

# NORTH ANDOVER COUNTRY CLUB

## Salads

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- AUTUMN SQUASH** *dried cranberries, pistachios, goat cheese, baby arugula, maple cider vinaigrette* 12/15  
**BEET AND QUINOA** *little leaf local greens, toasted pumpkin seeds, carrot, avocado, white balsamic vinaigrette* 12  
**\*GRILLED CAESAR** *romaine, shaved parmesan cheese, toasted brioche, house caesar dressing* 12  
**LOCAL GREENS** *little leaf lettuces, grape tomato, cucumber, red onion, carrot, brioche, white balsamic vinaigrette* 10/6  
**\*STEAK TIPS** 8 **CHICKEN BREAST** 6 **GRILLED SHRIMP** 8 **\*GRILLED SALMON** 8 **CHICKEN SALAD** 5 **TUNA SALAD** 4

## Small Plates

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- CRISPY CAULIFLOWER** *panko crusted florets, bang bang or buffalo tossed* 12  
**TENDERLOIN SLIDERS** *sliced beef tenderloin, boursin cheese, sautéed mushrooms, toast brioche* 16  
**TATER TOTS** *house made potato puffs, spicy ketchup, chive sour cream* 10  
**WINGS YOUR WAY** *plain, buffalo or barbecue tossed* 7/14  
**NACC NACHOS** *tortilla chips, firehouse cheese sauce, cheddar cheese, pickled red onion, jalapenos black beans, diced tomatoes, scallions and cilantro sour cream* 15  
**GRILLED CHICKEN** 5 **SEASONED WAGYU GROUND BEEF** 10 **BLACKENED SHRIMP** 8

## Pizza

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- MEDITERRANEAN** *thin crust, artichoke hearts, roasted red peppers, shaved red onion, kalamata olives, feta cheese* 13  
**BUILD YOUR OWN PIZZA** *house marinara, mozzarella, parmesan* 10  
**ONIONS, PEPPERS, MUSHROOMS** .50 EACH  
**PEPPERONI, SWEET ITALIAN SAUSAGE, GROUND BEEF, CHOPPED BACON** 1 EACH

## Sandwiches

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*Sandwiches are served with your choice of root vegetable chips, french fries, truffle fries, homemade applesauce or a petite local greens*

- MISTY KNOLL FARMS TURKEY**  
*bacon, swiss cheese, cranberry orange relish, griddled sourdough* 14  
**GREAT POND FRIED CHICKEN**  
*boneless chicken breast, house pickles, lettuce, tomato and spicy mayo* 12  
**NACC CLUB** *lettuce, tomato, bacon, avocado* 12  
**CHOICE OF:** *tuna salad, chicken salad, misty knoll farms turkey, grilled chicken or 4oz. hamburger*  
**GRILLED CHICKEN VICTORIA**  
*boneless chicken breast, Vermont cheddar cheese, lettuce, tomato, red onion, apple chutney on a toasted roll* 12  
**\*WAGYU BURGER** *all natural american wagyu, lettuce, tomato, red onion, vermont cheddar, bacon jam, brioche bun* 17  
**MAKE IT YOUR OWN ADD:** *bacon, caramelized onions, sautéed mushrooms, fried egg, avocado* 1 each

## Entrées

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*Available after 5:00pm*

- \*FAROE ISLAND SALMON** *toasted farro, roasted brussels sprouts, maple bourbon glaze* 27  
**SHRIMP MOZAMBIQUE** *schilling pilsner, garlic-sazon, fried okra, white rice* 25  
**ROASTED HALF CHICKEN** *whipped yukon gold potatoes, roasted acorn squash, shallot butter pan jus* 24  
**\*FILET MIGNON** *8oz. center cut, wild mushroom-bread pudding, parsnip puree, black truffle butter* 36  
**\*CIDER BRINED PORK TENDERLOIN** *roasted rosemary fingerling potatoes, melted leeks, apple chutney* 22  
**PUMPKIN TORTELLONI** *sage, ricotta, sweet italian sausage ragu, cannellini beans, mascarpone, fresh oregano* 20  
**VEAL PORTERHOUSE** *14oz. pan roasted, potato gratin, broccolini, chanterelle mushroom jus* 39

*Ask your server about available simply prepared entrées*



Our meat is from Dole & Bailey, a women owned company specializing in non GMO, USDA certified organic and humanely raised animals.

before placing your order, please inform your server if a person in your party has a food allergy.

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your chance of food borne illness.

