

# DINNER

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## APPETIZERS

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### Cup or Bowl of Soup

Ask about today's selections

### Steamed Prince Edward Island Mussels

Herondale Farm Chorizo, Poblano Peppers, Roast Tomato, Garlic, White Wine • 14

### Olive Oil Roasted Beets with Burrata

Pistachios, Baby Arugula, Basil Oil, Balsamic Crema • 12

### Semolina Fried Calamari

Chipotle Aioli, Marinara Sauce • 12

### Roasted Hen of the Woods Mushrooms

Fried Quail Egg, Coach Farm Goat Cheese, Red Hawaiian Sea Salt • 15

### Shrimp & Scallion Tempura

Asian Sesame Slaw, Wakame, Sweet Soy • 15

### Oysters on the Half Shell

Rotating Selection of 6 Fresh Oysters, Pink Peppercorn Mignonette • 17

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## SALADS

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### Garden

Local Baby Greens, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette • 8

### Caesar

Fresh Romaine, Parmesan, Garlic, Anchovies, Lemon, Croutons • 9

### Iceberg Wedge

Cherry Tomatoes, Toasted Pepitas, Pancetta, Hard Boiled Egg, Creamy Blue Cheese Dressing • 13

### Equinox Farm Baby Arugula

Prosciutto, Coach Farm Goat Cheese, Pine Nuts, Balsamic Vinaigrette • 12

### Baby Greens & Pear

Equinox Farm Baby Greens, Maytag Blue Cheese, Walnuts, Bacon, Champagne Vinaigrette • 12

Add Chicken • 2.5 Grilled Shrimp • 6

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## GRILLED FLATBREAD PIZZAS

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### Prosciutto

Spinach, Roasted Tomato, Locatelli Romano & Mozzarella • 10

### Margherita

Roasted Tomato, Fresh Mozzarella & Fresh Basil • 10

### Five Cheese White

Mozzarella, Feta, Asiago, Parmesan & Locatelli Romano • 10

### Pepperoni

Roast Tomato, Mozzarella & Caramelized Onion • 10

**CHEF – GLENN STRICKLING**

**SOUS CHEF – GERONIMO "G" PEREZ**

Please inform your server if you have any allergies before placing your order. 20% Gratuity will be added to parties of 7+  
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

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## ENTRÉES

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### **Pan Roasted Kvarøy Arctic Salmon**

Squid Ink Jasmine Rice, Asparagus,  
Fried Lobster Wontons, Spicy Pickled  
Ginger Vinaigrette • 28

### **Grilled Thick Cut Pork Chop**

Sweet Potato Cheddar Gratin, Braised  
Swiss Chard, Fried Red Onions,  
Port Wine Jus • 27

### **Housemade Cavatelli & Crispy Duck Confit**

Prosciutto, Broccoli Rabe, Roasted Tomato  
& Locatelli Romano • 26

### **Grilled Wild Ecuadorian White Shrimp**

Black Bean, Grilled Pineapple & Poblano  
Pepper Salad, Tomatillo Guajillo Salsa • 28

### **Roasted Organic Chicken**

Thyme-Fennel-Rosemary Rub, Cornbread  
& Herondale Farm Sausage Stuffing,  
Garlic Spinach, Maple Glazed Carrots,  
Poultry Jus • 25

### **Grilled 12oz Rib Eye Steak OR**

#### **8oz Garlic & Herb Filet Mignon**

Yukon Gold Mashed Potatoes, Asparagus,  
Porcini Butter, Red Wine Thyme Jus  
• 32/38

### **Highland Farm Venison Bolognese**

Orecchiette, Rock Steady Farm Shiitake,  
Sweet English Peas, Parmesan &  
Ricotta • 25

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## CLUB FAVORITES

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*With coleslaw & hand cut French fries  
or potato salad. Sub a side salad • 2*

### **Maine Lobster Salad Sandwich**

Scallion Lime Mayo, Bacon, Avocado,  
Micro Greens, Brioche Roll • 22

### **Grilled Vegetable & Brie**

Grilled Portobello, Zucchini, Roasted Red  
Pepper, Fried Red Onion, Roasted Garlic  
Herb Mayo, Peasant Bread • 13

