



Appetizers

Chicken Wings	GF	16
Buffalo Sauce or Hoisin Glaze, Blue Cheese Dressing, Celery Sticks		
Local Scallop and Shrimp DeJonghe		15
Fines Herbs, Breadcrumbs, Grilled Bread		
Cheese Plate		19
Kunik Triple Cream, Maggie's Round, Aged Manchego, House Jam, Marinated Olives, Smoked Almonds, Toasted Focaccia, Fresh Fruit		
Tater Tot Poutine		14
Shredded Beef, Cheese Curds, Bordelaise Sauce, Green Onion		
Roasted Sweet Potato Wedges		10
Chili Lime Aioli, Feta, Roasted Garlic, Herbs		
Grilled Halloumi		12
Salt Cured Grapes, Crystallized Walnuts, Balsamic Pear		

Salads

Caesar		11
Romaine Hearts, Classic Caesar Dressing, Asiago, Focaccia Toast Points		
Quinoa		14
Roasted Mushrooms, Broccoli, Pickled Onion, Mixed Greens, Goat Cheese Dressing		
Autumn Bounty		14
Kale, Green Apple, Dried Cranberries, Walnuts, Feta, Honey Mustard Vinaigrette		
Salad Enhancements		
Grilled Chicken Breast		8
Pan Seared Cod		10
Lobster Salad		20



New England Classics

Fish and Chips		24
Cape Cod Beer Battered Local Cod, French Fries, Tartar Sauce, House Coleslaw, Lemon		
Lobster Roll		29
Maine Lobster, Mayo, Buttered New England Style Roll. Served with French Fries, Chips or House Salad		
New England Clam Chowder	Cup / Bowl	7 / 14
Oyster Crackers		

Sandwiches

Served with French Fries, Chips or House Salad

19th Hole Burger*		17
Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Toasted Brioche Bun		
Roasted Turkey Wrap		14
Mixed Greens, Cranberries, Cheddar Cheese, Bacon, Whole Wheat Wrap		
Roast Beef Melt		16
Swiss Cheese, Horseradish, Onion, House Sauerkraut		
Frankfurter		12
All-Beef, Toasted New England Style Bun		
Cajun Fried Chicken		16
Sweet Chili Slaw, Dill Pickles, Brioche Bun		
Roasted Mushroom Grilled Cheese		15
Basil Ricotta, Swiss Cheese, Grilled Onions		