



BLUE HILL
COUNTRY CLUB

DINNER MENU

ENTRÉES

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

BLUE HILL BURGER 16

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

BACON +2

TURKEY BURGER 15

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

CAMPANELLE A LA VODKA 18

Campanelle pasta, mild blush vodka sauce, parmesan & romano

CHICKEN +7

SHRIMP +12

LOBSTER +20

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

CHICKEN MILANESE 20

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

AHI TUNA 28

Blackened tuna, pineapple pico de gallo, jasmine rice, vegetable du jour

HONEY DIJON SALMON 26

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

STUFFED LOBSTER TAILS 42

Twin tails, jumbo lump crabmeat stuffing, mashed potato, vegetable du jour

MARINATED SIRLOIN TIPS 28

House special marinade, mashed potato, vegetable du jour

STUFFED LOBSTER TAIL +20

SALADS

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

HOUSE SALAD 10

Spring mix, tomato, cucumber, red onion, carrot, garlic & herb croutons

RECOMMENDED: BALSAMIC VINAIGRETTE

CAESAR SALAD 11

Romaine hearts, shaved parmesan, garlic & herb croutons

MEDITERRANEAN SALAD 13

Spring mix, tomato, onion, cucumber, banana peppers, greek olives, red quinoa, feta

RECOMMENDED: GREEK DRESSING

SUMMER SALAD 14

Romaine hearts, arugula, red onion, blueberries, peaches, goat cheese, cashews

RECOMMENDED: BLOOD ORANGE VINAIGRETTE

SALAD ADDITIONS

GRILLED PITA 2

GRILLED CHICKEN 7

GRILLED SALMON 11

SEARED AHI TUNA 12

GRILLED SHRIMP 12

STEAK TIPS 14

LOBSTER SALAD 20

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

SHRIMP COCKTAIL 16

Black tiger shrimp, cocktail sauce, horseradish, fresh lemon

CHICKEN TENDERS  15

Lightly fried with choice of sauce

CHICKEN WINGS 16

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

TUNA TATAKI 14

Seared ahi tuna, citrus ginger soy, pineapple pico de gallo

BURRATA & ROASTED TOMATOES 15

EVOO & balsamic reduction, basil pesto, toasted pita points

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

CHICKEN CAESAR 14

Creamy caesar dressing, chopped romaine lettuce, grilled chicken, shaved parmesan

BUFFAQUE CHICKEN 14

Hot cherry peppers, red onion, ricotta

DESSERTS

HOT FUDGE SUNDAE 12

Warm fudge brownies, vanilla bean ice cream, hot fudge, whipped cream, chopped walnuts, maraschino cherry

BROWN BAG BEIGNETS 8

Served with chocolate sauce

POST DINNER COCKTAILS

ESPRESSO MARTINI 12

Ketel One, Kahlua, fresh espresso

MUDSLIDE 12

Titos, Kahlua, Baileys, chocolate syrup

AFTER DINNER DRINK

APEROL

DRAMBUIE

FERNET BRANCA

GREEN CHARTREUSE

HOUSE MADE LEMONCELLO

SAMBUCA

WARRES WARRIOR PORT WINE