### **Grilled Reuben On Rye**

Pastrami, Swiss Cheese, Red Cabbage  
Coleslaw, Russian Dressing • 13

**Grilled Hanger Steak Sandwich** Mushrooms,  
Caramelized Onions, Sharp Cheddar Cheese,  
Ciabatta • 14

### **Crispy Organic Fried Chicken**

With Coleslaw & Fries • 20

### **Beer Battered Fish & Chips**

Fresh Cod, served with Tartar Sauce • 16

### **Grilled 8 oz Pigasso Farm Burger**

Pasture Raised Beef from Copake, NY • 14

### **Grilled 8 oz Turkey Burger • 14**

*Burgers served with lettuce, tomato & onion*

#### **Additional Toppings • 1 (each)**

*Blue Cheese, American, Cheddar, Swiss, Mozzarella,  
Pepper Jack, Bacon, Avocado, Caramelized Onions,  
Sautéed Mushrooms, Fried Egg*

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## G's SUPER BURRITOS

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Red Rice, Pinto Beans, Cheddar & Jack Cheeses,  
with Fresh Salsa & Sour Cream, French Fries • 13  
*Choose: Grilled Hanger Steak, Chicken,  
Veggie or Fried Fish*

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## SIDES • 7.5

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- *Parmesan Truffle Fries*
- *Brussels Sprouts & Bacon*
- *Mashed Potato Gratin*
- *Asparagus & Asiago*

# LUNCH

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## STARTERS

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### Oysters on the Half Shell

Rotating Selection of 6 Fresh Oysters,  
Pink Peppercorn Mignonette • 17

### Fried Jumbo Chicken Wings

Celery, Carrot Sticks, Blue Cheese Dressing  
*Hot Chipotle, Teriyaki, Garlic Parmesan,  
BBQ or Thai Chili Garlic*  
6 pieces • 8  
12 pieces • 13.5  
18 pieces • 18

### Cup or Bowl of Soup

Ask about today's choices

### Semolina Fried Calamari

Chipotle Aioli, Marinara Sauce • 12

### Quesadilla

Flour Tortilla, Fresh Salsa, Cheddar &  
Jack Cheeses with Sour Cream • 10  
**Additional Fillings:** Chicken • 2.5   Beans • 1  
Avocado • 2   Jalapeños • 1   Chorizo • 2

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## SALADS

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Add   Chicken • 2.5   Grilled Shrimp • 6

### Iceberg Wedge

Cherry Tomatoes, Toasted Pepitas,  
Pancetta, Hard Boiled Egg,  
Creamy Blue Cheese Dressing • 13

### Garden

Local Baby Greens, Cucumber, Tomato,  
Red Onion, Balsamic Vinaigrette • 8

### Caesar

Fresh Romaine, Parmesan, Garlic,  
Anchovies, Lemon, Croutons • 9

### Baby Greens & Pear

Equinox Farm Baby Greens, Maytag  
Blue Cheese, Walnuts, Bacon,  
Champagne Vinaigrette • 12

### Equinox Farm Baby Arugula

Prosciutto, Coach Farm Goat Cheese,  
Pine Nuts, Balsamic Vinaigrette • 12

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## GRILLED FLATBREAD PIZZAS 10

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### Prosciutto

Spinach, Roasted Tomato, Locatelli  
Romano & Mozzarella

### Margherita

Roasted Tomato, Fresh Mozzarella &  
Fresh Basil

### Five Cheese White

Mozzarella, Feta, Asiago, Parmesan &  
Locatelli Romano

### Pepperoni

Roast Tomato, Mozzarella &  
Caramelized Onion

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## SANDWICHES & WRAPS

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*With coleslaw & hand cut French fries  
or potato salad. Sub a side salad • 2*

### **Grilled Chicken & Gala Apple**

Fig Jam, Blue Cheese, Baby Greens,  
Ciabatta • 12

### **Maine Lobster Salad**

Scallion Lime Mayo, Bacon, Avocado,  
Micro Greens, Brioche Roll • 22

### **Grilled Reuben On Rye**

Pastrami, Swiss Cheese, Red Cabbage  
Coleslaw, Russian Dressing • 13

### **Grilled Vegetable & Brie**

Grilled Portobello, Zucchini, Roasted  
Red Pepper, Fried Red Onion, Roasted  
Garlic Herb Mayo, Peasant Bread • 13

