

Salads

Fresh Greens & Beans - 12

Local Greens, Vegetable Medley, Maple Balsamic, Shaved Romano, Marinated Beans

Classic Wedge - 12

Crisp Iceberg Lettuce, Candied Bacon, Blue Cheese, Tomato, Crouton, Herbed Ranch

Quinoa Sweet Beet Salad - 14

Local Greens, Candied Beets, Quinoa, Roasted Tomatoes, Champagne Maple Vinaigrette

Lake Sunapee Caesar – 12

Romaine Lettuce, Caesar Dressing, Herbed Croutons, Shaved Parmesan, Fresh Lemon

Drop it on the Green

Add To any Salad – Grilled Chicken \$14 – *Seared Salmon \$16 – *Grilled Steak Tips \$16

Small Plates

Clubhouse Tenders – 14

Crispy Fried Chicken, Tossed in Garlic & Buffalo Sauce Carrots & Celery, Blue Cheese Dip Choice of Fries, Sweet Fries, Onion Rings

Maple Chili Wings - 14

Crispy Fried Chicken Wings, Tossed in Pure Maple Syrup & Fresh Garlic, Blue Cheese, Celery & Carrots

Cheese & Bean Quesadilla - 14

Cheese Medley, Toasted Tortilla, Mezcal Salsa, Cilantro Chive Sour Cream

Add Chicken \$12 - Add Steak Tips \$14

Fried Pickle Chips - 12

Crispy Fried Pickles, Zesty Ranch Dip

Seared Yellowfin Tuna – 22

Blackened Ahi, Shaved Cabbages, Citrus Honey Marinade, Fried Wonton Crisps

Chili Cheese Fries - 14

Crispy Fries, Beef Chili, Clubhouse Cheese Sauce, Fresh Cilantro, Chipotle Cream, Grilled Corn & Roasted Jalapeno Mezcal Salsa

*All of our fish, shellfish, poultry, & beef products are proudly purchased from suppliers who carefully inspect each shipment for quality & safety.

However, certain individuals could be at risk from consuming uncooked or undercooked food products. We pride ourselves with the purchase and preparation of the best quality seafood, poultry, beef, & other meats available.

Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restriction.

Thank you

The Lake Sunapee Country Club Team

Entrees

Roasted Chicken - 36

Toasted Couscous, Roasted Shallot & Garlic, Braised Celery Root & Carrot, Au Jus Gravy

*Bistro Filet - 42

New Potatoes, Roasted Asparagus, Blue Cheese Butter, Tomato Demi-Glace

*Porterhouse Pork Chop - 39

Shaved Jicama Slaw, Heirloom Beans, Miso Cream Sauce

Braised Beef Short Rib Dino Chop - 74

Smoky Lentils, Roasted Parsnips, Tomato Demi-Glace

*Wagyu Black Angus Rib Eye Steak Frites - 92

Black Truffle Butter, Seared Cabbage, Choice of Fries, Black Garlic Aioli

Seared Scallops - 41

Parsnip Silk, Roasted Shallots & Leeks, Crispy Prosciutto, Citrus Chive Oil

Grilled Eggplant Vegetarian Steak - 34

Char Grilled Eggplant, Sundried Tomato Butter, Roasted Asparagus, Citrus Vinaigrette Quinoa

Lobster Risotto - 42

Saffron Rice, Roasted Shallot, Ginger & Garlic Butter Poached Lobster Tail, Chive Oil

*Ginger Garlic Salmon - 38

Roasted Asparagus, Heirloom Rice, Miso Butter

Tavern Fare

Corned Beef Reuben - 16

Toasted Rye, Slow Roasted Corned Beef, Swiss Cheese, Sauerkraut, Pickled Vegetables, Choice of French Fries, Onion Rings or Dressed Greens.

Black & Blue Chicken BLT - 18

Buttered Roll, Blackened Chicken, Melted Blue Cheese, Bacon, Lettuce, Tomato, Black Garlic Aioli, Caramelized Onions, Choice of French Fries, Onion Rings, or Dressed Greens.

*Club House Burger - 19

Char Grilled Locally Raised Beef on a Buttery Sesame Seed Bun, Lettuce, Tomato,
Caramelized Onion, House Aioli
Choice of French Fries, Onion Rings or dressed Greens.
Cheeses – America, Cheddar, Swiss or BlueSmoked Bacon- Add 2

Blackened Salmon BLT - 24

Brown Butter Seared, Lettuce, Tomato, Sweet Soy Slaw, House Aioli, Buttered Roll Choice of French Fries, Onion Rings, or Dressed Greens.

Vegetarian Portobello & Eggplant Sandwich - 16

Grilled Mushroom & Eggplant on a Toasted Sesame Seed Bun, House Aioli,
Lettuce, Tomato, Onion,
Served with Choice of French Fries, Onion Rings or Dressed Greens.
Cheeses – America, Cheddar, Swiss or Blue

Lobster Roll - 38

Classic Chilled Lobster Salad or Hot Buttered Lobster, Shaved Fennel & Celery, Lemon, Fresh Herbs, Grilled Toasted Roll Served with, House Slaw & Choice of French Fries, Onion Rings or Dressed Greens.