

Country Club *of Pittsfield*

SERVED LUNCH

SALAD

(please select one)

🏰 *Caesar Salad*

Romaine lettuce, house-crafted Caesar dressing, Parmigiano-Reggiano cheese, house made brioche croutons, anchovy

🏰 *Arugula & Chevre*

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

🏰 *Baby Spinach*

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

MAIN COUSE

(please select up to two)

🏰 *Braised Beef Brisket*

Creamy parmesan polenta, seasonal vegetables, red wine reduction

39

🏰 *Brie Stuffed Chicken*

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

29

🏰 *Baked Halibut*

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

29

🏰 *Pan Seared Vegetable*

Gnocchi

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

28

🏰 *Citrus Chicken*

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

29

🏰 *Roasted Canadian Salmon*

Ioka Farms maple-mustard glaze, herb rice, seasonal vegetables

37

🏰 *Squash Pomodoro*

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

24

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

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.

SWEET FINISH

🏰 *Cookie and Brownie Platter*

chocolate chip cookies, sugar cookies, chocolate-blondie brownies