



First Courses

Chef's Daily Chilled Soup 6 GF, V

New England Clam Chowder 8

Heirloom Caprese 14 GF, V
vine ripened and grilled tomatoes, fresh mozzarella, basil, EVOO, balsamic oil

Eagles Nest Soba Noodle Salad 12 V V
cucumbers, snow peas, Fresco chilies, Thai basil, lime, soy, sesame oil

Backyard Baby Lettuces 11 GF, V V
carrot ribbons, shaved radish, snow peas, Meyer lemon vinaigrette

Small Caesar 7

BCC Classics

American Cobb Salad 22 GF
grilled chicken breast, smoked bacon, blue cheese, tomato, avocado, egg, red wine vinaigrette
Substitute chicken: shrimp, scallops or beef tips 26
salmon 24

Swordfish Stack 19
grilled marinated slices, seasonal greens, focaccia, potato puree, balsamic reduction

Chairman's Crab Cakes 18
lump crabmeat, grilled vegetables, mango papaya salsa, sriracha mayo

BC Club's Club Sandwich 16
grilled sliced chicken breast, bacon, avocado, tomato, arugula, sriracha mayo

Heights Angus Burger 16
Vermont cheddar, lettuce, tomato, onion, pickle

Entrees

Steak Frites 28 GF
USDA prime coulotte steak, Bearnaise butter black garlic ketchup, hand cut wedge fries

Northcoast Warm Lobster Cobb 29 GF
garden greens, tomatoes, cucumbers, corn, avocado, sherry vinaigrette

Plancha Bowl 18 GF, V V
brown rice, lentils & quinoa, peppers, cauliflower, fennel and savoy cabbage seared ala plancha, sweet ginger chili vinaigrette
Add salmon 9, grilled shrimp 12, scallops 12, beef tenderloin tips 12, grilled chicken breast 9

Cast Iron Grilled Salmon 22 GF
Mediterranean cannellini bean puree, grilled zucchini, tomato and eggplant stack, tomato, olive and caper relish

Georges Bank Scallops 26 GF
over lemon fennel slaw, crushed tiny potatoes, English spring pea drizzle

Grilled Chicken Salad Croissant 15
hand-pulled chicken, grapes, toasted almonds, celery, mayo, bibb lettuce

Maple Roasted Turkey and Swiss Panini 16
pesto, tomato on griddled country wheat

Entree Caesar Salad 12
romaine hearts, garlic croutons, shaved Parm
Add salmon 9, grilled shrimp 12, scallops 12, beef tenderloin tips 12, grilled chicken breast 9

♥ This Menu is for One Time Use

You May Take it With You to Order Takeout

Desserts

Sun Soaked Fruit with Lemon Mint Syrup 9
watermelon, mango, pineapple and strawberries, coconut flakes

Grandma's Shortcake and Honey Glazed Garden Berries 9
vanilla whipped cream

Lemon Budino 9
Italian pudding with cakey base

Coconut Cream Pie in a Jar 9
toasted coconut, caramelized pineapple

Vermont Sour Cream Cheesecake 9
passion fruit jelly, raspberries

Don't forget about our Meal Kits and To Go | 617.946.2828

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48205 0320 SS