

NORTH ANDOVER COUNTRY CLUB

Salads

PACIFIC RIM greens, carrot, cabbage, almonds, mandarin orange, edamame, ginger soy vinaigrette 12/16

EARLY AUTUMN greens, roasted squash, pumpkin seeds, dried cranberries, radicchio, maple tahini dressing 12/16

*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

BUTTERNUT SQUASH SOUP 5/8

COCONUT CURRY SHRIMP BISQUE 7/10

BANG BANG CAULIFLOWER lime ginger aioli 15

ARANCHINI DI RISO arborio rice, porcini mushrooms, peas, marinara 17

CARPACCIO beef tenderloin, baby arugula, Dijon vinaigrette, capers, shaved parmesan 18

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

CHEESE PLATE fruit, nuts, assorted crackers 17

Pizza

FAJITA grilled chicken, cheddar jack cheese, peppers, onions, salsa, avocado sour cream 18

PROSCUITTO & FIG blue cheese, baby arugula, balsamic glaze 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, cole slaw or caesar

GRILLED CHICKEN RACHEL swiss, thousand island dressing, coleslaw 16

NACC CLUB lettuce, tomato, bacon 15

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, blue cheese, truffle aioli 18

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

TENDERLOIN SLIDERS sauteed mushrooms, cheddar, steak sauce 18

Entrées

After 5pm

*FAROE ISLAND SALMON farro, roasted vegetable medley, preserved lemon, dill 29

*HALIBUT fennel puree, roasted fingerlings, pine nuts, fennel pollen 37

CHICKEN MEDITERRANEAN roasted red peppers, spinach, garlic, olives, cous cous 28

SHEPHERD'S PIE lamb, mashed potatoes, peas, carrots, lamb gravy 28

TENDERLOIN fall gratin, green beans, blue cheese butter 38

PORK CHOP cider brined, sweet potato, brussels sprouts, apple chutney 32

ROADHOUSE STEAK TIPS mashed Yukon gold potatoes, glazed carrots 28

BUTTERNUT SQUASH SACCHETTI brown butter, fried sage, shaved parmesan 26

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
 FINBACK ROLLING IN THE CLOUDS - IPA - Queens, NY - 7.2 \$ 8
 DORCHESTER BREWING NEPONSET GOLD - Golden Ale - Boston, MA - 5.2% 8
 FORE RIVER TIMBERHITCH - Red Ale - Portland, ME - 6.3% 8
 BEER'D BREWING COMPANY WHISKERED WIT- Witbier- Stonington, CT- 5.2% 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 *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/Seltzers

NV *Poema* — CAVA BRUT — Catalonia, Spain 9
Mionetto (Split Bottle) - PROSECCO BRUT - Italy 16
Peyrassol La Croix — ROSE—Provence, France 13
High Noon -assorted flavors 6