

Canoe Club Menu

First Course

Sweet Potato & Apple

6

Soup of the Day

6

Mixed Greens

pickled red onions, orange segments, croutons, blood orange vinaigrette

6

Curly Kale Salad

Shredded carrots, pine nuts, nutmeg, parmesan, lemon, EVOO

9/15

Prosciutto & Fig Salad

Phyllo nest, VT creamy goat cheese, arugula, pomegranate vinaigrette

11/18

Local Beet Salad

Fresh spinach, whipped chèvre with herbs & poppy seeds, toasted pistachios, cider-beet purée, lemon vinaigrette

9/15

Hot Lollies

Grilled shrimp with Asian noodle salad & sweet chili sauce

12

Parisian Gnocchi with Exotic Mushrooms

Shaved parmesan, white truffle oil & sage cream

9/16

Short Rib Nachos

Cumin braised beef, queso fresco, housemade picante.

12/18

Sautéed Maine Mussels topped w/ Fries*

Chardonnay, garlic & herb butter; fries & garlic aioli

10/15

Artisan Cheese Board

A selection of local cheeses with housemade complements

10/17

Entrees

Currant Stuffed Quail

Roasted pear, and arugula & pear salad with cassis vinaigrette

19

Crispy Pork Schnitzel

Porchini spaetzle, apple slaw & calvados sauce

16

Seafood Stew Provençal

Seafood, shrimp, mussels & crab mélange in saffron broth with tomato and Pernod broth, served with house-made garlic breadstick

24

Statler Chicken

Roasted root vegetables & fresh cranberry orange compote

19

Mango-Glazed Salmon

Cucumber & red onion, marinated in sake & sweet rice wine vinegar

24

Atlantic Cod

Panko-crusted with beurre blanc & bacon corn salad

22

Acorn Squash

Stuffed with parmesan risotto & roasted walnuts, served with mixed greens

18

Grilled Bistro Steak

Baby spinach salad with blue cheese and bacon, roasted fingerlings, black garlic & bacon demi-glace

26

Malay Curry Shrimp*

Basmati, coconut curry, fresh tomato & cucumber, peanuts, toasted coconut.

*Substitute Vermont Soy Company tofu.

20/17

Lamb Ragu

Burgundy wine, beef stock, fresh herbs, roasted vegetables & buttery carrot purée

17

Freeform Lasagna

House-made roasted red pepper pasta, heirloom tomato, baby spinach, wild mushrooms, peppers, scallions, Chardonnay sauce, local chèvre & parmesan

18

Seared Prawns & Creamy Parmesan Polenta

Baby spinach, roasted tomato, garlic sauce

22

Pineland Farms Cheddar Burger

New England pasture-raised beef, Cabot cheddar - served with greens or french fries;

add smoked local bacon \$2; sweet potato fries \$1

12

Canoe Club Cheeseburger

Swiss, roasted red peppers, caramelized onions, tarragon mayo; served with french fries or greens. Add smoked local bacon \$2; sweet potato fries \$1

13

House Made Desserts

Lime Cloud

Mousse with graham cracker layer, whipped cream

7

Chocolate Martini

chocolate mousse, whipped cream, chocolate espresso bean garnish

7

Maple Cheesecake

Graham cracker crust, Vermont maple syrup, whipped cream, candied walnut

7

Tiramisu

Yellow cake soaked in rum and Kahlúa, mascarpone mousse, chocolate ganache

8

Chocolate Toffee Pecan Tart

Bittersweet ganache and caramel

7

Apple Galette

puff-pastry, almond paste, house-made caramel sauce, sweet cream ice cream

6

Crème Brûlée

Classic vanilla bean

7

Artisan Cheese Board

A selection of local cheeses with housemade complements

10/17

Blue Moon Sorbet

5

Walpole Creamery Ice Cream

5

One Scoop Ice Cream or Sorbet

2

Canoe Club Biscotti

2