

merrill's tavern

virtual golf and billiards

at The Atkinson Resort & Country Club

STARTERS

CHICKEN TENDERS 17

House breaded tenders, choice of sauce: Buffalo, chipotle BBQ, mae ploy, Carolina gold, cajun dry rub, served with celery & carrot sticks

FRIED PICKLES 13

Crispy house pickles, house made jalapeño ranch dip

BAVARIAN PRETZELS 15

Four pretzel sticks, cheese sauce, honey mustard, everything spice

SPINACH ARTICHOKE DIP 15

Parmesan, cheddar, cream cheese, spinach, artichokes, served with tortilla chips

PAR-TEE NACHOS 18

Corn tortilla chips, cheddar jack cheese, roasted corn, tomato, red onions, scallions, served with sour cream and salsa

+guacamole 5 +chicken 6 +chili 6 +pulled pork 6

BANG BANG SHRIMP 17

Battered and fried shrimp, zesty Bang Bang sauce, scallions

CRISPY CHICKEN WINGS 17

House made, served with blue cheese dressing, choice of sauce: Buffalo, chipotle BBQ, mae ploy, Carolina gold, cajun dry rub, served with celery & carrot sticks

PULLED PORK POTATO SKINS 15

Crispy skins, house made pulled pork, cheddar, chipotle BBQ sauce, scallions, sour cream

SHRIMP COCKTAIL^{GF} 15

Three jumbo shrimp, cocktail sauce, lemon +additional shrimp 4

SOUPS & SALADS

FRENCH ONION SOUP 10

Five onions, Swiss, crostini

CHILI CUP 11 BOWL 15

House ground beef, Prime Rib, onion, peppers, beans, cheddar jack cheese, tortilla chips

NEW ENGLAND

CLAM CHOWDER CUP 10 BOWL 13

Native clams, smoked bacon, potatoes, onion, celery

SOUP DU JOUR CUP 9 BOWL 12

Chef's creation, ask server for today's selection

GARDEN SALAD^{V GF VG} 7/12

Mixed greens, tomato, cucumber, red onion, carrot, pepperoncini, citrus vinaigrette

ATKINSON COBB^{GF} 19

Mixed greens, tomato, egg, roasted corn, avocado, smoked bacon, apple cider vinaigrette

CLASSIC CAESAR 8/13

Romaine, Parmesan cheese, croutons, Caesar dressing

CHILLED SOBA NOODLE SALAD 16

Soba noodles, crisp Napa medley and cucumbers, greens, topped with scallions and sesame-candied cashews, sesame-ginger dressing

ADDITIONS Grilled Chicken^{GF} 6 Grilled Shrimp^{GF} 8 Fried Chicken 9 *Grilled Salmon^{GF} 15 *Marinated Steak Tips^{GF} 13



ATKINSON
RESORT & COUNTRY CLUB



SCAN THE CODE FOR OUR WEEKLY CHEF SPECIALS OR ASK YOUR SERVER

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HANDHELDS

SUBSTITUTE REGULAR FRIES WITH ONION RINGS +6 | SWEET POTATO FRIES + 4
CUP SOUP DU JOUR +6 | CUP CLAM CHOWDER +7 | GARDEN SALAD +3 | CAESAR SALAD +4

* STEAK & CHEESE 18

Shaved beef, onions, peppers, mushrooms, provolone cheese, sub roll, fries & pickle

* BLACK & BLUE BURGER 20

½ pound patty, potato roll, lettuce, smoked bacon, black garlic aioli spread, blue cheese, fries & pickle

COUNTRY CLUB 18

Turkey, smoked bacon, cranberry mayo, lettuce, tomato, white, wheat or white wrap, fries & pickle

BANG BANG TACOS 18

Three tacos, choice of fried haddock or shrimp, flour tortillas, napa slaw, Pico de Gallo, cheddar jack cheese, bang bang sauce (no side)

* SMASH BURGER 18

Two patties, American cheese, smash sauce, iceberg, pickle chips, sautéed onions, potato roll, fries & pickle

SMOKEHOUSE GRILLED CHEESE 18

House made tender pork, smoked bacon, sautéed onions, smoked cheddar cheese, rustic white bread, fries & pickle

FRIED CHICKEN CAESAR WRAP 17

Flour tortilla, romaine, Caesar dressing, parmesan cheese, croutons, house breaded tenders, fries & pickle

FISH SANDWICH 19

Beer battered haddock, lettuce, tomato, tartar sauce, potato roll, fries & pickle

CHICKEN SANDWICH 17

Fried chicken breast, Carolina gold sauce, coleslaw, pickle chips, lettuce, potato roll, fries & pickle

BLT 15

Smoked bacon, vine ripe tomatoes, lettuce, mayo, white, wheat, or white wrap, fries & pickle

MAIN COURSE

PULLED PORK MAC AND CHEESE 22

House made tender pork, chipotle BBQ, onion, panko, cheese sauce, penne, jalapeño ranch drizzle

* GRILLED ATLANTIC SALMON^{GF} 29

English pea risotto, asparagus, Meyer lemon gastrique

* FILET MIGNON^{GF} 47

Smoked cheddar bacon risotto, wilted spinach, madeira sauce

* GRILLED STEAK TIPS 37

Carne marinated tenderloin tips topped with onions and peppers, house pilaf, asparagus

CHICKEN PARMESAN 25

Breaded chicken breast, marinara, provolone, spaghetti, garlic bread

* GRILLED PORK CHOPS 25

Bone-in chops, honey garlic glaze, house pilaf, vegetable medley

* PRIME RIB^{GF}

AVAILABLE FRIDAY & SATURDAY AFTER 4PM

Roasted garlic mashed potato, vegetable medley, au jus, & horseradish sour cream

Queen Cut 12oz 50

King Cut 16oz 65

Club Cut 21oz 80

GNOCCHI BOLOGNESE 23

Hearty house ground beef, pancetta, tomato sauce, Parmesan, potato gnocchi, basil, garlic bread

BLACKENED CHICKEN ALFREDO 25

Cajun seared chicken, broccoli, Alfredo sauce, penne, garlic bread substitute shrimp +2

FISH & CHIPS 29

Beer battered haddock filet, cabbage slaw, tartar sauce, fries

WILD MUSHROOM & MARSALA RISOTTO^{V GF} 25

Mushrooms, garlic, shallots, Marsala wine, cream, parmesan cheese +chicken 6 +shrimp 8

BAKED HADDOCK 30

Citrus cream sauce, buttered ritz crumbs, house pilaf, vegetable medley


* GRILLED NY SIRLOIN^{GF} 39

Roasted garlic mashed potatoes, vegetable medley, roasted wild mushroom sauce

MEDITERRANEAN SHRIMP SCAMPI 27

Shrimp, tomato, spinach, pepperoncini, capers, butter wine sauce, Parmesan cheese, spaghetti, garlic bread

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^{GF} = Items that can be prepared gluten-free | ^V = Vegetarian | ^{VG} = Vegan | Contains Nuts 
Before ordering, please inform your server if anyone in your party has special dietary requirements.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions, not all ingredients listed. Some items may come in contact with nut products.