicken Tenders 9
Waffle Fries 5
French Fries 5
Kettle Chips 3

BEET SALAD 11

Goat Cheese Mousse, Crushed Hazelnuts, Sherry Honey Vinaigrette, Arugula

ADD TO ANY SALAD

Grilled Chicken Breast 7
Salmon 10
Bistro Steak 14
Shrimp 11

CHEF'S MARKET SOUP 4/6

DRESSINGS

Buttermilk Ranch / Maple Balsamic Vinaigrette / Gorgonzola / Lemon Vinaigrette

SMALL PLATES & SANDWICHES

CRISPY RHODE ISLAND CALAMARI 13

Lemon Aioli, Arugula, Pickled Banana Peppers, Parmesan

FRONT NINE CHICKEN WINGS 12

Carrots & Celery, Buttermilk Ranch
Choice of: Dry, Buffalo, or
Maple Black Pepper BBQ

BACK NINE BURGER 14

Vermont Cheddar or American Cheese, Lettuce, Tomato, Onion, Toasted Bun, Truffle Sauce

Add Smoked Bacon 2

Add Caramelized Onions 1

Veggie Burger Available

SMOKED TURKEY CLUB 13

Smoked Turkey, Bacon, Vermont Cheddar, Lettuce, Tomato, Maple Aioli, Choice of Country Wheat or White

SPRING BLT 12

Smoked Bacon, Lettuce, Tomato, Basil Aioli, Choice of Country White or Wheat

SAUTEED MAINE MUSSELS 13

Lemon, Garlic & Herb Butter, Pinot Grigio, Grilled Toast

STEAK FRITES 21

Bistro Steak, French Fries, Maitre D'Hotel Butter, Greens

TUNA SALAD SANDWICH 11

Lemon Aioli, Minced Celery, Lettuce, Choice of Country Wheat or White

THE CRAB CAKE 14

Old Bay, Smoked Lemon Aioli, Herb Salad

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS
UPGRADE TO A SIDE SALAD OR FRIES FOR 3

DINNER

AVAILABLE AFTER 5 PM

ROASTED MUSHROOM POLENTA 23

Mushrooms, Asparagus, Peas, Salsa Verde, Parmesan Polenta, Sunny Egg

NY STRIP STEAK 29

Whipped Potatoes, Port Wine & Black Truffle Demi-Glace, Crispy Onion Strings

SEAFOOD BOUILLABAISE 29

Shrimp, Scallops, Fennel Tomato Fumée, Saffron Aioli, Grilled Toast

PAN ROASTED FILET OF SALMON 27

Boiled Cider & Grain Mustard Glaze, Quinoa & Rice Pilaf, Lemon

LOCAL PORK & BEEF MEATLOAF 24

Maple & Cracked Black Pepper BBQ, Whipped Potatoes

ALL DINNER ENTREES COME WITH A
CHOICE OF SMALL HOUSE SALAD, CAESAR
SALAD OR SOUP AND DAILY MARKET
VEGETABLE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EXECUTIVE CHEF JEAN-LUC MATECAT