### **Turkey Club Sandwich**

Triple Decker with Bacon, Lettuce,  
Tomato, Mayonnaise • 12

### **Grilled Hanger Steak Sandwich**

Mushrooms, Caramelized Onions, Sharp  
Cheddar Cheese, Ciabatta • 14

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## BURGERS

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*With coleslaw & hand cut French fries  
or potato salad. Sub a side salad • 2*

### **Grilled 8 oz Pigasso Farm Burger**

Pasture Raised Beef  
from Copake, NY • 14

### **Grilled 8 oz Turkey Burger • 14**

*Burgers served with lettuce, tomato & onion*

### **Additional Toppings • 1 (each)**

*Blue Cheese, American, Cheddar,  
Swiss, Mozzarella, Pepper Jack, Bacon,  
Avocado, Caramelized Onions,  
Sautéed Mushrooms, Fried Egg*

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## AND MORE

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### **G's Super Burrito**

Red Rice, Pinto Beans, Cheddar & Jack  
Cheeses, with Fresh Salsa & Sour Cream,  
French Fries • 13

*Choose: Grilled Hanger Steak,  
Chicken, Veggie or Fried Fish*

### **Crispy Organic Fried Chicken**

With Coleslaw & Fries • 20

### **Beer Battered Fish & Chips**

Fresh Cod, served with Tartar Sauce • 16

**CHEF – GLENN STRICKLING**  
**SOUS CHEF – GERONIMO “G” PEREZ**

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eggs may decrease the enjoyment of your meal.*

**the greens**  
at the club

# BRUNCH

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## COCKTAILS

### Mimosa

Champagne & OJ • 8

### Peach Bellini

Champagne, Peach Nectar, Grenadine • 9

### Classic Bloody Mary

House Recipe & Titos • 8

### Paloma Mimosa

Absolut Ruby Red, Grapefruit Juice  
& Lime topped with Prosecco • 11

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## STARTERS

### Fresh Fruit Plate with Warm Brie

Strawberries, Apples, Cantaloupe, Grapes,  
Warm French Baguette • 9

### Ducktrap River Smoked Salmon and Mini Bagels

Cream Cheese, Red Onion, Capers • 9

### Quesadilla

Flour Tortilla, Tomato, Onion, Cilantro,  
Cheddar and Jack Cheese, Served with Fresh  
Salsa & Sour Cream • 10

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## SALADS

Add Chicken • 2.5 Grilled Shrimp • 6

### Garden

Local Baby Greens, Cucumber, Tomato, Red  
Onion, Balsamic Vinaigrette • 8

### Caesar

Fresh Romaine, Parmesan, Garlic,  
Anchovies, Lemon, Croutons • 9

### Equinox Farm Baby Arugula

Prosciutto, Coach Farm Goat Cheese,  
Pine Nuts, Balsamic Vinaigrette • 12

### Baby Greens & Pear

Equinox Farm Baby Greens, Maytag Blue  
Cheese, Walnuts, Bacon,  
Champagne Vinaigrette • 12

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## SIDES

Crisp Bacon • 2.50

Breakfast Sausage • 3

Home Fries • 2.5

Sautéed Spinach • 2.50

Hollandaise • 1

Maple Syrup • 1

### Our Local Farms and Purveyors

Equinox Farm, Sheffield, MA

Turner Farm, Egremont, MA

Pigasso Farm, Copake, NY

Herondale Farm, Ancramdale, NY

SoCo Creamery, Great Barrington, MA

Farm Girl Farm, Egremont, MA

Barrington Coffee Roasting Co., Lee, MA

Rock Steady Farm, Millerton, NY

Harney and Sons Teas, Millerton, NY

Sharon Mountain Greens, Sharon, CT

Rock City Mushrooms, Chatham, NY

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## EGGS

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### Huevos Rancheros

Pinto Beans, Rice and Sweet Peppers,  
Grilled Herondale Farm Mexican Chorizo,  
Avocado, Guajillo Salsa, Corn Tortillas • 14

### Omelet

Crabmeat, Spinach & Asiago, Home Fries &  
Applewood Smoked Bacon • 12

### Breakfast Burrito & Home Fries

Scrambled Eggs, Herondale Farm Chorizo,  
Caramelized Onions, Red Rice, Monterey  
Jack & Cheddar • 13

