Country Club of Pittsfield

SERVED DINNER

SALAD

(please select one)

Caesar Salad

Romaine lettuce, house-crafted Ceasar dressing, Parmigiano-Reggiano cheese, house made brioche croutons, anchvoy

Roasted Tenderloin of Beef

Truffled mashed potato, grilled asparagus, red wine demi-glace **60**

Braised Beef Brisket

Creamy parmesan polenta, seasonal vegetables, red wine reduction

55

Roasted Sirloin

Braised Delftree mushrooms, rosemary roasted potatoes, haricot vert

50

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of food borne illness. Before placing your order, please inform the CC of P staff if a person in your party has a food allergy.

Arugula & Chevre

Baby arugula, heirloom tomato, local goat cheese, English cucumber, breakfast radish, champagne vinaigrette

MAIN COUSE

(please select up to three)

a Brie Stuffed Chicken

Misty Knoll Farm chicken breast, brie & herb stuffing, garlic roasted Yukon golds, tri-colored carrots

32

Citrus Chicken

Misty Knoll Farm chicken breast, citrus reduction with citrus fruits, jasmine rice, roasted asparagus

30

Lemon Rosemary Chicken

Misty Knoll Farm Statler chicken breast, mashed potato leek gratin, seasonal vegetables, pan jus

30

Pan Seared Vegetable

Gnocchi

Roasted asparagus, red and yellow peppers, baby arugula salad, parmesan cream sauce

28

Baby Spinach

Cinnamon brown sugar pecans, granny smith apples, dried cranberries, bleu cheese, maple mustard vinaigrette

Baked Halibut

Toasted roasted barley risotto, sugar snap pea and roasted pepper salad, smoked tomato vinaigrette

40

Miso Glazed Salmon

Pineapple & pickled ginger fried rice, Napa cabbage slaw, toasted sesame oil, sweet soy

35

Squash Pomodoro

Roasted spaghetti squash, San Marzano tomato sauce, zucchini noodles, micro basil, shaved Reggiano, aged balsamic

25

6.25% Meals Tax, .75% Local Tax and 20% service charge are not included in menu pricing. Menu pricing and product availability are subject to seasonal changes