



THE BARN

at Quaker Hill Country Club

Starters

Lobster Corn Bisque \$9

Rhode Island Fried Calamari \$12
with fresh lemon, marinara sauce

Blackened Cajun Tuna Tacos \$12
shredded lettuce, avocado, pickled
carrots and pickled onions, sriracha
aioli

Pear and Spinach \$9
heirloom tomatoes, walnuts, red onions
and blue cheese crumbles, red wine
vinaigrette

Roasted Red Beet and Arugula \$9
pistachios, tomatoes, pickled red onion,
and goat cheese, lemon vinaigrette

Mains

Classic Lobster Roll \$20
fresh Maine lobster, toasted buttered roll, fries
and greens

Atlantic Herb Grilled Salmon Piccata \$26
Slow Cooked Salmon in a white wine caper
sauce with sautéed green beans and brown rice

Chicken Saltimbocca \$25
thin sliced prosciutto, sage, garlic lemon butter
white wine sauce, roasted fingerling potatoes,
chefs vegetable

Pan-Seared Pork Chop Marsala \$24
A marsala wine and mushroom pan sauce
with roasted baby fingerling potatoes and
chefs vegetable

Chicken Cordon Bleu \$25
chicken breast pounded thin, grilled ham and
gruyere cheese rolled in panko, and a dijon
cream sauce served with chefs vegetable

Red Wine-Braised Boneless Short Ribs \$24
Covered and braised for 5 hours in a red wine
and beef stock liquid served with garlic chive
mashed potatoes and chefs vegetable

