

NORTH ANDOVER COUNTRY CLUB

Salads

WINTER CRUNCH kale, Brussel sprouts, apples, dried cranberries, hazelnuts, crispy shallots, apple cider vinaigrette 12/15

BEET NAPOLEON baby arugula, local goat cheese, toasted pistachios, white balsamic reduction 12

***CLASSIC CAESAR** romaine, parmesan cheese, brioche croutons, house caesar dressing 6/10

LOCAL GREENS little leaf lettuces, grape tomato, cucumber, red onion, carrot, brioche, white balsamic vinaigrette 6/10

***STEAK TIPS 8 CHICKEN BREAST 6 GRILLED SHRIMP 8 *GRILLED SALMON 8 CHICKEN SALAD 5 TUNA SALAD 4**

Small Plates

CRISPY CAULIFLOWER panko crusted florets, bang bang or buffalo tossed 12

KOREAN BBQ MEATBALL SLIDERS beef & pork meatballs, kimchee, toasted brioche 14

STEAK & CHEESE EGGROLLS shaved steak, cheddar jack cheese, chipotle aioli 14

WINGS YOUR WAY bone-in or boneless available. Choice of plain, buffalo or barbecue tossed 7/14

SPINACH ARTICHOKE DIP with tortilla chips and pita chips 12

PRETZEL BITES honey mustard, firehouse cheese sauce 12

POINT JUDITH CALAMARI banana peppers, garlic butter, marinara sauce 14

Pizza

FIG & PROSCUITTO pistachio pesto, shaved parm, baby arugula 15

BUILD YOUR OWN house marinara, mozzarella, parmesan 10

ONIONS, PEPPERS, MUSHROOMS .50 EACH

PEPPERONI, SWEET ITALIAN SAUSAGE, GROUND BEEF, CHOPPED BACON, ANCHOVIES 1 EACH

Larger Plates

served with your choice of root vegetable chips, french fries, onion rings, cole slaw or a petite local greens

GREAT POND FRIED CHICKEN

boneless chicken breast, house pickles, lettuce, tomato and spicy mayo 12

NACC CLUB lettuce, tomato, bacon 12

CHOICE OF: tuna salad, chicken salad, misty knoll farms turkey, grilled chicken or 4oz. hamburger

CAESAR WRAP choice of grilled chicken or steak tips

***WAGYU BURGER** 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

SHRIMP TACOS blackened shrimp, pico de gallo, avocado, cabbage, cheddar jack, divi divi sauce 14

Entrées

Available after 5:00pm

***FAROE ISLAND SALMON** jasmine rice, baby bok choy, ponzu glaze 27

DIVER SEA SCALLOPS cauliflower puree, sweet potato latkes, citrus beurre blanc 38

CHICKEN NORMANDY apples, brandy, cream, roasted root vegetables, mashed potatoes 24

***BEEF AU POIVRE** 8oz. center cut, roasted fingerlings, haricot verts, brandy peppercorn cream 36

***RACK OF LAMB** Israeli cous cous, Thumbelina carrots, rosemary garlic jus 34

***1/2 RACK OF LAMB 22**

SHORT RIB PAPPARDELLE beef short rib, concasse tomatoes, house made pasta 25

BONE IN PORK CHOP 14oz. Kurobuta pork, pan roasted, broccoli, sweet potato mash, Dijon cream 34

STEAK FRITES 8 oz. prime flat iron, house French fries, chimichurri 25

PAD THAI chicken, shrimp, rice noodles, egg, peanuts 19

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*
CABO WABO *el jimador, lillet, green chartreuse, pineapple, lime, jalapeno*
COCHICHEWICK CRUISE *wheatley vodka, triple sec, apricot liquor, lime*
COZY COSMO *wheatley vodka, cranberry cordial, triple sec, lime*
FIRE LIGHT *sipsmith gin, cranberry cordial, lemon, angostura bitters, sparkling wine*
LION'S TAIL *old forester bourbon, lime, allspice dram, angostura bitters*
MEMBER GUEST *sazerac rye, aperol, carpano antica and blanco, cranberry bitters*
NACC SLING *mt gay rum, applejack, amaretto, lemon, ginger beer, angostura bitters*
PIN HIGH *sazerac rye, orgeat, lime, cranberry, peychauds bitters*
SHOT GUN START *the ardmore, averna, maple syrup, black walnut bitters*
THE SENORITA *xicaru mezcal, aperol, lime, maraschino liquor*
WINTER SANGRIA *red wine, cognac, honey cinnamon syrup, lemon, orange*

Draft 7

FINBACK – IPA – Shelbourne, VT – 6.2%
FORE RIVER TIMBERHITCH – Maine Red Ale – South Portland, ME – 6.2%
QUEEN CITY SOUTH END LAGER – Helles Lager – Burlington, VT – 5%
FORT HILL JIGSAW JAZZ – Double IPA – Easthampton, MA – 9.3%

Domestic

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% 5
CORONA LIGHT – Light Lager – Ciudad De México – 4.1% 5
MICHELOB ULTRA – Light Lager – St Louis, MO – 4.2% 5

Craft

PROCLAMATION 42 – IPA – Warwick, RI – 6.5% 9
SWEETWATER 420 EXTRA PALE ALE – Pale Ale – Atlanta, GA – 5.4% 6
BOULEVARD TANK 7 – Saison – Kansas City, MO – 8.5% 8
DEFINITIVE CONTEE – Kolsch – Kittery, ME – 4.6% 8
VERMONT BEER MAKERS PEBBLE – Double IPA – Springfield, VT – 8.1% 9
HOEGAARDEN – Witbeir – Belgium – 4.9% 6
IDLE HANDS – Farmhouse Pale Ale – Malden, MA – 5% 9
LIQUID RIOT SUPERLUMIERE – IPA – Portland, ME – 6% 9
LONE PINE WORLD'S BEST BOSS – Imperial Milk Stout – Portland, ME – 7.7% 9
QUEEN CITY – Yorkshire Porter – Burlington, MA – 5% 6
REMNANT BRIGHTER DAYS ARE COMING – Dark Lager – Somerville, MA – 5.1% 8
SHINER BOCK – Lager – Shiner, TX – 4.4% 5
SOME PEANUT BUTTER WHOOPIE PIE – Stout – York, ME – 6.5% 9

Red

2018 *Firesteed* – PINOT NOIR – Willamette Valley, OR 11
2018 *Broadside* – MERLOT – Santa Rosa, CA 9
2017 *Catena* – MALBEC – Mendoza, Argentina 9
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
2016 *Aerena* – CABERNET SAUVIGNON – Red Hills, CA 10

White

2018 *La Gamiere Xavier Flouret* – SANCERRE – Sancerre, France 13
2018 *Diora* – CHARDONNAY – Monterey, CA 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 Zeland 11
2015 *Simi (1/2 Bottle)* – CHARDONNAY – Sonoma, CA 25
2017 *MERF (Split Can)* – CHARDONNAY – Columbia Valley, CA 10

Rosé/Sparkling

2019 *Estadon* – ROSE – Cotes de Provence, France 11
NV *Poema* – CAVA BRUT – Catalonia, Spain 9
Mionetto (Split Bottle) – PROSECCO BRUT – Italy 16
Scarpetto Frico (Split Can) – LAMBRUSCO – Italy 10