# LUNCH MENU 

## SOUP \& SALAD

BUTTERNUT SQUASH SOUP 5/7
Cup or Bowl

TOMATO BISQUE 5/7
Cup or Bowl

GARDEN HARVEST SALAD 11
Local Greens, Heirloom Cherry Tomato, Cucumber, Carrot, Radish, Vermont Goat Cheese, Maple Balsamic Vinaigrette

LITTLE GEM CAESAR SALAD 11
Chopped Hearts of Romaine \& Gem Lettuce, House Made Dressing, Croutons, Shaved Parmesan White Anchovies upon Request

NORTH COUNTRY SALAD 12
Romaine, Tomato, Red Onion, Cabot Cheddar, North Country Smokehouse Bacon, Hard Boiled Egg, Buttermilk Ranch

WARM CAULIFLOWER "WEDGE" 12
Roasted Cauliflower, Broccoli, Brussels Sprouts, House Made Blue Cheese Dressing, Crumbled Bacon, Dried Cranberry, Sunflower Seeds

ADD TO ANY SALAD<br>Seared Salmon $9 \quad$ Grilled Chicken Breast $6 \quad$ Sirloin Tips $9 \quad$ Grilled Shrimp 9

## SANDWICHES <br> served with Kettle Chips er a Pickle

VT NATIONAL CLUB SANDWICH 13
Turkey, Bacon, Cabot Cheddar, Lettuce,
Tomato, Maple Mayo, Toasted Wheat

WARM ROAST BEEF \& CHEDDAR 14
Horseradish Mayo, Grilled Sourdough

CLASSIC BLT<br>12

Bacon, Lettuce, Tomato, Mayo, Toasted Sourdough

GRILLED REUBEN 14
Corned Beef or Turkey with Swiss, Sauerkraut
$\&$ Thousand Island on Grilled Rye

VEGETARIAN QUESADILLAS 12
Fresh Vegetables \& Black Bean Burger, Grilled Flour Tortillas with Jack Cheese, Salsa \& Sour Cream

OPEN FACED TUNA MELT 12
Albacore Tuna Salad on Toasted Brioche with Cabot Cheddar \& Tomato Vinaigrette

PICK TWO! 11
Choice of:
Half Sandwich, Half Salad or Cup of Soup

## GRILLED CHEESE \& TOMATO SOUP 10

a National Favorite!
Melted Cabot Cheddar on Grilled Sourdough with our Tomato Bisque

## ENTRÉES

FISH \& CHIPS 14
Beer Battered Cod, Cole Slaw, Fries, Tartar Sauce

STEAK FRITES 18<br>Garlic \& Herb Marinated Sirloin, Bordelaise, Parmesan Truffle Fries

FISH TACOS 14
Spice Grilled Mahi Mahi, Lettuce, Pico de Gallo, Spicy Mayo, Flour Tortillas (3)

## SHEPHERD'S PIE 15

Seasoned Local Beef, Corn $\&$ Mashed Potatoes

ELECTRIC CHICKEN SANDWICH 14
Grilled Chicken, Lettuce, Tomato, Red Onion, Avocado, Buffalo Mayo, Brioche Bun, Fries

LINGUINE WITH SHRIMP \& MUSSELS 16 Garlic \& Herb Butter, Cherry Tomatoes

TYLER'S DAILY QUICHE 9
House Made, served with a House Salad

THAI NOODLE BOWL 14
Wok Tossed Fresh Vegetables $\&$ Rice Noodles with Ginger Lime Broth, Peanut Sauce, Crushed Peanuts \& Cilantro add Chicken or Shrimp 5

THE BURGER 14
Half Pound of VT Raised Beef with Cabot Cheddar, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Fries add Bacon, Mushrooms, Onions, Avocado 1/ea

Veggie Burger Available

SIDES \& SNACKS<br>Small Caesar or House Salad<br>5<br>Warm Rolls \& Butter 4<br>House Made Cole Slaw 3<br>Snack Basket 5<br>Fries, Onion Rings, Waffle Fries or Sweet Potato Fries

Please make your server aware of any allergies or dietary restrictions; we are committed to accommodating our members and guests.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

