

VERMONT NATIONAL COUNTRY CLUB

SUMMER BISTRO MENU

STARTERS

SOUPS & SALADS

CHEF'S MARKET SOUP 4/6

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

BEET SALAD 11

Goat Cheese Mousse, Maple Spiced Pecans,
Sherry Honey Vinaigrette, Arugula

ADD TO ANY SALAD

Grilled Chicken Breast 7
Salmon 10
Bistro Steak 13
Shrimp 11

DRESSINGS

Buttermilk Ranch/ Maple Balsamic Vinaigrette/
Gorgonzola / Lemon Vinaigrette

SNACK BASKETS

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

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 13

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

SUMMER 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 22

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 Tartar Sauce,
Pea Shoot Salad

GRILLED CUBAN SANDWICH 14

Local Smoked Ham, Mojo Roast Pork, Mustard,
Swiss Cheese, Pickles, Chipotle Mayo

TARRAGON CHICKEN SALAD SANDWICH 11

Tarragon Mayo, Baby Arugula, Pickled Red
Onions, Choice of Country Wheat or White

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

DINNER

AVAILABLE AFTER 5 PM

SUMMER TORTELLINI 24

Cheese Tortellini, Pesto Veloute, Grilled Corn
Funj Co. Oyster Mushrooms, Fresh Herbs

FILET OF BEEF 33

Sauce Bordelaise, Whipped Potatoes,
Crispy Onion Strings

LOCAL LAMB BOLOGNESE 26

Fettuccine, Slow Cooked Lamb Ragout,
Parmesan, Herb Crema, Chive Oil

PAN ROASTED SALMON 27

Wood's Boiled Cider & Grain Mustard Jus,
Lemon Risotto

LOCAL PORK & BEEF MEATLOAF 24

Maple & Cracked Black Pepper BBQ,
Whipped Potatoes, Crispy Onion Strings

SEAFOOD BOUILLABAISE 29

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

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

EXECUTIVE CHEF JEAN-LUC MATECAT

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