

DINNER

SMALL PLATES

Soup du jour • 7/10

Fritto Misto • 19

Fried Calamari, White Fish, Shrimp, Peppers & Tomato, Marinara & Lemon Aioli

Shrimp Tempura • 18

Pickled Carrot & Daikon, Wasabi Mayo

Locally Foraged Sautéed Mushrooms • 14

Rainbow Chard, Quail Egg, Lemon-Herb Oil

Maryland Style Crabcakes • 24

Local Baby Greens, Black Beans, Old Bay Tartar, Lemon

“Philly Cheesesteak” Egg Rolls • 15

Shaved Steak, Bell Pepper & Mornay Sauce

Bang Bang Tacos (3)

Lettuce Wrap or Flour Tortilla, Asian Sesame Slaw, Pickled Red Onions

Shrimp • 18 Cauliflower • 16

Crispy Fried Brussels Sprouts • 14

Sweet Chili, Soy, Sesame, Pickled Red Onion

House Made Ravioli • 16

Gorgonzola Mousse, Pear, Pecans, Balsamic, Parmigiano Reggiano & Black Pepper

SALADS

House Salad • 12

Mixed Greens, Carrot, Cucumber, Tomatoes, Red Onion, Balsamic Vinaigrette

Mixed Greens & Apple • 15

Prosciutto di Parma, Crisp Apple, Dirty Girl Farm Chevre, Candied Walnuts, Apple Cider Vinaigrette

Caesar • 13

Fresh Baby Romaine, Garlic Crouton, House Made Lemon Caesar Dressing, White Anchovies

Burrata Croquette • 14

Arugula, Heirloom Beets, Pomegranate Beef Purée

Spinach Salad • 14

Blue Cheese Crumbles, Bacon, Cherry Tomatoes, Blue Cheese Dressing

ADD TO ANY SALAD:

Chicken • 10 Shrimp • 11

Steak • 13 Salmon • 15

Our Executive Chef, Marty Gerrity, and his team would like to give a special thank you to all the local farms and purveyors that allow us to source our quality products nearby!

A 3% fee will be applied to your bill when using a credit card for payment. Cash, debit & gift cards are accepted without this fee.

the greens
at the club

DINNER

ENTRÉES

Eggplant Burrata Parmigiana • 28

Marinara, Linguine in Basil Pesto

Market Fish • MP

Ask your server for today's preparation

Faroe Island Salmon • 32

Parsnip Purée, Sautéed Spinach & Champagne Beurre Blanc

Herb Roast French Cut Chicken Breast • 32

Organic Free Range Chicken Breast, Sweet Potato Mash, Seasonal Vegetable, Piccata Sauce

Pulled Pork Mac & Cheese • 22

Cheddar, Herb Bread Crumb

Moroccan Pork Chop • 38

Brined, Bone in Pork Chop, Carrot Purée, Apple Slaw, Yuzu Apple Sauce, Pickled Mustard Seeds

Barolo Braised Short Rib • 34

Roast Vegetables, Crispy Shallots, Truffle Pomme Purée

Duck Ragout • 34

Confit Duck Legs, Aromatics, Bucatini

8 oz Filet Mignon

or 12 oz NY Strip • 40

Yukon Gold Mash, Seasonal Vegetable, Au Poivre

French Dip Sandwich • 24

Shaved Steak, Caramelized onion, Swiss Cheese, Beef Jus, French Baguette, Hand Cut Fries

Grilled Chicken Sandwich • 16

Cranberry Mayo, Lettuce, Tomato, Bacon on Berkshire Mountain Bakery Brioche with Hand Cut Fries

The "CCC" Burger • 21

8 oz Pasture Raised Local Beef, with Cheddar, Bacon, House pickles, CCC Sauce, Lettuce, Tomato & Onion on Berkshire Mountain Brioche, Hand Cut Fries

The "Smash" Burger • 14

plain patty (lettuce, tomato, onion) or topped anyway you like it:

+1 each: Bleu Cheese, American, Cheddar, Swiss, Mozzarella, Pepper Jack, Caramelized Onions, Sautéed Mushrooms

+ 2 each: Bacon, Avocado Fried Egg

Make it a double • + 5

Please inform your server if you have any allergies before placing your order • Ask about gluten free options • 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request • Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

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STARTERS

Soup du jour • 7/10

Fritto Misto • 19

Fried Calamari, White Fish, Shrimp, Peppers & Tomato, Marinara, Lemon Aioli

Jumbo Fried Chicken Wings

Six/12 • Twelve/22 • Eighteen/28
Celery & Carrot, Bleu Cheese
Mild Buffalo, Teriyaki or BBQ

Bang Bang Tacos (3)

Lettuce Wrap or Flour Tortilla,
Asian Sesame Slaw, Pickled Red Onions
Shrimp • 18 Cauliflower • 16