**BEE'S KNEES** *sipsmith gin, lavender honey, lemon*  
**BOULEVARDIER** *sazerac rye, campari, carpano antica*  
**CABO WABO** *el jimador, lillet, green chartreuse, pineapple, lime, jalapeno*  
**COCHICHEWICK CRUISE** *wheatley vodka, triple sec, apricot liquor, lime*  
**HOT TODDY** *sazerac rye, lavender honey, lemon*  
**KENTUCKY BUCK** *jim beam, lemon, ginger beer, angostura bitters*  
**LAVENDER COOLER** *wheatley vodka, lavender honey, lemon, seltzer*  
**LION'S TAIL** *old forester bourbon, lime, allspice dram, angostura bitters*  
**MOSCOW MULE** *wheatley vodka, lime, orange bitters, ginger beer*  
**MEMBER GUEST** *sazerac rye, aperol, carpano antica and blanco, cranberry bitters*  
**NACC SLING** *aged rum, applejack, amaretto, lemon, angostura bitters*  
**SHOT GUN START** *the ardmore, averna, maple syrup, black walnut bitters*  
**SNAPDRAGON** *sipsmith gin, lime, lavender honey, cardamom bitters, ginger beer*  
**THE SENORITA** *xicaru mezcal, aperol, lime, maraschino liquor*

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 Draft 7
 

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**FIDDLEHEAD** – IPA – Shelbourne, VT – 6.2%  
**FORE RIVER TIMBERHITCH** – Maine Red Ale – South Portland, ME – 6.2%  
**SCHILLING ALEXANDR** – Czech Pilsner – Littleton, NH – 5%  
**EMBARK OLD MARAUDER** – Dry Cider – Williamson, NY – 6.9%

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 Domestic
 

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**BUDWEISER** – Lager – St Louis, MO – 5.0% 5  
**BUD LIGHT** – Light Lager – St Louis, MO – 4.2% 5  
**COORS LIGHT** – Light Lager – Golden, CO – 4.2% 6  
**CORONA LIGHT** – Light Lager – Ciudad De México – 4.1% 5  
**MICHELOB ULTRA** – Light Lager – St Louis, MO – 4.2% 5  
**SAM ADAMS LIGHT** – Light Lager – Boston, MA – 4% 5

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 Craft
 

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**BEER'D DOGS AND BOATS** – IIPA – Stonington, CT – 9.2% 9  
**FORT HILL FARMER'S FRESH** – IPA – Easthampton, MA – 5% 6  
**FORT HILL FRESH PICK** – IPA – Easthampton, MA – 7% 6  
**FORT HILL HERA** – Pilsner – Easthampton, MA – 5.7% 6  
**HOEGAARDEN** – Witbeir – Belgium – 4.9% 6  
**IDLE HANDS** – Farmhouse Pale Ale – Malden, MA – 5% 9  
**QUEEN CITY** – Yorkshire Porter – Burlington, MA – 5% 6  
**SOME PEANUT BUTTER WHOOPIE PIE** – Stout – York, ME – 6.5% 9

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 Red
 

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2018 Firesteed – PINOT NOIR – Willamette Valley, OR 11  
 2013 Chateau St. Michelle – MERLOT – Columbia Valley, WA 11  
 2017 Valravn – ZINFANDEL – Sonoma, CA 10  
 2017 Requiem – CABERNET SAUVIGNON – Columbia Valley, WA 12  
 2016 Kaltern – PINOT NERO – Alto Adige, Italy 12  
 2016 Vidal Fleury – COTES DU RHONE – Rhone, France 10

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 White
 

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2018 Broglia La Meirana – GAVI – Italy 11  
 2018 Stoller Family Estate – CHARDONNAY – Dundee Hills, OR 10  
 2018 San Angelo – PINOT GRIGIO – Tuscany, Italy 11  
 2016 Sonoma-Coutrer – CHARDONNAY – Russian River Valley, CA 13  
 2019 The Infamous Goose – SAUVIGNON BLANC – Marlborough, New Zealand 11

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 Rosé & Sparkling
 

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2018 Middle Earth – ROSE – New Zealand 10  
 NV Poema – CAVA BRUT – Catalonia, Spain 9

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 For Those on the Go
 

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2017 MERF – CHARDONNAY – Columbia Valley, CA 10  
 Mionetto – PROSECCO BRUT – Italy 16  
 Scarpetto Frico – LAMBRUSCO – Italy 10  
 2015 Simi – CHARDONNAY – Sonoma, CA 25