

at The Atkinson Resort & Country Club

## STARTERS

#### **CHICKEN TENDERS** 16

House breaded tenders, served with blue cheese dressing, & choice of Buffalo sauce, Mae Ploy, Maple Bourbon or Cajun dry rub, served with celery & carrot sticks

#### FRIED PICKLES 13

Crispy house pickles, Maple Dijon aioli

#### **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

#### SHRIMP COCKTAIL<sup>GF</sup> 14

Five shrimp, Citron Vodka cocktail sauce, lemon wedges

## ROASTED BRUSSELS SPROUTS GF @ 16

Toasted pecans, bacon, cranberry goat cheese, Maple Bourbon drizzle

#### **PAR-TEE NACHOS 18**

Corn tortilla chips, cheddar jack cheese, roasted corn, tomato, red onions, scallions, served with sour cream and salsa add guacamole 5 add chicken 6 add chili 6

#### **CRISPY CHICKEN WINGS 17**

House made served with blue cheese dressing, choice of Buffalo sauce, Mae Ploy, Maple Bourbon, or Cajun dry rub, served with celery & carrot sticks

# SOUPS & SALADS

#### FRENCH ONION SOUP 9

Five onions, Swiss, crostini

## CHILI CUP 11 BOWL 14

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

# NEW ENGLAND CLAM CHOWDER CUP 9 BOWL 12

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<sup>V GF VG</sup> 7/12

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

#### ATKINSON COBB<sup>GF</sup> 19

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

#### CLASSIC CAESAR 8/13

Romaine, Romano cheese, croutons, Caesar dressing

## HARVEST SALADGE V @ 18

Mixed greens, beets, pecans, carrot, cranberry goat cheese, honey ginger vinaigrette

ADDITIONS Grilled Chicken<sup>GF</sup> 8 Grilled Shrimp<sup>GF</sup> 12 Fried Chicken 9 \*Grilled Salmon<sup>GF</sup> 15 \*Marinated Steak Tips<sup>GF</sup> 13





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

## HANDHELDS

SUBSTITUTE REGULAR FRIES FOR 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

#### \*TAVERN BURGER 20

Half pound patty, smoked cheddar, smoked bacon, iceberg, Maple Bourbon glaze, potato roll, fries & pickle

#### **COUNTRY CLUB** 18

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

#### **BANG BANG TACOS** 18

Fried local haddock, flour tortillas, Cotija cheese, napa slaw, pico de gallo, bang bang sauce (no side)

#### \*SMASH BURGER 18

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

#### **SHORTY GRILLED CHEESE 20**

Braised short rib, smoked bacon, grilled onions, smoked cheddar, rustic white bread, fries & pickle

#### **CHICKEN CORDON BLEU 18**

Fried chicken, smoked ham, Swiss, lettuce, tomato, Maple Dijon aioli, potato roll, fries & pickle

#### FISH SANDWICH 18

Fried haddock, lettuce, tomato, tartar sauce, potato roll, fries & pickle

## MAIN COURSE

#### BRAISED SHORT RIBGF 39

Garlic mashed potatoes, glazed carrots, herb pan jus

### \*ATLANTIC SALMONGF 28

Sweet potato puree, brussels sprouts, Maple Bourbon drizzle

#### \*FILET MIGNON<sup>GF</sup> 43

8oz Smoked bacon wrapped, sweet potato risotto, garlic spinach, Bordelaise sauce

## \*BBQ BEEF TIPS GF 32

10oz BBQ marinated tenderloin tips, garlic mashed potatoes, carrots

## **CHICKEN PARMESAN 25**

Marinara, provolone, spaghetti, garlic bread

## \*PRIME RIBGF

AVAILABLE FRIDAY & SATURDAY AFTER 4PM

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

Queen Cut 12oz 40 King Cut 16oz 50 Club Cut 21 oz 60

#### **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

#### FISH & CHIPS 26

Local fried haddock filet, cabbage slaw, tartar sauce, fries

# WILD MUSHROOM & MARSALA RISOTTO<sup>V GF</sup> 25

Mushrooms, garlic, shallots, Marsala wine, cream, parmesan cheese

#### **BAKED HADDOCK 30**

Sherry cream, buttered Ritz crust, house pilaf, carrots

#### \*STEAK FRITES 37

12oz marinated sirloin, grilled onions, Chimichurri rojo sauce, house frites

## MEDITERRANEAN SHRIMP SCAMPI 27

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

## A T K I N S O N R E S O R T . C O M | FOR TAKEOUT CALL 6 0 3 - 4 8 9 - 0 2 1 1

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