House Salad • 12

Mixed Greens, Carrot, Cucumber, Tomatoes,
Red Onion, Balsamic Vinaigrette

SANDWICHES & BURGERS

Grilled Reuben on Rye • 14

Pastrami, Swiss, Sauerkraut, Russian Dressing

Chicken-Bacon-Ranch Wrap • 14

Cheddar Cheese, Lettuce, Tomato

Turkey BLT on Grilled Sourdough • 14

Turkey, Bacon, Local Red Leaf, Tomato

French Dip Sandwich • 24

Shaved Steak, Caramelized Onion, Swiss
Cheese, Beef Jus, French Baguette, Hand Cut
Fries

Grilled Chicken Sandwich • 16

Cranberry Mayo, Lettuce, Tomato, Bacon on
Berkshire Mountain Bakery Brioche with Hand
Cut Fries

Caesar • 13

Fresh Baby Romaine, Garlic Crouton,
House Made Lemon Caesar Dressing,
White Anchovies

Mixed Greens & Apple • 15

Prosciutto di Parma, Crisp Apple,
Dirty Girl Farm Chevre, Candied Walnuts,
Apple Cider Vinaigrette

Spinach Salad • 14

Blue Cheese Crumbles, Bacon, Cherry
Tomatoes, Blue Cheese Dressing

Burrata Croquette • 14

Arugula, Heirloom Beets,
Pomegranate Beet Purée

ADD TO ANY SALAD:

Chicken • 10 Shrimp • 11
Steak • 13 Salmon • 15

Pepper Jack Turkey Burger • 16

Avocado, Bacon Onion Jam, Lettuce,
Tomato

The “CCC” Burger • 21

8 oz. Pasture Raised Grass Fed Beef, Grilled to
Order with Cheddar, Bacon, House Made
Pickles, Lettuce, Tomato, Red Onion on
Berkshire Mountain Brioche

The “Smash” Burger • 14

4 oz. Plain Patty with Lettuce, Tomato, Onion
or topped anyway you like it:
+1 each: Bleu Cheese, American, Cheddar, Swiss,
Mozzarella, Pepper Jack, Caramelized Onions,
Sautéed Mushrooms
+2 each: Bacon, Avocado, Fried Egg
Make it a double • +5

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COCKTAILS

Apple Cider Sangria • 10

White Wine, Apple Cider, a bit of apple
bourbon and a touch of cinnamon

Maple Goldrush • 14

Hudson Short Stack Bourbon finished in
maple barrels, with Honey Syrup, Lemon
and mint

Fire Cider • 10

Bad Seed Cider, Fireball Cinnamon Whisky

Fall Enzoni • 12

Muddled Red Grapes combined with
Sazerac Rye, Campari
and fresh lemon juice

French 75 • 12

Boodles Gin, Lemon, Champagne with a
touch of honey syrup

Jalapeno Tequila Mule • 12

Muddled fresh jalapeno, Milagro silver
tequila, fresh lime and ginger beer

CANNED COCKTAILS

Nutrl Vodka Seltzer • 7

Watermelon or Pineapple

High Noon Tequila Seltzer • 7

Lime or Grapefruit

Bucket of Five • 30

Mixed Flavors

the greens
at the club

DESSERT

SoCo Creamery Ice Cream • 9

Three Scoops
Ask your server for today's selections

Dulce de Leche Cheesecake • 10

Chocolate Torte • 10

Mousse Bomb • 10

Assorted Flavors

AFTER DINNER DRINKS

Copake Espresso Martini • 14

Espresso Vodka, Vanilla Vodka,
Bailey's, Kahlua

Chocolate Martini • 14

Tito's, Godiva Chocolate Liqueur,
Creme de Cocoa

Apple Cider Doughnut Martini • 14

Titos, Cake Vodka, Apple Cider,
Cinnamon Sugar Rim

Maple Brown Sugar Espresso Martini • 15

Espresso, Espresso Vodka,
Vanilla Vodka, Tito's vodka, Kahlua,
Maple Brown Sugar Syrup

Cordials • 9

Sambuca White
Sambuca Black
Baileys
Kahlua
Tia Maria
Frangelico

Croft Special Reserve Port • 10

Fonseca 20 year old Tawny Port • 14

the greens
at the club

WINE

SPARKLING & ROSE

Prosecco • 12/35

Bola - Veneto, Italy

apple, pear and peach with a lively finish

Cava Brut • 10/30

Poema -Catalonia, Spain

light and fresh sparkling rose, the trepat grape has notes of strawberry, raspberry and rose petals

Rose • 10/30

Vino – Washington

fresh, delicious, satisfying. guava, apricot, and honeysuckle across the palate. grapefruit, watermelon and orange cream lavishly finish the experience

Lambrusco • -/35

Medici Quericoli – Dolce, Italy

ruby red with persistent bubbles, this highly rated wine pairs well with steaks and burgers

WHITE WINE

Pinot Grigio • 12/35

The Seeker - Veneto, Italy

dry crisp vibrant texture featuring apple, pear, and stone fruit, with hints of white flowers and almonds

