



BLUE HILL
COUNTRY CLUB

DINNER

ENTRÉES

ADD A SIDE HOUSE OR CAESAR SALAD TO YOUR ENTRÉE FOR JUST \$4

CAMPANELLE A LA VODKA 18

House made campanelle pasta, mild blush vodka sauce, parmesan & romano

PASTA ARRABBIATA 18

House made campanelle, calabrian chili peppers, pomodoro

ASIAGO ALFREDO 18

House made tagliatelle, asiago cream sauce

SMOKEY JALAPENO PASTA 18

House made campanelle, jalapenos, smoked bacon, cajun cream sauce

ADD TO ANY PASTA

CHICKEN +7 SHRIMP +12 LOBSTER +16

BLUE HILL BURGER 16

2 beef patties, american cheese, lettuce, tomato, onion, club sauce, grilled brioche

BACON +3

TURKEY BURGER 15

Woodfire seasoned patty, swiss cheese, lettuce, tomato, onion, lemon & herb aioli, grilled brioche

TAGLIATELLE BOLOGNESE 22

Fresh pasta, classic beef, pork, & veal ragu, splash of cream, ricotta

CHICKEN PARMESAN 22

Lightly fried chicken breast, pomodoro, mozzarella & provolone, campanelle pasta

SHORT RIB GNOCCHI  26

Braised short rib, black pepper gnocchi, wild mushrooms, truffle cream sauce

BAKED HADDOCK  26

Crabmeat stuffing, buttery cracker crumbs, lemon butter, vegetable du jour

FISH & CHIPS 20

Lightly fried fish, french fries, vegetable slaw, remoulade, lemon

HONEY DIJON SALMON 26

Grilled Norwegian fillet, honey dijon glaze, jasmine rice, vegetable du jour

LOBSTER ROLL 28

Maine lobster claws, lemon & herb aioli, buttered brioche

NEW YORK STRIP 42

12oz prime sirloin from Brandt Family Farms,[®] mashed potato & vegetable du jour

MARINATED SIRLOIN TIPS 28

House special marinade, mashed potato, vegetable du jour

SOUP & SALADS

DRESSINGS: RANCH, BALSAMIC VINAIGRETTE, CAESAR, ZINFANDEL VINAIGRETTE, ITALIAN, BLUE CHEESE, GREEK, HONEY MUSTARD, PARMESAN PEPPERCORN, CRANBERRY BALSAMIC VINAIGRETTE, & LEMON VINAIGRETTE

CREAMY TOMATO BISQUE 6

Herb Seasoned Croutons

HOUSE SALAD 10

Baby lettuce, tomato, cucumber, red onion, carrot, garlic & herb croutons

RECOMMENDED: BALSAMIC VINAIGRETTE

CAESAR SALAD 11

Romaine hearts, shaved parmesan, garlic & herb croutons

MEDITERRANEAN SALAD 13

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

RECOMMENDED: GREEK DRESSING

FALL SALAD 14

Baby lettuce, red onion, roasted butternut, pepitas, dried cranberries, goat cheese

RECOMMENDED: CRANBERRY BALSAMIC VINAIGRETTE

SALAD ADDITIONS

GRILLED PITA 2

GRILLED CHICKEN 7

GRILLED SALMON 11

GRILLED SHRIMP 12

STEAK TIPS 14

SIDES

MAC & CHEESE 5

MASHED POTATOES 5

JASMINE RICE 5

VEGETABLE DU JOUR 5

SIDE HOUSE SALAD 6

SIDE CAESAR SALAD 6

 ITEMS WITH THIS SYMBOL CAN'T BE MADE GLUTEN FREE


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, BUFFALO, BUFFAQUE, GOCHUJANG

CHICKEN TENDERS  15
Lightly fried with choice of sauce

CHICKEN WINGS 16
Marinated, slow roasted & lightly fried.
Tossed in choice of sauce

TRUFFLE TOTS  9
Seasoned tater tots, truffle oil,
pecorino romano, chipotle ketchup

NAAN FRIES  12
Roasted red pepper hummus, tzatziki,
whipped feta

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
lemon & herb aioli

CLUBHOUSE NACHOS 16
Tortilla chips, queso blanco, monterey jack,
pico de gallo, jalapeños, guacamole, crema

CHICKEN +7
GROUND BEEF +8

PIZZAS

5 CHEESE 12
Mozzarella, provolone, parmesan,
asiago & romano cheese

PEPPERONI 14
5 cheese blend & italian style pepperoni

SPICY WHITE BACON 14
Garlic & herb, 5 cheese blend, bacon,
Mike's® hot honey

FIG & PROSCIUTTO 16
Arugula, goat cheese, balsamic glaze

DESSERTS

MAPLE BOURBON BREAD PUDDING  10
vanilla ice cream, chantilly cream

BROWN BAG BEIGNETS  8
Served with chocolate sauce

POST DINNER COCKTAILS

ESPRESSO MARTINI 12
Ketel One, Kahlua, fresh espresso

TIRAMISU MARTINI 12
Disaronno, vanilla vodka, Kahlua,
Baileys, fresh espresso

AFTER DINNER DRINK

APEROL
DRAMBUIE
FERNET BRANCA
GREEN CHARTREUSE
HOUSE MADE LEMONCELLO
SAMBUCA
WARRES WARRIOR PORT WINE