



BLUE HILL
COUNTRY CLUB

A LA CARTE DINNER MENU

ENTRÉES		SALADS	
CHICKEN PARMESAN	23	DRESSINGS: RANCH, BALSAMIC VINAIGRETTE, CAESAR, ZINFANDEL VINAIGRETTE, ITALIAN, BLUE CHEESE, GREEK, HONEY MUSTARD, CHIPOTLE RANCH, PARMESAN PEPPERCORN, & APPLE CIDER VINAIGRETTE	
Lightly fried chicken breast, pomodoro, mozzarella & provolone, campanelle pasta		GARDEN SALAD	10
CAMPANELLE A LA VODKA	18	Lettuce blend, tomato, cucumber, red onion, carrots RECOMMENDED: BALSAMIC VINAIGRETTE	
Campanelle pasta, mild blush vodka sauce, parmesan & roman		CAESAR SALAD	11
CHICKEN +7		Romaine hearts, shaved parmesan, garlic & herb crouton	
SHRIMP +11		MEDITERRANEAN SALAD	12
PAPPARDELLE BOLOGNESE	22	Lettuce blend, tomato, onion, cucumber, banana peppers, greek olives, red quinoa, feta RECOMMENDED: GREEK DRESSING	
Pappardelle pasta, classic beef, pork, & veal ragu, splash of cream, ricotta		FALL HARVEST SALAD	12
MAC & CHEESE 	18	Lettuce blend, roasted butternut, fresh apple, dried cranberries, red onion, roasted pepitas RECOMMENDED: APPLE CIDER VINAIGRETTE	
Cavatappi pasta, aged cheddar cheese, buttery cracker crumbs		SALAD ADDITIONS	
BUFFALO CHICKEN +7		CHICKEN / TUNA SALAD	+6
BLACK SUMMER TRUFFLE +8		GRILLED CHICKEN	+7
CRANBERRY APPLE CHICKEN 	23	GRILLED SALMON	+11
Statler chicken breast, cranberry & apple herb stuffing, pan gravy, mashed potatoes & vegetable du jour		GRILLED SHRIMP	+11
FISH & CHIPS 	21	STEAK TIPS	+12
Lightly fried haddock, french fries, vegetable slaw, cajun remoulade		SIDES	
TERIYAKI SALMON	28	MAC & CHEESE 	5
Sweet garlic teriyaki glazed atlantic fillet, wild garden rice & vegetable du jour		MASHED POTATOES	5
MARINATED SIRLOIN TIPS	26	WILD GARDEN RICE	5
House special marinade, mashed potato & vegetable du jour		VEGETABLE DU JOUR	5
14OZ RIBEYE	32	 ITEMS WITH THIS SYMBOL CAN'T BE MADE GLUTEN FREE	
Brandt family farms ribeye, house steak butter mashed potato, vegetable du jour		*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.*	

STARTERS

CHOOSE UP TO 2 SAUCES FOR THE WINGS:
BBQ, GOLDEN BBQ, BUFFALO, OR GOCHUJANG

BUTTERMILK CHICKEN TENDER  **15**

Lightly fried with choice of sauce

CHICKEN WINGS **15**

Marinated, slow roasted & lightly fried. Tossed in choice of sauce

CLUBHOUSE NACHOS **12**

Tortilla chips, monterey jack cheese, tomatoes, onions, jalapenos, crema, salsa, guacamole

CHICKEN	+6
BUFFALO CHICKEN	+6
BBQ CHICKEN	+6
BBQ PULLED PORK	+8
STEAK	+12

BAVARIAN PRETZEL BITES  **9**

Buttered & salted, brewpub mustard

RHODE ISLAND CALAMARI **16**

Lightly fried point judith squid & hot cherry peppers tossed in garlic butter. Served with balsamic aioli

SHRIMP COCKTAIL **5 EA**

Poached colossal shrimp, lemon, horseradish, cocktail sauce

PIZZAS

5 CHEESE **12**

Mozzarella, provolone, parmesan, asiago & romano cheese

PEPPERONI **14**

5 cheese blend & italian style pepperoni

WHITE PIZZA **15**

Garlic oil, crushed red pepper, ricotta, mozzarella, provolone, parmesan, bacon, scallion

RAGU & RICOTTA **15**

Red sauce, ground beef, pork, veal, ricotta

DRAFT BEER

MAINE BEER CO. LUNCH IPA **12 / 15**

Freeport, Maine 7.0%

MAINE BEER CO. PEEPERS ALE **11 / 14**

Freeport, Maine 5.5%

KONA BREWING CO. LONGBOARD LAGER **8 / 10**

Kailua-Kona, Hawaii 4.6%

KONA BREWING CO. BIG WAVE GOLDEN ALE **8 / 10**

Kailua-Kona, Hawaii 4.4%

SHIPYARD PUMPKINHEAD **8 / 10**

Portland, Maine 4.5%

BOTTLED

AMSTEL LIGHT

BLUE MOON

BUCKLERS N/A

BUD LIGHT 16OZ ALUMINUM

BUDWEISER 16OZ ALUMINUM

COORS LIGHT 16OZ ALUMINUM

CORONA

CORONA PREMIERE

HARPOON IPA

HEINEKEN

MICHELOB ULTRA 16 OZ ALUMINUM

SAM ADAMS LAGER

STELLA ARTOIS

WORMTOWN BE HOPPY IPA

CANNED

ARNOLD PALMER SPIKED

CASTLE ISLAND CANDLEPIN PALE ALE

CASTLE ISLAND KEEPER IPA

GUINNESS 14.9OZ

MAGNERS CIDER 16OZ

HI NOON

Watermelon, Peach, Pineapple, Black Cherry