### Pigasso Farms Eggs Benedict

- Canadian Bacon & Home Fries • 12  
- Spinach • 12  
- Smoked Salmon • 13.5  
- Grilled Hanger Steak & Béarnaise Sauce • 16

### The Greens Farm Fresh

#### Breakfast Bowl

Grilled Pigasso Farm Andouille Sausage,  
Equinox Farm Baby Arugula, Pigasso Farm  
Fried Eggs, Coach Farm Goat Cheese,  
Rock City Shiitake, Home Fries, Pepitas,  
Grilled Peasant Bread • 16

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## AND MORE

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### Chef Selected Pancakes of the Day

Stack of Three Pancakes & Turner Farms  
Maple Syrup with Breakfast Sausage • 10

### Maine Lobster Salad Sandwich

Scallion Lime Mayo, Bacon, Avocado,  
Sharon Mountain Micro Greens, Brioche  
Roll • 20

### Grilled Reuben on Rye

Pastrami, Swiss Cheese, Red Cabbage  
Coleslaw, Russian Dressing • 13

### Grilled 8 oz Pigasso Farm Burger

Pasture Raised Beef from Copake, NY • 14

### Grilled 8 oz Turkey Burger • 14

*Burgers served with lettuce, tomato & onion*

*All burgers served with coleslaw & hand  
cut French fries or potato salad. Sub a  
side salad • 2*

### Additional Toppings • 1 (each)

Blue Cheese, American, Cheddar, Swiss,  
Mozzarella, Pepper Jack, Bacon,  
Avocado, Caramelized Onions, Sautéed  
Mushrooms, Fried Egg

CHEF – GLENN STRICKLING

SOUS CHEF – GERONIMO “G” PEREZ

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# WINE

Glass • 9     Bottle • 32

## SPARKLING & ROSE

**Sparkling** Veuve de Vernay *France*  
**Prosecco** Bolla *Italy*  
**Rose** Vino *Washington*  
**Cava Rose** Poema *Spain*

## WHITE

**Riesling** Inspire Moore *New York*  
**Pinot Grigio** Alverdi *Italy*  
**Gewurztraminer** Michel Nartz *France*  
**Sauvignon Blanc** OCD *New Zealand*  
**Chardonnay** Strangeways *California*

## RED

**Sangiovese** Gatto Grosso *Italy*  
**Red Blend** Farmhouse *California*  
**Pinot Noir** Bridlewood *CA*  
**Malbec** Alamos *Argentina*  
**Cabernet Sauvignon** Raymond *CA*

# BEER

## Draft & Bottled

Ask your server about our rotating selection of 8 brews on tap and wide variety of bottled beer

View the full menu by scanning this code with your camera app. Lunch menu until 5, dinner after. Sunday brunch served 11-2:30



# COCKTAILS

**Cranberry Jalapeno Margarita**  
Muddled Jalapeno shaken with Milagro, Cointreau, Lime, Cranberry • 12

**Glenn's Martini**  
Titos Vodka, Castelvetro Olives, Peppadews & Housemade Pickled Dilly Beans • 11

**Sweater Weather Sangria**  
Blend of Red Wine, Brandy, Juice, Cider • 11

**Espresso Martini**  
Kahlua, Baileys, Stoli Vanil, Three Olives Espresso Vodka • 13

**Ginger Pomegranate Old Fashioned**  
Ginger Brandy, Pom Wonderful, Bitters, Ginger Beer • 11

**Bourbon & Beer**  
Honey Bourbon, Lemon, Bitters, Draft Beer • 10

# DESSERT

**Apple Blueberry Crisp**  
SoCo Vanilla Bean Ice Cream, Strawberry Coulis • 9

**Tres Leches Cake**  
Mexican Style "Three Milks" Cake, Whipped Cream, Fresh Strawberries • 9

**Chocolate Chip Blondie Sundae**  
Vanilla Bean Ice Cream, Walnuts, Chocolate and Caramel Sauces • 9

**Dark Chocolate Pot de Crème**  
Amarena Cherries • 9

**SoCo Creamery Ice Cream**  
Three Scoops • 7.5