

## SOUPS

### **FIVE-ONION SOUP 8**

A mixture of five onions, sherry wine, veal stock, croutons & melted Gruyere cheese

### **CHILI CUP 11/ BOWL 14**

Prime rib, ground beef, beans, vegetables, Monterey Jack

## SALADS

### **SPANISH CAESAR 12**

Radicchio, romaine, fried capers, crispy shallots, Manchego

### **WEDGE SALAD (GF) 13**

Baby iceberg, applewood bacon, pickled red onion, Great Hill Blue Cheese, heirloom cherry tomatoes

### **BERRY SALAD (GF) 12**

Baby spinach, blueberries, strawberries, Vermont chevre, toasted pistachios, cranberry vinaigrette

### **BABY GREENS (GF) (VE) 10**

Little Leaf Farms greens, heirloom cherry tomatoes, lemon-thyme dressing

### **ATKINSON COBB SALAD (GF) 15**

Baby greens, chopped bacon, roasted butternut squash, hard-boiled egg, dried cranberries, avocado, cider vinaigrette

### **SOBA SALAD (VE) 12**

Honey & tamari dressing, spring vegetables

## SALAD ADDITIONS

### **GRILLED SHRIMP (GF) 12**

### **GRILLED CHICKEN (GF) 8**

### **FRIED CHICKEN 7**

### **LOBSTER MEAT (GF) 25**

### **GRILLED SALMON (GF) 15**

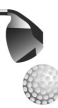
### **MARINATED STEAK TIPS (GF) 13**

# stagecoach grille restaurant



## merrill's tavern

virtual golf and billiards



## STARTERS

### **HOUSE-MADE FRENCH FRIES (GF) 7**

Hand-cut Maine potatoes, ketchup

### **BLACKENED TUNA 16**

Wakami, avocado, fennel slaw, wasabi crème, wontons

### **BAVARIAN PRETZEL 12**

Beer cheese, whole-grain mustard

### **CRISPY CALAMARI 14**

General Tsao's glaze, peanuts, pickled Fresno chiles, micro cilantro

### **CHICKEN WINGS (GF) 15/ DOUBLE 25**

Chipotle BBQ, blue cheese crème

### **CRISPY CHICKEN STEAM BUNS 13**

Hoisin, house-made pickle, togarashi

### **BBQ RIBS (GF) 14**

Chipotle BBQ, griddled cornbread

### **CHIPS & DIP (GF) 7**

House-made potato chips, sea salt, cracked pepper, dill pickle dip

### **DEVEILED EGGS (GF) 8**

Kimchi, togarashi, cilantro

### **RIBEYE SLIDERS 13**

Shaved prime rib, smoked cheddar, house-made BBQ, crispy onions

### **SHRIMP COCKTAIL (GF) 14**

Three jumbo shrimp, cocktail sauce

Each additional shrimp 4

### **ASK YOUR SERVER ABOUT OUR DAILY SPECIALS**

Before ordering, please inform your server if anyone in your party has an allergy.

GF = Items can be prepared gluten free VE= Vegan V= Vegetarian

All items can be prepared for takeout. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Not all ingredients listed. Some items may come in contact with nut products.



## HANDS

Served with hand-cut fries & pickle spear. Substitute onion rings +4 or sweet potato fries +2

### SMASH BURGER 15

2 patties, house-made pickles, lettuce, smoked cheddar, spicy 1000 island

### CRISPY FISH 15

Fried haddock, lemon-dill aioli, lettuce, tomato, brioche

### NEW ENGLAND LOBSTER ROLL 30

Brioche, mayo, kiss of butter, hand-cut fries

### COUNTRY CLUB 15

Turkey breast, lettuce, tomato, bacon, cranberry mayonnaise, country-style white bread

### BACK NINE BURGER 16

Chipotle mayo, aged cheddar, crispy onions

### GRILLED KIELBASA 14

Pickled red cabbage, spicy onion mustard, pretzel roll

### FRIED CHICKEN SANDWICH 15

Kimchi mayo, jicama slaw

### ASIAN SHORT RIB TACOS 16

Flour tortilla, Korean BBQ, jicama slaw

## PIZZA

### 4 CHEESE PIZZA 14

Parmesan, Romano, micro basil

### WILD MUSHROOM PIZZA 16

Garlic oil, caramelized onions, fresh mozzarella, herb oil

## LAND

### WILD BOAR & POBLANO BOLOGNESE 28

Fresh rigatoni, Pecorino Romano, basil

### ROASTED CAULIFLOWER (GF) (VE) (V) 22

Butternut squash puree, baby vegetables, golden raisins

### SHORT RIB 32

Sweet soy-ginger glaze, Okinawa sweet potato, grilled bok choy

### SWEET PEA RAVIOLI (V) 26

Peppadew peppers, roasted mushrooms, baby kale, Parmesan cream

### GRILLED SIRLOIN (GF) 36

Yukon gold mashed potato, asparagus, red wine demi

### ROASTED STATLER CHICKEN (GF) 26

Wild rice, baby zucchini, black pepper-mushroom gravy

### BBQ RIBS (GF) 30

Chipotle BBQ, griddled cornbread, hand-cut fries, coleslaw

### GRILLED STEAK TIPS (GF) 26

Marinated, mushrooms, caramelized onions, Yukon gold mashed potato, seasonal vegetable

## SLOW ROASTED PRIME RIB (GF)

SERVED THURSDAY - SATURDAY AFTER 4 PM

SLOW-ROASTED CERTIFIED ANGUS PRIME RIB COOKED TO PERFECTION AND SERVED WITH YUKON MASHED POTATOES, THE VEGETABLE OF THE DAY, AU JUS & HORSERADISH SOUR CREAM

QUEEN CUT 12 OZ. 39

KING CUT 16 OZ. 49

CLUB CUT 21 OZ. 59

## SEA

### CRAB & ASPARAGUS CRUSTED HADDOCK (GF) 32

Lump crab, asparagus, lemon-white wine sauce, spinach risotto

### FISH & CHIPS 26

Local haddock, lemon-dill aioli, hand-cut fries, slaw

### ATLANTIC SALMON (GF) 29

Chive risotto, fennel-orange salad

### LOBSTER RAVIOLI 32

Sweet corn sauce, spinach, shallots, roasted tomato

### BLACKENED AHI TUNA (GF) 29

Coconut rice, mango chutney

Before ordering, please inform your server if anyone in your party has an allergy.

GF = Items can be prepared gluten free VE= Vegan V= Vegetarian

All items can be prepared for takeout. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Not all ingredients listed. Some items may come in contact with nut products.