

DINNER

SMALL PLATES

Soup du jour • 7/10

Fritto Misto • 19 | *Great to share!*
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

Crab Rangoon Dip • 21
Fried Wontons, Sweet Chili

Maryland Style Crabcakes • 24
Local Baby Greens, Old Bay Tartar, Lemon

Bang Bang Tacos (3)
Lettuce Wrap (GF) or Flour Tortilla,
Asian Sesame Slaw, Pickled Red Onions
Shrimp • 18 Cauliflower • 16

Crispy Brussels Sprouts (GF) • 14
Sweet Chili, Soy, Sesame,
Pickled Red Onion

SALADS

House Salad (GF) • 12
*Sorbello Farm Mixed Greens, Carrot,
Cucumber, Tomatoes, Red Onion, Balsamic
Vinaigrette*

Winter Salad (GF) • 16
Local Baby Greens, Pears, Apples, Chevre,
Toasted Walnuts, Apple Cider Vinaigrette

Caesar • 13
Fresh Baby Romaine, Garlic Crouton, White
Anchovies, House Made Lemon Caesar
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

the **greens**
at the club

DINNER

ENTRÉES

Eggplant Burrata Parmigiana • 28

Marinara, Linguine in Pesto

Chicken Vodka Parm • 34

Topped with Penne alla Vodka, Parmesan Reggiano

Faroe Island Salmon (GF) • 32

Butternut Squash Puree, Spaghetti Squash, Champagne Beurre Blanc, Sundried Tomato Oil

(Chef Prepared Medium Rare)

Half Roast Chicken (GF) • 34

House Brined Organic Free-Range Chicken, Potato Mash, Seasonal Vegetable, Pan Jus

Hanger Steak Frites (GF) • 34

8oz Hanger Steak Pan Roasted, French Fries, Au Poivre

Burgundy Braised Short Rib (GF) • 40

Mashed Potato, Baby Carrots, Cipollini Onions, Red Wine Demi-Glace

French Dip Sandwich • 24

Shaved Steak, Caramelized Onion, Swiss Cheese, Beef Jus, French Baguette, 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

Please inform your server if you have any allergies before placing your order • GF indicates preparation with gluten-free ingredients. Please note it does not indicate celiac safe, as we are not a gluten-free restaurant.

20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request

If paying with a credit card, a 3% fee will be added to your check. This fee is not added if you pay with cash or gift card.

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.