

# Dinner Menu

## STARTERS

<b>BAKED BRIE</b>	23
<i>Cranberry Chutney, Grilled Crusty Bread, Honey, and Maldon Sea Salt</i>	
<b>MOUNT CABOT SWEETS</b>	10
<i>Crispy Sweet Potato Fries Tossed in Mount Cabot Dry Maple Sugar.</i>	
<b>THE FRONT NINE</b>	19
<i>Nine House-Grilled Wings with a Choice of Sauce: Maple BBQ, Blueberry Teriyaki, House Buffalo or Garlic Parmesan.</i>	
<b>WAUMBEK CHARCUTERIE</b>	23
<i>Local Cheese, Cured Meats, Crusty Bread, House Pickles and Jam.</i>	
<b>SUGARMAKER BACON SPROUTS</b>	16
<i>Crispy Brussels Sprouts with Bacon, Caramelized Onions, and Mount Cabot Maple Syrup.</i>	
<b>FORAGERS CROSTINI</b>	19
<i>Forest Mushrooms with Goat Cheese, Caramelized Onions, and Savory Honey</i>	

## SALAD

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

<b>THE RASPBERRY PATCH</b>	17
<i>House Greens, Raspberries, Candied Pecans, Red Onion, Goat Cheese with a Honey Vinaigrette Dressing.</i>	
<b>ON THE GREEN (GF) (V)</b>	15
<i>House Greens, Cherry Tomatoes, Lemon Dill Cucumbers, and Red Onion served with a Honey Vinaigrette dressing.</i>	
<b>THE BRUTUS (V)</b>	14
<i>Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Butter Bread Crumbs, and Charred Lemon.</i>	

## PASTA

<b>VT FARMSTEAD CHEDDAR MAC &amp; CHEESE</b>	17
<i>Fresh Pasta, Cheddar Cream Sauce, Garlic Bread Crumbs.</i>	
<b>SWEET POTATO GNOCCHI</b>	17
<i>Sage &amp; Brown Butter Sauce, Parmesan Cheese, and Cracked Black Pepper</i>	
<b>WOODCUTTERS PASTA</b>	24
<i>Fresh Pasta, Italian Sausage, Forest Mushrooms, Crushed Tomato, and Parmesan Cheese.</i>	

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

(V): Vegetarian item

(GF): Gluten free item

Ask your server about Vegan options

## HANDHELD

*Served with fries or greens*

<b>*CLASSIC AMERICANA</b>	19
<i>All Beef Burger served on a Brioche Bun with Lettuce, Tomato, Onion, and Bacon. Choice of American or Cheddar Cheese.</i>	

## ENTREES

<b>*THE WAUMBEK RIBEYE</b>	48
<i>14oz VT Ribeye, Garlic Herb Compound Butter, Grilled Broccolini, and Crispy Marble Potatoes.</i>	
<b>*HIGHLAND STEAK FRITES</b>	30
<i>12oz VT Raised Sirloin Flap, House Dry Rub, Grilled Broccolini and Crispy Parmesan Frites.</i>	
<b>STARR KING SHRIMP</b>	22
<i>Grilled Jumbo Shrimp, Cowboy Butter Glaze, Crispy Marble Potatoes, Grilled Broccolini, and Charred Lemon.</i>	
<b>ORCHARDIST'S PORK CHOP</b>	24
<i>VT Family Farms Pork Loin Chop, Brown Sugar Rub, Apple Cider Reduction, Grilled Asparagus, and Sweet Potato Fingerlings.</i>	
<b>THE FALL FAIRWAY CHICKEN (GF)</b>	23
<i>Pan-roasted Chicken Breast, Blackberry Gastrique, Grilled Broccolini, and Sweet Potato Fingerlings.</i>	
<b>THE WATER HAZARD (GF)</b>	21
<i>Seared Rainbow Trout with Chimichurri, Grilled Asparagus, Crispy Marble Potatoes, and Charred Lemon.</i>	
<b>THE HARVEST SALMON (GF)</b>	25
<i>Pan-Seared Salmon, Grilled Broccolini, Cranberry Chutney, and Sweet Potato Fingerlings.</i>	

