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 Pepitas, Sherry Honey Vinaigrette, Arugula

ADD TO ANY SALAD

Grilled Chicken Breast 7 Salmon 12 Bistro Steak 13 Shrimp 11

DRESSINGS

Buttermilk Ranch/ Maple Balsamic Vinaigarette/ 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

SHRIMP COCKTAIL 13

Chilled Jumbo Shrimp, Fresh Horseradish Cocktail Sauce, Lemon

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

THE CRAB CAKE 14 Old Bay, Smoked Lemon Tartar Sauce, Pea Shoot Salad

DINNER

AVAILABLE AFTER 5 PM

SUMMER TORTELLINI 24

Cheese Tortellini, Pesto Veloute, Grilled Corn Cherry Tomatoes, Parmesan, Fresh Herbs

GRILLED NY STRIP STEAK 29

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

Red Potatoes, Green Beans, Cherry Tomatoes, Local Corn Emulsion

LOCAL PORK & BEEF MEATLOAF 24

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

CRISPY PORK SCHNITZLE 25

Porcini Mushroom Gravy, Grilled Lemon, Whipped Potatoes, Arugula

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