

NORTH ANDOVER COUNTRY CLUB

Salads

SUMMER BERRIES *spinach, strawberries, blueberries, goat cheese, almonds, red onion, raspberry vinaigrette* 12/16

NACC LOBSTER *local greens, fresh lobster, asparagus, corn, tomatoes, bacon, tarragon vinaigrette* 22/36

*CLASSIC CAESAR *romaine, parmesan cheese, brioche croutons, house caesar dressing* 10/14

LOCAL GREENS *leaf lettuces, grape tomato, cucumber, red onion, carrot, brioche, white balsamic vinaigrette* 8/12

*STEAK TIPS 10 CHICKEN BREAST 8 GRILLED SHRIMP 12 *GRILLED SALMON 14 CHICKEN SALAD 6 TUNA SALAD 5

Small Plates

GAZPACHO 5/8

CORN CHOWDER 7/10

BANG BANG CAULIFLOWER *lime ginger aioli* 15

SUMMER ROLLS *julienned vegetables, poached shrimp, sesame soy scallion dipping sauce* 17

TUNA TARTARE *yellowfin tuna, avocado, cucumber, honey ginger vinaigrette, rice crackers* 19

WINGS YOUR WAY *bone-in or boneless available. Choice of plain, buffalo, barbecue or garlic parmesan* 9/18

PRETZEL BITES *honey mustard, firehouse cheese sauce* 14

MEDITERRANEAN PLATE *hummus, tabouleh, feta, olives, pita bread* 16

Pizza

MARGHERITA *hot house tomatoes, fresh mozzarella, basil* 14

PROSCUITTO & PINEAPPLE *manchego cheese, red onion, baby arugula* 17

BUILD YOUR OWN *house marinara, mozzarella, parmesan* 12

ONIONS, PEPPERS, MUSHROOMS .50 EACH

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

Larger Plates

served with your choice of house chips, french fries, sweet fries, onion rings, local greens, Caesar, cole slaw or fruit cup

ITALIANO *breaded chicken cutlet, genoa salami, provolone cheese, roasted red pepper aioli, ciabatta* 16

NACC CLUB *lettuce, tomato, bacon* 14

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

BLACKENED SHRIMP TACOS *cabbage, avocado, cheddar jack cheese, chipotle aioli* 16

*WAGYU BURGER *American wagyu, black pepper bacon, Manchego cheese, avocado mayo* 18

MAKE IT YOUR OWN ADD: *bacon, caramelized onions, sautéed mushrooms, fried egg* 1 each

LOBSTER ROLL *hot buttered or lightly dressed with mayo, brioche roll* 30

Entrées

After 5pm

*FAROE ISLAND SALMON *roasted red bliss potatoes, corn chow chow* 29

*CHILEAN SEA BASS *black rice, bok choy, miso glaze* 39

CHICKEN FRANCAISE *rice pilaf, summer ratatouille, lemon white wine sauce* 28

POKE BOWL *spicy tuna, black rice, cucumber, avocado, scallions, sriracha aioli* 30

NY STRIP *garlic mashed red bliss potatoes, green beans, house steak sauce* 36

BABYBACK RIBS *house smoked, BBQ sauce, corn, cole slaw* 32

ROADHOUSE STEAK TIPS *pasta salad* 27

LOBSTER RAVIOLI *vodka sauce, shaved parmesan* 32

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 *barr hill gin, lemon, honey syrup*
 CABO WABO *el jimador tequila, lillet, green chartreuse, pineapple, lime, jalapeno*
 CATCHING RAYS *sipsmith gin, aperol, st germain, lemon*
 COCHICHEWICK CRUISE *wheatley vodka, triple sec, apricot liqueur, lime*
 GLITZY GAL *wheatley vodka, lime juice, cinnamon, averna, bubbles*
 LION'S TAIL *old forester bourbon, lime, allspice dram, angostura bitters*
 OOPS! I DID IT A GIN *sipsmith gin, cointreau, meletti, sweet vermouth, orange bitters*
 ROCKING CHAIR *house-infused black tea bourbon, domaine de canton, lemon*
 SIMULATOR SNAFU *plantation pineapple rum, orgeat, benedictine, lime, orange, angostura bitters*
 SMOKE ON THE WATER *xicaru mezcal, yellow chartreuse, aperol, peychauds bitters*
 THIS DRINK CLIMBED MT WASHINGTON *wheatley vodka, apple jack, apricot liqueur, cranberry, lemon*
 TOWN COMMON *sazerac rye, aperol, punt e mes, maraschino liqueur*

