



Dinner Menu

STARTERS

MOUNT CABOT SWEETS 10
Crispy Sweet Potato Fries Tossed in Mount Cabot Dry Maple Sugar.

THE FRONT NINE 19
Nine House-Grilled Wings with a Choice of Sauce:
Maple BBQ, Blueberry Teriyaki, House Buffalo or Garlic Parmesan.

WAUMBEEK CHARCUTERIE 23
Local Cheese, Cured Meats, Crusty Bread, House Pickles and Jam.

SUGARMAKER BACON SPROUTS 16
Crispy Brussels Sprouts with Bacon, Caramelized Onions, and Mount Cabot Maple Syrup.

FORAGERS CROSTINI 19
Forest Mushrooms with Goat Cheese, Caramelized Onions, and Savory Honey

SALAD

6oz grilled chicken 6
5ct grilled shrimp 6
*4 oz VT sirloin 9

THE RASPBERRY PATCH 17
House Greens, Raspberries, Candied Pecans, Red Onion, Goat Cheese with a Honey Vinaigrette Dressing.

ON THE GREEN (GF) (V) 15
House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, and Red Onion served with a Honey Vinaigrette dressing.

THE BRUTUS (V) 14
Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs, and Charred Lemon.

PASTA

VT FARMSTEAD CHEDDAR MAC & CHEESE 17
Fresh Pasta, Cheddar Cream Sauce, Garlic Bread Crumbs.

THIRTEEN MILES 21
Fresh Pasta, Shrimp, Lemon Butter Sauce, Confit Tomatoes and Crusty Bread.

WOODCUTTERS PASTA 24
Fresh Pasta, Italian Sausage, Forest Mushrooms, Crushed Tomato, and Parmesan Cheese.

(V): Vegetarian item

(GF): Gluten free item

Ask your server about Vegan options



HANDHELD

Served with fries or greens
***CLASSIC AMERICANA** 19
All Beef Burger served on a Brioche Bun with Lettuce, Tomato, and Onion, Optional Choice of Cheese and Bacon

ENTREES

***THE WAUMBEEK RIBEYE** 48
14oz VT Ribeye, Garlic Herb Compound Butter, Grilled Broccolini, and Crispy Marble Potatoes.

***HIGHLAND STEAK FRITES** 30
12oz VT Raised Sirloin Flap, House Dry Rub, Grilled Broccolini and Crispy Parmesan Frites.

STARR KING SHRIMP 22
Grilled Jumbo Shrimp, Cowboy Butter Glaze, Crispy Marble Potatoes, Grilled Broccolini, and Charred Lemon.

THE STRAWBERRY SALMON 25
Pan-seared Salmon, Grilled Broccolini, Strawberry Salsa, Balsamic Glaze and Confit Tomatoes

THE FAIRWAY CHICKEN (GF) 23
Pan-roasted Chicken Breast, Blueberry Gastrique, Grilled Asparagus, and Crispy Marble Potatoes.

THE WATER HAZARD (GF) 21
Seared Rainbow Trout with Chimichurri, Grilled Asparagus, Crispy Marble Potatoes, and Charred Lemon

Fenn's Way Restaurant was named in remembrance of Arthur H. Fenn (1857-1925), the first American born golf professional. Fenn was an architect of numerous golf courses in the northeast, including the Waumbek. In 1899, he renovated the original 9 holes and designed the second 9 holes. This expansion made Waumbek the first 18-hole course in the state. Tournaments here attracted some of the best golfers in the country. Arthur Fenn lived for many years in Poland Spring, Maine with his family.

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Please notify your server if you or a person in your party has a food allergy.

NH Food and Meals tax (8.5%) has been included in our prices.



Lunch Menu

STARTERS

- MOUNT CABOT SWEETS** 10
Crispy Sweet Potato Fries tossed in Mount Cabot Dry Maple Sugar.
- THE FRONT NINE** 19
*Nine House-Grilled Wings with a Choice of Sauce:
 Maple BBQ, Blueberry Teriyaki, House Buffalo or Garlic Parmesan.*
- WAUMBEEK CHARCUTERIE** 23
Local Cheese, Cured Meats, Crusty Bread, House Pickles, and Jam.
- SUGARMAKER BACON SPROUTS** 16
Crispy Brussels Sprouts with Bacon, Caramelized Onions, and Mount Cabot Maple Syrup.
- FORAGERS CROSTINI** 19
Forest Mushrooms with Goat Cheese, Caramelized Onions, and Savory Honey

HANDHELDS

- Served with Fries or Greens*
- FENN'S WAY FRANK** 10
All Beef Frank, Butter Toasted split top roll
- *CLASSIC AMERICANA** 19
All Beef Burger served on a Brioche Bun with Lettuce, Tomato, and Onion. Optional Choice of Cheese and Bacon
- THE PAR THREE** 16
House-Sliced Roast Beef, Maple BBQ Sauce, Herb Mayo, American Cheese, served on a Brioche Bun.
- THE BIRDIE** 17
Oven-Roasted Turkey, Maple Bacon, Lettuce, Tomato, Herb Mayo, Cheddar Cheese, served on Toasted Italian Bread.

SALAD

- 6oz grilled chicken 6
 5ct grilled shrimp 6
 *4 oz VT sirloin 9
- The Raspberry Patch** 17
House Greens, Raspberries, Candied Pecans, Red Onion, Goat Cheese with a Honey Vinaigrette.
- ON THE GREEN (GF) (V)** 15
House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, and Red Onion served with a Honey Vinaigrette Dressing.
- THE BRUTUS (V)** 14
Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs, and Charred Lemon.

ENTREES

- *HIGHLAND STEAK FRITES** 30
12oz VT Raised Sirloin Flap, House Dry Rub, Grilled Broccolini, and Crispy Parmesan Frites.
- STARR KING SHRIMP** 18
Grilled Jumbo Shrimp, Cowboy Butter Glaze, Crispy Marble Potatoes, Grilled Broccolini, and Charred Lemon.
- THE FAIRWAY CHICKEN (GF)** 23
Pan-Roasted Chicken Breast, Blueberry Gastrique, Grilled Asparagus, and Crispy Marble Potatoes.

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