

Country Club of New Bedford

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 5.00/7.00

HOUSE SALAD 5.00/9.00

Mixed Greens, Goat Cheese, Roasted Grapes,
Almond Buttermilk Vinaigrette

ARUGULA 5.00/9.00

Pickled Strawberries, Feta, Fried Chorizo, Rose'
Vinaigrette

CAESAR 5.00/9.00

Romaine, Shaved Parmesan, Club-House Made
Croutons, Caesar Salad

CLASSIC WEDGE 9.00

Iceberg, Grape Tomatoes, Chopped Apple Wood
Smoked Bacon, Blue Cheese Crumbles, Club-
House made Blue Cheese Dressing

ADD A PROTEIN

Chicken 7 / Steak Tips 11 / Shrimp 9 / Salmon
10

APPETIZERS

BURRATA CAPRESE 13.00

Heirloom Tomatoes, Fresh Basil, Balsamic Glaze,
Olive Oil

SHRIMP COCKTAIL 12.00

5 Shrimp, Cocktail Sauce, Lemon

CARROT HUMMUS 13.00

Spicy Peanuts, Chile Oil, Micro Greens, Toasted
Pita Bread

FRIED CALAMARI 13.00

RI Style or Sweet Chili

BONELESS TENDERS 13.00

Add Fries for \$2.00

BBQ, Buffalo, Blue Cheese, Ranch, Honey
Mustard, Sweet Chili

WING DINGS 14.00

Add Fries for \$2.00

BBQ, Buffalo, Blue Cheese, Ranch, Honey
Mustard, Sweet Chili

LOBSTER FLATBREAD 17.00

Garlic Cream, Zucchini, Summer Squash, Arugula,
Truffle Oil

MARGHERITA FLATBREAD 13.00

Fresh Mozzarella, Clubhouse made marinara,
Fresh Basil

SANDWICHES

SALMON BLT 13.00

Brioche, Applewood Smoked Bacon, Herb Aioli,
Lettuce, Tomato, Onion

TUNA OR CHICKEN SALAD 10.00

Tomato, Lettuce
Choice of Toast: White, Wheat, Rye Choice of
Side

LOBSTER ROLL 26.00

Brioche Roll, Bibb Lettuce, Shallot Dill Aioli

CLASSIC TURKEY CLUB 12.00

Roasted Turkey Breast, Sliced Tomato, Bibb
Lettuce, Applewood Smoked Bacon

CLASSIC RUEBEN 12.00

Beer Braised Corned Beef, Sauerkraut, Thousand
Island Dressing

CCNB BURGER 14.00

Certified Angus Beef, Lettuce, Tomato, Red Onion,
Applewood Smoked Bacon, American Cheese,
Garlic Aioli, on a Griddled Brioche Bun

FISH TACOS 14.00

Fried Cod, Coleslaw, Grilled Pineapple Salsa,
Chipotle Aioli, 2 Flour Tortillas
Choice of Side

FISH & CHIPS 18.00

Cod Fish, Beer-Battered Served with French Fries,
Cole Slaw, Tartar Sauce

SIDES

FRENCH FRIES

GARDEN SALAD

COLESLAW

FRESH FRUIT

POTATO CHIPS

ONION RINGS

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ENTREES

PAN SEARED SALMON 27.00

Black Coconut Jasmine Rice, Snow Peas, White
Miso Glaze

PAN SEARED STATLER 26.00

Summer Vegetables, Toasted Pine Nuts, Balsamic
Glaze, Fresh Herbs

GRILLED TERES MAJOR STEAK 28.00

Roasted Corn Salsa, Fingerling Potatoes,
Chimichurri

BAKED COD 20.00

Butter Ritz Crumbs, Chefs Choice of Starch and
Vegetable

FISH & CHIPS 18.00

Cod Fish, Beer-Battered Served with French Fries,
Cole Slaw, Tartar Sauce