Draft 7

FOUR QUARTERS BREWING COMPANY PHAZE- IPA - Winooski VT- 6.5%
 BANDED BREWING COMPANY WICKED BUENO — MEXICAN LAGER— Biddeford, ME- 4.3%
 FOUR QUARTERS BREWING COMPANY SPACE FACE- dIPA- Winooski, VT- 7.7%
 SCHILLING BEER COMPAY ALEXANDER - Czech Pilsner - Littlecaten, NH - 5.5%
 FLIGHT OF ALL FOUR \$14

Domestic

BUDWEISER/BUD LIGHT - Lager - St Louis, MO - 5.0%/4.2% 5
 MILLER LIGHT - Light Lager - Milwaukee, WI - 4.2% 5/6
 COORS LIGHT - Light Lager - Golden, CO - 4.2% 5/6
 CORONA LIGHT - Light Lager - Ciudad De México - 4.1% 5
 MICHELOB ULTRA - Light Lager - St Louis, MO - 4.2% 5

Craft

BELL'S AMBER - Amber Ale - Kalamazoo, MI - 5.8% 6
 BEER'D BREWING COMPANY DOGS AND BOATS -dIPA - Groton, Ct—9.1% 8
 BACKLASH BEER COMPANY BAD DECISION JUICE - IPA - Boston, Ma - 4.7% 8
 DORCHESTER BREWING NEPONSET GOLD - Golden Ale - Boston, MA - 5.2% 8
 FORE RIVER TIMBERHITCH - Red Ale - Portland, ME - 6.3% 8
 TEN BENDS HOVERED RIDGE - Imperial IPA- Hyde Park, VT- 8.7% 8
 NEWBURGH BROWN - Brown Ale - Newburgh, NY - 4.2% 7
 NORTH COAST OLD RASPUTIN - Russian Imperial Stout - Fort Bragg, CA - 9.0% 8
 PEAK ORGANIC HAPPY HOUR - German-Style Pilsner - Portland, ME - 4.7% 6
 SWEETWATER 420 EXTRA - Pale Ale - Atlanta, GA - 5.4% 6
 VERMONT BEER MAKERS - PILSNER- SPRINGFIELD, VT 4% 8
 PLUM ISLAND BELGIAN WHITE - ALE-NEWBURYPORT, MA 5.4

Red

2019 *Chemistry*- PINOT NOIR - Willamette Valley, OR 12
 2018 *Broadside* - MERLOT - Santa Rosa, CA 10
 2018 *Giovanni Rosso Langhe* - NEBBIOLO - Serralunga d'Alba, Italy 12
 2017 *Requiem* - CABERNET SAUVIGNON - Columbia Valley, WA 12
 2018 *Catena* - MALBEC - Mendoza, Argentina 12
 2018 *Chateau de Roques* - BORDEAUX - Bordeaux, France 12
 2018 *Rickshaw* - CABERNET SAUVIGNON - Sanoma, CA 9

White

2018 *Diora Chardonnay* - CHARDONNAY - Monterey, CA 10
 2018 *Bibi Graetz Casamatta Bianco* - PINOT GRIGIO - Tuscany, Italy 11
 2016 *Sonoma-Cutrer* - CHARDONNAY - Russian River Valley, CA 14
 2020 *Infamous Goose* — SAUVIGNON BLANC — Marlborough, New Zealand 12
 2018 *Domaine De Reuilly* — SAUVIGNON BLANC — Loire, France 14

Rosé/Sparkling

NV *Poema* — CAVA BRUT — Catalonia, Spain 9
Mionetto (Split Bottle) - PROSECCO BRUT - Italy 16
Peyrassol La Croix — ROSE—Provence, France 13