



TAP ROOM

Lunch

SOUP OF THE DAY

tuscan white onion soup or
soup du jour \$8

SALADS

CLASSIC CLUBHOUSE*

hand cut mixed greens, tossed with roasted cauliflower, grape tomatoes,
cucumber, blueberries, strawberries and citrus dijon vinaigrette \$8

CLASSIC CAESAR*

romaine greens, tossed with a parmesan lemon anchovy dressing
with house made croutons \$10

Chicken \$8 Steak \$12 Salmon \$10 Shrimp \$12

NCC COBB SALAD*

chopped mixed greens, tossed with our house vinaigrette, topped with tomato,
red onion, avocado, bacon, green beans, green onion, blue cheese,
grilled chicken, radish, and a fried egg \$16

TACOS

three topped with cabbage slaw, pico de gallo, avocado,
cilantro cream on white corn or flour tortillas

CHICKEN

tender chicken breast \$8

BEEF

bavette \$12

FISH

north atlantic cod \$14

VEGETARIAN

roasted cauliflower \$8

SANDWICHES

all sandwiches come with fries, a pickle and slaw

TUNA SALAD \$12 GRILLED CHICKEN CLUB \$12 BLT \$10

CRISPY COD \$16 GRILLED CHEESE \$8 TUNA MELT \$12

CORNED BEEF REUBEN \$16

HEBREW NATIONAL ALL BEEF HOT DOG \$8

WAGYU BURGER* cheddar, bacon, onion jam, lettuce, tomato \$16

IMPOSSIBLE BURGER vegetarian \$16

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

***Food Allergy Notice ~ Please ask a member of our staff about ingredients in your meal
if you have a food allergy, intolerance or special dietary requirement.*

*The following ingredients are present in our establishment; milk, eggs, fish, crustaceans,
tree nuts, wheat, peanuts, soybean and sesame.*



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APPETIZERS

louisiana crab cakes \$14

shrimp cocktail \$12

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ENTREES

STEAK FRITE*

a 10 oz bavette butchers cut, served with tempura green beans \$32

DOUBLE CUT PORK CHOP

apple bacon braised red cabbage, crispy fried beans and an apple fritter \$24

CHICKEN AMERICANA

fine herb butter roasted organic Bell & Evans chicken breast served on cowboy caviar and natural au jus \$25

SPAGHETTI ALLA CACIO E PEPE

spaghetti tossed in a black pepper pecorino romano cheese \$20

FAROE ISLAND HOT SMOKED SALMON*

soy glaze lightly smoked salmon on a multigrain salad finished with house vinaigrette, white raisins and pine nuts \$28

WAGYU BURGER* cheddar, bacon, onion jam, lettuce, tomato \$16

IMPOSSIBLE BURGER vegetarian \$16

KIDS

HEBREW NATIONAL ALL BEEF HOT DOG \$8 CHICKEN FINGERS \$10

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Dinner