

Specialty Cocktails

Berry Sangria	<i>Merlot, Blueberry Vodka, Fresh Berry Juice & Sprite garnished with fresh berries</i>	\$10
Citrus Gin & Tonic	<i>Barr Hill Gin, Tonic Water, muddled fresh mint, orange, lemon & lime garnished with mint</i>	\$12
Peachy Arnold Palmer	<i>Bird Dog Peach Whiskey, Ice Tea & Lemonade garnished with lemon & fresh mint</i>	\$12
Dirty Shirley	<i>Tito's Vodka, Sprite & Grenadine garnished with maraschino cherries & lime</i>	\$12
Classic Margarita	<i>Espolon Silver Tequila, Cointreau, Limeade served on the rocks garnished with salt & a lime</i>	\$12
Transfusion	<i>Grey Goose Vodka, Concord Grape Juice & Ginger Ale garnished with a lime</i>	\$12
Sweet "Tee" Mule	<i>Sweet Tea Vodka & Ginger Beer garnished with sugared blackberries & mint</i>	\$12
Classic Bloody Mary	<i>Tito's Vodka, Bloody Mary Mix & Hot Sauce garnished with celery, olives & a lemon</i>	\$12
Vermont Old Fashioned	<i>Whistle Pig Piggyback Bourbon Whiskey, Maple Syrup, Bitters, Muddled Cherry & Orange garnished with an orange</i>	\$15

Draft Favorites • \$6

Long Trail Blackberry Wheat
Switchback • Fiddlehead
Sam Summer Ale

Canned House Favorites

Domestics • \$4.50

Labatt Blue • Labatt Light
Coors Light • Miller Light
Mich Ultra • PBR
Bud Light • Bud
N/A Labatt

Craft & Canned Cocktails • \$6

High Noon • Downeast Cider

ASK ABOUT OUR SEASONAL
BEER OPTIONS

Wines • Prophecy Wines

\$8/Glass • \$28/Bottle

Pinot Noir • Cabernet
Sauvignon Blanc • Pinot Grigio

ASK ABOUT OUR SEASONAL
WINE OPTIONS

Bar Buckets • \$10 each

Bucket of Balls
*Cordon bleu bites
served with dijon dipping sauce*

Bucket of Buffalo Bites
*Fried chicken bites tossed in buffalo
sauce served with bleu cheese or ranch*

Bucket of Pickles
*Fried pickle spears
served with horseradish ranch*

Appetizers

Duck Wontons	<i>cream cheese, corn & duck bacon served with thai sweet chili sauce</i>	\$14
Coconut Shrimp	<i>served with pinacolada sauce</i>	\$12
Loaded Potato Shooters	<i>filled with bacon, cheddar & scallions served with ranch</i>	\$10
Dozen Wings	<i>Buffalo, Maple BBQ or Sticky Soy Ginger served with ranch or bleu cheese</i>	\$18
Baskets of	French Fries \$7 • Sweet Potato Fries \$7 • Onion Rings \$10	

Salads

Garden Salad	<i>Baby greens topped with cucumbers, cherry tomatoes, carrots, red onions & sprouts with choice of dressing • Add Grilled Chicken \$6 • Add Salmon \$12 • Add Steak \$12</i>	\$10
Classic Caesar	<i>Romaine, parmesan & croutons with caesar dressing Add Grilled Chicken \$6</i>	\$10
Beet & Burrata	<i>Baby greens topped with roasted beets, pickled red onions, pistachios, fresh burrata & balsamic glaze</i>	\$16
Southwest Fiesta Salad	<i>Baby greens, pico de gallo, roasted corn, cheddar jack cheese, avocado & grilled chicken served in a fried tortilla bowl with choice of avocado ranch or cilantro vinaigrette</i>	\$16
Tropical Shrimp Salad	<i>Baby greens topped with coconut shrimp, avocado, pineapple, carrots, red onions & cashews with citrus vinaigrette</i>	\$18

Burgers

Our burgers are 8 oz Angus Beef Patties, a blend of chuck, brisket & short rib served with french fries • Substitute Onion Rings \$3

Club House Cheeseburger	<i>topped with american cheese & pickles on a brioche bun with lettuce, tomato & onion • Add Bacon \$2</i>	\$16
Vermont Burger	<i>topped with maple bacon jam, cheddar & maple aioli on a brioche bun</i>	\$18
Big Blue Burger	<i>topped with blue cheese crumbles, scallions & bacon on a brioche bun</i>	\$18
The Falafel Burger	<i>crispy blend of chickpeas & middle eastern spices topped with cucumbers, red onion, tomatoes, feta & tzatziki dressing on a bun with french fries <i>Vegetarian Option</i></i>	\$17

Sandwiches & More

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Crispy Cod Sandwich	<i>Beer battered cod on a bun topped with lettuce & lemon aioli served with french fries & rainbow slaw</i>	\$16
Turkey Club	<i>turkey, bacon, lettuce, tomato & mayo on 3 pieces of toasted sourdough or wheat bread served with french fries</i>	\$16
Pulled Pork	<i>House smoked shredded pork on a brioche bun topped with blackberry habanero bbq sauce served with french fries & rainbow coleslaw</i>	\$17
Shrimp Tacos	<i>3 flour tortilla filled with fried shrimp, rainbow slaw, cilantro & bang bang sauce</i>	\$17
Pork Belly & Pineapple Tacos	<i>3 flour or corn tortillas filled with crispy pork belly, pineapple pico de gallo, avocado, queso fresco cheese and maple chipotle sauce</i>	\$17
Clam Strips	<i>Hand bread clam strips, french fries, rainbow slaw & choice of tartar or cocktail sauce</i>	\$18
Fish n' Chips	<i>Beer battered cod, french fries, rainbow slaw & tartar sauce</i>	\$20

Dinner Entrees (Available After 4:30pm)

Grilled Ribeye Steak	<i>served with truffle mashed potatoes & seasonal vegetable</i>	\$35
Chicken Piccata	<i>sautéed chicken breasts with a warm buttery lemon sauce and capers served with chef's choice of starch & seasonal vegetable</i>	\$24
Bruschetta Salmon	<i>seared & topped with tomatoes, fresh mozzarella, basil, red onions & balsamic glaze with chef's choice of starch & seasonal vegetable</i>	\$26
Pasta of the Day	<i>created with seasonal ingredients served with a side salad</i>	\$22

Don't forget to save room for Dessert!
Ask us about our delicious selection of desserts.