



VERMONT NATIONAL COUNTRY CLUB

APPETIZERS

SOUP OF THE DAY 5/7

*Ask Your Server About
Today's Offering*

BEEF CHILI 6/9 🌿

Cheddar, Sour Cream, Scallions

FRONT NINE CHICKEN WINGS 16 🌿

Carrots & Celery, Buttermilk Ranch
Choice of: Plain, Buffalo or BBQ

SEARED SEA SCALLOPS 14 🌿

White Bean & Rosemary Spread

FALL FLATBREAD 13

Prosciutto, Caramelized Onion,
Apple, Balsamic Drizzle, Naan

FRIED CALAMARI 14

Banana Peppers, Marinara

BAKED BRIE 10

Brown Sugar, Pecans, Sliced
Baguette

PEI MUSSELS 16 🌿

Tomato, Cinzano Vermouth,
Parsley & Focaccia

CRISPY SALMON CAKE 12

Arugula, Citrus Aioli

CHICKEN TENDERS 10

Deep Fried Chicken Tenders with
French Fries

SNACK BASKETS

Waffle Fries 6

Sweet Potato Fries 6

French Fries 5

SALADS

COBB SALAD 13

Romaine, Baby Greens, Tomato,
Scallions, Hard Boiled Egg, Bacon,
VT Cheddar

ASIAN CRUNCH SALAD 14

Snow Peas, Red Peppers, Quinoa,
Baby Greens, Cashews, Thai Vinaigrette

BEET SALAD 14

Beets, Baby Greens, Arugula, Chevre,
Pecans, Crasins, Maple Balsamic

CLUB CAESAR 13

Romaine, Shaved Parmesan, Garlicky
Croutons, Caesar Dressing, Lemon

ROASTED ROOT SALAD 14

Seasonal Root Vegetables, Baby Greens,
Shaved Parmesan, Pine Nuts,
Herb Vinaigrette

SIDE SALADS 7

Garden Salad
Club Caesar

ADD TO ANY SALAD

Grilled Chicken Breast 8
Grilled Salmon 12
Bistro Steak 13
Grilled Shrimp 10

DRESSINGS

Buttermilk Ranch
Herbed Vinaigrette
Maple Balsamic Vinaigrette
Lemon Garlic Vinaigrette
Blue Cheese
Thousand Island

🌿 **All Salads Can Be Made Gluten Free**



BURGERS & SANDWICHES

STEAK BURGER 15

Cabot Cheddar, Lettuce, Tomato, Onion

VT NATIONAL BEAN BURGER 14

Smoked Aioli, Baby Arugula, Tomato, Onion

SALMON BURGER 15

Tomato Remoulade, Lettuce, Tomato, Onion

GRILLED CHICKEN SANDWICH 15

Lettuce, Tomato, Onion, Cheddar, Chipotle Aioli, Brioche Roll

SMOKED SALMON LT 15

Smoked Salmon, Lettuce, Tomato, Dill Mayonnaise, Rye

Make It A Classic BLT 14

CHICKEN SALAD MELT 15

Chicken Salad with Craisins, Sliced Apple, Cabot Cheddar, English Muffin

PHILLY CHEESE STEAK 15

Shaved Steak, Onions, Peppers, Garlic Aioli, Brioche Roll

HOT PASTRAMI 15

Pastrami, Sauerkraut, Whole Grain Mustard, Swiss, White Bread

WARM ITALIAN SANDWICH 15

Capicola, Salami, Provolone, Pepperonata, Focaccia

TURKEY CLUB 15

Roasted Turkey, Crispy Bacon, Lettuce, Tomato, Mayonnaise

HALF SANDWICH & SOUP 12

Choice of BLT, Turkey Cheddar or Chicken Salad

ALL SANDWICHES ARE SERVED WITH CHIPS OR FRIES

Waffle Fries, Sweet Potato Fries or Side Salad...3

Add Bacon, Mushrooms or Caramelized Onions...3

Choice of White, Wheat or Rye Gluten Free Bread & Rolls Available 

LARGE PLATES

*All Large Plates Served After 5pm
~Wine Paring Listed with Each Entrée*

STATLER CHICKEN 26

Seared Chicken, Brussels, Delicata Squash, Apples, Sage, Cider Gastrique
~Chamisal Vineyards, Chardonnay

FILET MIGNON 32

6 oz. Filet Mignon, Creamy Mushroom Sauce, Mashed Potato, Vegetable
~Louis Martini, Cabernet Sauvignon

AUTUMN GRAIN BOWL 22

Farro, Roasted Squash, Sweet Potato, Apple, Walnuts
~Mohua, Suvignon Blanc

STEAK FRITES 32

14 oz. NY Strip, VNCC Steak Sauce, Fries
~Senorio de P. Piscina, Rioja

SEARED SWORDFISH 28

Creamy Lemon Basil Sauce, Farro, Vegetable
~Luna Nuda, Pinto Grigio

GLAZED SALMON 28

Maple Mustard Glazed Salmon, Braised Greens, Creamy Risotto
~Triennes, Rose

HARVEST TORTELLINI 24

Cheese Tortellini, Roasted Squash, Brussels, Cream, Parmesan
~Zenato, Valpolicella

PORK TENDERLOIN 30

Pork Tenderloin, Agrodolce, Risotto Cake, Vegetable
~Skeleton, Gruner Veltliner

**ALL DINNER ENTREES COME WITH A CHOICE OF
SMALL HOUSE SALAD, CAESAR SALAD OR A CUP OF DAILY SOUP**

EXECUTIVE CHEF GARRETT P. BAILEY

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

 **GLUTEN FREE**