

THE 1909 ROOM

1909 BAR STARTERS

TWO BY TWO

sliced home made beer rye bread served with bacon cheddar spread and cherry cheese spread \$6

CANDIED HOT SMOKED SALMON

wheat toast points presented with a small portion of smoke and candied Scottish salmon, served with hard-boiled egg, red onion and capers \$6

SHRIMP OF A BLOODY MARY

large cocktail shrimp served with a small bloody mary \$4

PLOWMAN'S TASTER

house bread roll served with a wedge of smoked sharp cheddar, sauteed apples, sliced ham and Branston pickle \$5

GOAT CHEESE AND ONION TART

puff pastry topped with goat cheese, caramelized onions and fresh cracked pepper \$5

HUNTSMAN CHEESE

an American twist on the classic with cheddar and stilton served with crackers and grapes \$5

FEATURED STARTERS

CRAB CAKES

sauteed blue crab cakes topped with tomato brushchetta and romano cheese \$9

ANTIPASTO

a sample of pepperoncini, kalamata olives, mozzarella and boursin cheese, sliced tasso and salami, served with fresh bread \$7

FEATURED SALADS

CALAMARI SALAD

crispy fried calamari presented on our caesar salad, served with lemon \$13

STARTERS

CALAMARI

dusted and flash fried calamari, bruschetta

BLACKENED BEEF TIPS

blackened tenderloin pieces, bleu cheese dressing \$10

SHRIMP COCKTAIL

chilled black tiger shrimp, house made cocktail sauce

COCONUT SHRIMP

coconut breaded fried shrimp, mango chutney

SOUP

FRENCH ONION AU GRATIN

cup \$4 bowl \$5

CLUBHOUSE CHILI

hearty chili topped with your choice of cheese \$4 cup \$4 bowl \$5.50

SOUP DU JOUR

cup \$3.50 bowl \$5

GREEN

TAVERN

field greens, romaine lettuce, fresh mozzarella, toasted pecans side \$4 large \$7

BOSTON *signature*

boston bibb lettuce, dried cherries, apricots, fresh mozzarella, candied pecans, white cheddar dressing side \$6 large \$11

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PETITE PLATES

all plates are served with vegetable of the day.
add a cup of soup du jour or salad for an additional charge.

TENDERLOIN SANDWICH

four ounce beef tenderloin, caramelized onions, garlic cream sauce, texas toast, whipped yukon go

CRANBERRY SALMON

four ounce grilled atlantic salmon, cranberry-sage compound butter, rice pilaf \$15

HALF CORNISH HEN

seared half hen, whipped yukon gold potatoes, garlic herb butter \$13

2008 Elk Cove Pinot Gris, Willamette Valley, OR \$13

SAUTEED PERCH

three large dusted, pan fried perch fillets, tartar sauce, lemon wedge, rice pilaf \$16

CHICKEN BRUSCHETTA

grilled chicken breast, bruschetta, provolone cheese, mozzarella cheese, rice pilaf \$1

Sauvignon Sancerre, Loire, France \$16

2006 Mazzei Fonterutoli Chianti Classico, Italy \$13

LARGE PLATES

all plates are served with vegetable of the day.
add a cup of soup du jour or salad for an additional charge.

FILET MIGNON

grilled choice beef tenderloin, classic hollandaise, whipped yukon gold potatoes 8 oz. \$30

LOBSTER PENNE GRATIN

five cheese bechamel, lobster, penne pasta, romano, parmesan cheese \$19/\$16 ha

2009 Cakebread Chardonnay, Napa, CA \$18

PARMESAN WHITEFISH

baked parmesan crusted lake superior whitefish, whipped yukon gold potatoes \$18/\$15

2007 Sauvignon Sancerre, Loire, France \$16