

NORTH ANDOVER COUNTRY CLUB

Salads

- WINTER CRUNCH** kale, brussel sprouts, apples, dried cranberries, hazelnuts, crispy shallots, apple cider vinaigrette 12/15
- BEET AND QUINOA** little leaf local greens, toasted pumpkin seeds, carrot, avocado, white balsamic vinaigrette 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
- TENDERLOIN SLIDERS** sliced beef tenderloin, boursin cheese, sautéed mushrooms, toasted brioche 16
- STEAK & CHEESE EGGROLLS** shaved steak, cheddar jack cheese, chipotle aioli 14
- WINGS YOUR WAY** 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
- CHICKEN PARM BITES** mozzarella, 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

Sandwiches

Sandwiches are 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
- FRIED SHRIMP & SCALLOPS** tartar sauce, lemon wedge 20
- *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

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
- *BEFF AU POIVRE** 8oz. center cut, roasted fingerlings, haricot verts, brandy peppercorn cream 38
- *RACK OF LAMB** Israeli cous cous, Thumbelina carrots, rosemary garlic jus 30
- *1/2 RACK OF LAMB** 19
- 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 35
- STEAK FRITES** 8 oz. prime flat iron, house French fries, chimichurri 26
- PAD THAI** chicken, shrimp, rice noodles, egg, peanuts 19

Ask your server about simply prepared en-



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

available trées

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, cinnamon 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*
 HOT TODDY *sazerac rye, lavender honey, lemon*
 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 *xicarú mezcal, aperol, lime, maraschino liquor*
 WINTER SANGRIA *red wine, cognac, honey cinnamon syrup, lemon, orange*

Draft 7

FINBACK – IPA – Shelbourne, VT – 7.2%
 FORE RIVER TIMBERHITCH – Maine Red Ale – South Portland, ME – 6.2%
 SCHILLING ALEXANDR – Czech Pilsner – Littleton, NH – 5%
 PROCLAMATION DERIVATIVE: CITRA – Single Hopped Pale Ale – Warwick, RI – 6%

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% 6
 CORONA LIGHT – Light Lager – Ciudad De México – 4.1% 5
 MICHELOB ULTRA – Light Lager – St Louis, MO – 4.2% 5

Craft

BEER'D DOGS AND BOATS – IIPA – Stonington, CT – 9.2% 9
 BOULEVARD TANK 7 – Saison – Kansas City, MO – 8.5% 8
 FORT HILL FARMER'S FRESH – IPA – Easthampton, MA – 5% 6
 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 *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
 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