

## LARGE PLATES

### **POT ROAST**

potato silk, carrots, pearl onions, celery  
20

### **IBERICO PORK FLAT IRON**

crisp potato, charred broccolini  
maple tahini sauce  
29

### **PAELLA**

shrimp, mussels, clams, chicken, chorizo  
26

### **RABBIT MALFALDINE**

tomato, kale, mushroom sugo  
sage crème fraiche  
23

### **GRILLED DUCK CONFIT**

tortilla, charred broccolini, escabeche  
borracha salsa  
25

### **CHICKEN SCHNITZEL**

butternut risotto, root vegetables  
17

### **GRILLED SALMON**

curried squash stew, kale, pomegranate  
28

### **BUTTERNUT LINGUINE**

spinach, mushrooms, asparagus  
hazelnut sage butter  
18

### **DOVER SOLE**

farro pilaf, haricot verts, beurre blanc  
36/40

## CLUB TRADITIONS

### **BROILED WALLEYE**

rice, spinach, tomatoes, beurre blanc  
24

### **CALVES LIVER & ONIONS**

bacon, caramelized onions, potato puree  
cracked mustard glace  
24

### **FLYNN BURGER\***

8 oz. house blend, challah bun, lettuce  
tomato, onion, choice of cheese  
13

### **LASAGNA BOLOGNESE**

garlic bread  
15

### **GRILLED FILET MIGNON**

potato puree, seasonal vegetables  
mushroom glace  
5oz. 30 8oz. 36

### **PRIME NY STRIP STEAK**

potato puree, onion frites, seasonal vegetables  
veal glace, shallot jam  
38

### **STEAK SANDWICH**

caramelized onions, mushroom glace  
french baguette  
16

## APPETIZERS

### **NEW ENGLAND CLAM CHOWDER**

6

### **FRENCH ONION SOUP**

sourdough, gruyere cheese

6

### **BUTTERNUT SQUASH SOUP**

maple crème fraiche, pumpkin seeds

6

### **SAUSAGE ARANCINI**

fennel, tomato ragu

9

### **MUSSELS**

chorizo, chili butter, sour dough

10

### **SPICY BRUSSELS SPROUTS**

tasso ham, pickled vegetables, beemster gouda

10

### **SZECHUAN SHRIMP & TOFU**

grilled flatbread

13

### **MUSHROOM QUESO FUNDITO**

berbere spiced tortilla chips

10

### **POINT JUDITH CALAMARI**

lemon beurre blanc, chili aioli

13

### **CHICKEN QUESADILLA**

grilled chicken, peppers, green onions, cheddar  
salsa, guacamole

13

## SALADS

### **HOUSE SALAD**

baby lettuce, red onion, candied walnuts  
blue cheese, croutons

6

### **ICEBERG WEDGE**

bacon, tomatoes, blue cheese

7

### **CAESAR SALAD**

romaine heart, parmesan cheese, croutons

7

### **KALE & BRUSSELS SPROUTS**

onions, pomegranate, chili-sumac spiced nuts  
apple cider vinaigrette

8

### **SPINACH & PEAR**

stilton, pecans, bacon, cranberries  
balsamic vinaigrette

9

### **MAPLE-CHILI SPICED SHRIMP SALAD**

pickled carrots, cabbage, edamame beans  
cashews, radish, chipotle dressing

18

### **POMEGRANATE GLAZED SALMON SALAD**

mixed greens, poached pears, pistachios  
goat cheese, oranges, honey vinaigrette

18

### **CRAB AND AVOCADO SALAD**

local greens, asparagus, grapefruit, avocado  
lump crab, champagne-vanilla vinaigrette

24

## DAILY SPECIALS

### *Tuesday: Taco Night*

Chef's Creation or Beef  
pico, guacamole, spanish rice

13

### *Wednesday: Buttermilk Fried Chicken*

country fried chicken, green beans  
whipped potatoes, gravy

13

### *Thursday: Roasted Turkey Breast*

herb dressing, whipped potatoes, gravy

13

### *Friday: Fried Perch*

old bay frites, malt vinegar aioli

18

### *Saturday: Roasted Prime Rib*

whipped potatoes, seasonal vegetables  
au jus, horseradish

24

*We welcome the opportunity to meet any special request you might have.*

*Chef Scott Ryan, CEC, AAC and the Country Club Team*