**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.

# Lunch Menu

## STARTERS

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

## SALAD

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



## HANDHELDS

	<i>Served with Fries or Greens</i>
<b><u>THE GAME DAY</u></b>	18
<i>Grilled Chicken Breast served on a Brioche Bun with House Buffalo Sauce, Creamy Chive Spread, Lettuce and Tomato.</i>	
<b><u>FENN'S WAY FRANK</u></b>	10
<i>All Beef Frank, Butter Toasted split top roll.</i>	
<b><u>*CLASSIC AMERICANA</u></b>	19
<i>All Beef Burger served on a Brioche Bun with Lettuce, Tomato, Onion, and Bacon. Choice of American or Cheddar Cheese.</i>	
<b><u>THE PAR THREE</u></b>	16
<i>House-Sliced Roast Beef served on a Brioche Bun with Maple BBQ Sauce, Herb Mayo, and American Cheese.</i>	
<b><u>THE BIRDIE</u></b>	17
<i>Oven-Roasted Turkey served on Toasted Italian Bread with Maple Bacon, Lettuce, Tomato, Herb Mayo, and Cheddar Cheese.</i>	

## ENTREES

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

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# Drink Menu

## DRAFTS

5.5% COPPER PIG'S 1895	8
4.2% BUDLIGHT	5
6.2% FIDDLEHEAD IPA	7
4.2% MICHELOB ULTRA	5
4.5% PUMPKINHEAD ALE	8
5.4% TUCKERMANS PALE ALE	7

## BOTTLES

5.0% BUDWEISER	5
4.2% BUD LIGHT	5
4.6% CORONA EXTRA	5
5.0% HEINEKEN	5
0.0% HEINEKEN O.O	5
4.2% MICHELOB ULTRA	5
4.2% MILLER LITE	5
5.0% SAM ADAMS LAGER	6
5.3% SAM ADAMS OCTOBERFEST	6
5.0% STELLA ARTOIS	6

## CANS

5.0% ARNOLD PALMER	7
7.0% GREAT NORTH IPA	7
4.5% HIGH NOON	8
4.9% MOAT MOUNTAIN PILSNER	7
4.9% MOAT MOUNTAIN MISS V'S	7
4.7% NORTHWOODS COFFEE PORTER	8
4.5% NUTRL	8
4.7% PABST BLUE RIBBON	5
4.3% PIGS EAR BROWN	7
4.5% SUN CRUISER	7
7.0% TRANSFUSION	8

## MOCKTAILS

ALBATROSS-Refreshing grapefruit	6
BLAZING ORANGE-Blood orange bliss	6
SUMMER SUNSET-Crisp coconut and grapefruit	6
FLAVORED MULES AND DACQUIRIS	6

## SIGNATURE COCKTAILS

<u>BRAMBLE</u>	14
<i>Blackberry Gin, lemon juice and blackberry syrup</i>	

<u>CABOT</u>	15
<i>Perfect Maple Manhattan</i>	

<u>CHERRY MT MUDSLIDE</u>	14
<i>Frozen mudslide with Blackberry syrup</i>	

<u>PEACHY MAITAI</u>	14
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<u>LAVENDER HAZE</u>	14
<i>Lavender syrup and lemon juice , choose vodka or gin</i>	

<u>RED SANGRIA</u>	12
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<u>SPUR</u>	14
<i>Bourbon Espresso Martini-light or dark</i>	

<u>BLOOD ORANGE MARGARITA</u>	12
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## WHITE WINE 5 oz

<u>CHARDONNAY</u>	
KENDALL JACKSON-California	12/48
La Crema-California	17/68
<u>MOSCATO</u>	
CUPCAKE-Italy	11/44
<u>PINOT GRIGIO</u>	
JOSH-California	12/48
<u>RIESLING</u>	
KENDALL JACKSON-California	10/40
<u>ROSE</u>	
FLEURS de PRAIRIE-France	12/48
<u>SAUVIGNON BLANC</u>	
WENTE-California	12/48
WHITEHAVEN-New Zealand	12/48

## RED WINE 5 oz

<u>CABERNET SAUVIGNON</u>	
MENAGE A TROIS-California	10/40
KENDALL JACKSON-California	12/48
<u>MERLOT</u>	
THE VELVET DEVIL	10/40
<u>PINOT NOIR</u>	
DECOY-California	15/60
MEIOMI-California	15/60
PETER PAUL "Live Free or Die"	15/60
<u>BLEND</u>	
DREAMING TREE-Argentina	10/40

## CLASSICS

OLD FASHIONED	15	MANHATTAN	15	SIDECAR	15
RUSTY NAIL	12	BLOODY MARY	12	MOJITO	12
MARGARITAS	10	MULES	10		