Chenin Blanc • 12/35

Protea - Western Cape, South Africa

nectarine, apricot and quince with a touch of ripe honey to balance the acidity, beautiful bottle that you might want to take home

Riesling • 13/38

Dr. Konstantin Frank, Fingerlakes, NY

semi-dry, delicate and elegant, with apricot, nectarine and pineapple with lemon citrus for balance

Gewurztraminer • 10/30

Alexander Valley Vineyards - California

floral nose with aromas of apricot, grapefruit, lychee and pear, dryer style with minerality

Sauvignon Blanc • 12/35

Otto's Constant Dream (OCD) -

Marlborough, New Zealand

A Greens mainstay: fresh sage, blackcurrant, fresh passion fruit and a jolt of lemon/lime freshness

Sancerre • 16/50

La Legende De Saint-Martin - Loire Valley, France

bright and unusually juicy, with white peach, lemon and notes of flint

Chardonnay • 12/35

Stangeways – California

a pleasant everyday chardonnay with a rich citrus backbone showing both oaky and buttery characteristics

Chardonnay • -/85

Enroute - California

full bodied and rich with layers of orange blossom, peach, citrus and subtle notes of pineapple

RED WINE

Sangiovese • 13/38

Ghatto - Tuscany, Italy *Bright and light this organic red is a crowd-pleaser whether served chilled or not. The juiciness is balanced by a little earthiness and pepper, making for easy drinking*

Red Blend • 11/33

Farmhouse - California *Enjoy this medium-bodied luscious red wine with a variety of flavorful foods. It's smooth with nicely balanced acidity, plum, chocolate, and berry notes and a smooth, rich finish*

Pinot Noir • -/65

Resonance - OR, USA *deep and brilliant dark ruby color, aromas of red fruits with a touch of spice and wood, flavors of cherries and currants*

Petite Sirah • -/85

Stags Leap - CA, USA *strong notes of blackberry, blueberry and black cherry fruits interwoven with more savory notes of black pepper and cocoa powder*

Malbec • 10/30

Alamos - Mendoza, Argentina *bright black cherry aromas with light floral notes and a touch of toast, with cassis black raspberry cassis and chocolate*

Cabernet Sauvignon • 13/38

Raymond - CA, USA *opens with aromas of dark red fruits like boysenberry pie, on the palate, rich flavors of dried plums, dates, red currants and berries*

Cabernet Sauvignon • -/140

Honig Can Bartolucci- CA, USA *Rich, broad fruit characters. Cherry cobbler and blackberry notes with underpinnings of French oak. Silky mid-pallet is balanced by firm tannins*

Bourbon Barrel Aged Zinfandel CA • 14/40

Four Virtues - California *heavily charred bourbon oak barrels impart nuanced layers of caramel, vanilla and toasty oak, intense full-bodied with dark red cherry, blackberry and spice*

BEER

Domestic Bottles • 5

Budweiser
Bud Light
Michelob Ultra
Coors Light
Miller Light
Sam Adams Boston Lager
Twisted Tea
Twisted Tea Half and Half

Buckets - 5 the same for 20

Import Bottles • 6

Amstel Light
Heineken
Heineken Light
Corona
Corona Light
Labatt Blue
Stella Non-Alcoholic

Buckets 5 the same for 25

CANS

Nutrl Vodka • 7
Pineapple/Watermelon
High Noon Tequila • 7
Lime/Grapefruit/Passionfruit
Buckets of 5 varied flavors • 30
Rotating IPA • 8 (ask your server)

Bad Seed Cider • 6

SPIRITS

On-the-rocks +3
Martinis +3

VODKA

Tito's 9
Stolichnaya 9
Absolute 9
Ketel One 10
Grey Goose 11
Belvedere 11
Flavored, Ask your Server

GIN

Beefeater 9
Tanqueray 9
Bombay Sapphire 10
Hendrix 11

TEQUILA

Cuervo 8
Milagro 9
Patron 10
Villa One Silver 10
Villa One Reposado 12
Villa One Anejo 14
Casamigos Blanco 10
Casamigos Reposado 12
Casamigos Anejo 14
Gran Coramino Cristalino 13

SPIRITS

On-the-rocks +3
Martinis +3

RUM

Bacardi Silver 9
Captain Morgan 9
Malibu Coconut 9
Myers Dark 10
Mount Gay 10

BOURBON

Jack Daniels 9
Evan Williams Honey 8
Evan Williams Apple 8
Jim Beam 9
Buliet 10
Knob Creek 11
Angels Envy 12
Cooper's Daughter Black Walnut 12
Cooper's Daughter Smoked Maple 12
Woodford Reserve 13
Hillrock 14

WHISKEY

Canadian Club 9
Seagrams 7 9
Seagreams VO 9
Bushmills 9
Jameson 9
Buliet Rye 10
Sazerac Rye 9
Hudson Short Stack Rye 14

SCOTCH

Dewars 9
Acnoc 10
Macallan 12 year 12
Glenlivet 12 year 12
Glenfidich 12 year 12
Laphroig 10 year 12