



BLUE HILL
COUNTRY CLUB

ENTRÉES

STUFFED CHICKEN | 23 (GF)

statler chicken breast, garlic & herb cheese, lemon butter, mashed potatoes, vegetable du jour

CHICKEN MILANESE | 20 (GF)

panko breaded chicken breast, dressed greens, roasted tomatoes, fresh lemon, shaved parmesan

CHICKEN PARMESAN | 22 (GF)

lightly fried chicken breast, pomodoro, mozzarella, provolone, campanelle pasta

CAMPANELLE A LA VODKA | 18 (GF)

campanelle pasta, mild blush vodka sauce, parmesan, romano

CHICKEN +7
SHRIMP +11
LOBSTER +16

GARLIC ALFREDO | 18 (GF)

campanelle pasta, broccoli rabe, roasted garlic cream sauce

CHICKEN +7
SHRIMP +11
LOBSTER +16

BLACKENED SALMON | 28 (GF)

atlantic fillet, cajun seasoning, mango-pineapple salsa, jasmine rice, vegetable du jour

SHRIMP SCAMPI | 27 (GF)

sauteed jumbo shrimp, roasted tomatoes, broccoli rabe, lemon, white wine, garlic butter

MARINATED SIRLOIN TIPS | 26 (GF)

house special marinade, mashed potatoes, vegetable du jour

TOMAHAWK VEAL CHOP | 34 (GF)

frenched long bone chop, rosemary-truffle demi-glace, mashed potato, vegetable du jour

SIDES

MASHED POTATOES | 5 (GF)

JASMINE RICE | 5 (GF)

VEGETABLE DU JOUR | 5 (GF)

SALADS & SANDWICHES

DRESSINGS: RANCH, BALSAMIC VINAIGRETTE, CAESAR, ZINFANDEL VINAIGRETTE, ITALIAN, BLUE CHEESE, GREEK, HONEY MUSTARD, CHIPOTLE RANCH, PARMESAN PEPPERCORN, RASPBERRY VINAIGRETTE

GARDEN SALAD | 10 (GF)

lettuce blend, tomato, cucumber, red onion, carrots
RECOMMENDED: BALSAMIC VINAIGRETTE

CAESAR SALAD | 11 (GF)

romaine hearts, shaved parmesan, garlic & herb croutons, white anchovies

MEDITERRANEAN SALAD | 12 (GF)

lettuce blend, tomato, onion, cucumber, banana peppers, greek olives, red quinoa, feta

RECOMMENDED: GREEK DRESSING

SUMMER BERRY SALAD | 14 (GF)

lettuce blend, strawberries, blueberries, mandarin oranges, red onion

RECOMMENDED: RASPBERRY VINAIGRETTE

ADD

grilled pita +1	grilled salmon +11
chicken / tuna salad +6	grilled shrimp +11
grilled chicken +7	steak tips +12

GRASS FED BURGER | 16 (GF)

2 maine family farms patties, american cheese, bacon, lettuce, tomato, onion, burger sauce on a grilled brioche bun

TURKEY BURGER | 15 (GF)

swiss, lettuce, tomato, onion, avocado spread on a grilled brioche bun

TURKEY, BACON, AVOCADO | 15 (GF)

swiss, lettuce, tomato, chipotle sauce, garlic & herb lavash

LOBSTER ROLL | 28 (GF)

maine claw & knuckle meat, lemon, & herb aioli on a butter griddled brioche roll

the commonwealth of massachusetts suggests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illnesses especially if you have certain medical conditions. in addition, please notify your server about any food allergies before ordering.

(GF) *items can be made gluten free upon request.*

STARTERS

CHOOSE UP TO 2 SAUCES FOR THE WINGS:
BBQ, GOLDEN BBQ, BUFFALO, GOCHUJANG,
HONEY GARLIC, OR NASHVILLE HOT

BONELESS CHICKEN WINGS | 13

lightly fried with choice of sauce

CHICKEN WINGS | 15 (GF)

marinated, slow roasted, lightly fried. tossed
in choice of sauce

BURRATA & ROASTED TOMATOES | 12 (GF)

evoo & balsamic reduction, basil pesto, tossed
pita points

BAVARIAN PRETZEL BITES | 9

buttered & salted with brewhouse mustard

RHODE ISLAND CALAMARI | 16

lightly fried point judith squid, hot cherry
peppers tossed in garlic butter, served with
lemon & herb aioli

SHRIMP COCKTAIL | 5 EACH (GF)

poached colossal shrimp with lemon,
hourseradish, cocktail sauce

PIZZAS

5 CHEESE | 12 (GF)

mozzarella, provolone, parmesan, asiago &
romano cheese

PEPPERONI | 14 (GF)

5 cheese blend & italian style pepperoni

CHICKEN PESTO | 16 (GF)

roasted tomatoes, fresh mozzarella &
balsamic reduction

(GF) *items can be made gluten free upon request.*