

Starters

Today's Soup | 6 Cup | 7 Bowl

N.E. Clam Chowder | 7 Cup | 9 Bowl

French Onion Soup | 9

Crispy Chicken Wings | 15

Boneless Chicken Fingers | 14

served Buffalo style, BBQ or plain with celery and carrot sticks

Chicken or Steak Quesadilla | 15

cheddar cheese, grilled onions and peppers, served on a whole wheat tortilla

Deconstructed Spicy Tuna Roll | 17

Jasmine rice, Sriracha mayonnaise, seaweed salad

Szechuan Shrimp | 17

sautéed jumbo shrimp over a rice noodle salad with fresh vegetables and Szechuan sauce

Pub Cheese and Crackers | 4

house-made cheese spread with assorted crackers

Crispy Brussels Sprouts | 15

garlic, candied pecans, sweet and spicy maple aioli

Gulf Shrimp Cocktail | 4 each

jumbo shrimp served with cocktail sauce and lemon

Crispy Chicken Nachos | 15

corn tortilla chips layered with cheddar cheese, BBQ or buffalo crispy chicken, topped with diced tomatoes, shredded lettuce, black olives and scallions

Loaded Skillet Skins | 14

fried potato coins layered with blended cheeses, bacon and scallions with sour cream

Chicken and lemongrass Dumplings | 15

pan fried dumplings with ginger soy sauce

Pretzel & Cheese Board | 16

warm house-baked pretzel bites, beer cheese fondue, grain mustard, sliced Bavarian sausage

Salads

Add Protein

Grilled Chicken | 7 Sesame Chicken | 7 Steak Tips | 10 Shrimp | 9 Sesame Tuna | 11 Grilled Salmon | 10

Asian Salad Full | 13 Small | 10

mixed field greens, scallions, tomatoes, Chow Mein noodles, mandarin oranges, and peanuts with ginger vinaigrette

Classic Wedge Salad | 13

iceberg lettuce with blue cheese crumbles, bacon bits and red onion with blue cheese dressing

Traditional Caesar Salad Full | 13 Small | 10

crisp romaine, croutons and Parmesan cheese with NCC's Caesar dressing

Cobb Salad Full | 13 Small | 10

mixed field greens, diced egg, bacon, Gorgonzola, tomatoes and avocado with Brown Derby vinaigrette

Greek Salad Full | 13 Small | 10

mixed field greens, grape tomatoes, Kalamata olives, red onions, celery, cucumbers, feta cheese with lemon-oregano vinaigrette

Autumn Salad | 14

Little Leaf mixed greens, dried cranberries, roasted cinnamon apples, crispy pancetta, candied pecans, goat cheese with maple-Dijon vinaigrette

Club Classics

includes choice of two sides

Gorgonzola-Crusted Filet Mignon | 39
roasted garlic crostini, red wine demi-glaze

Hand-Cut Ribeye Steak | 39
dusted with Himalayan pink salt and grilled to your liking with cowboy butter
**Try it blackened*

Cedar-Plank Grilled Salmon | 31
with sweet potato mash and maple butter

New England Style Baked Haddock | 30
**small portion* | 25
baked with lemon-butter and white wine, finished with buttered crumbs

Point Judith, RI Jumbo Scallops | 33
baked with lemon-butter and white wine, finished with buttered crumbs

Chicken Florentine | 27
pan-fried breaded chicken breast, sautéed spinach, lemon beurre-blanc sauce

Slow-Roasted Prime Rib of Beef | 38
slow-roasted and served with Au jus, herbed popover
**Offered on Friday only Try it Blackened*

Sauerbraten-Braised Beef Short Rib | 39
tender beef short rib slowly braised in a traditional sauerbraten marinade with red wine and spices, served over herbed spätzle with braised red cabbage and rich pan jus

Weiner Schnitzel | 30
lightly breaded pan-fried veal cutlet, herbed spätzle, braised red cabbage, Demi-glaze, lemon parsley butter

Healthier Options

Pan-Seared Tenderloin Medallions | 33
warm Mediterranean couscous salad, roasted vegetables and grilled scallion oil

Ahi Tuna Poke Bowl | 24
bamboo rice, pickled cucumber, radish, avocado aioli and a sweet chili-Sriracha

Shrimp Pad Mee | 28
sautéed shrimp, sesame fried egg, rice noodle, red pepper, green onion, napa cabbage and carrots, all stir fried with ginger tamari broth

Pastas

Chicken or Veal Gnocchi | 26 | 27
breaded pan-fried cutlet, roasted grape tomatoes and shallots in a creamy ala-vodka sauce with pan fried potato dumplings

Chicken or Veal Parmesan | 26 | 27
pan-seared breaded chicken with marinara and Provolone served over linguini

Sides

French Fries
Hand-Cut Fries | 2
Sweet potato fries | 1
House Chips
Cole Slaw
Fruit
Baked Potato
Loaded Baked Potato | 2

Mashed Potato
Rice Pilaf
Carrots
Broccoli
Onion Rings | 2
Asparagus | 1
Spinach | 1

Sandwiches

Davey Jones | 16

fried fillet of fresh haddock served with lettuce, tomato and tartar sauce on a brioche roll

Hand-Crafted Angus Burger | 17

Brioche roll with lettuce, tomato and onion

**Add cheese | 1 *Add bacon | 1*

Chicken Cordon Bleu | 16

buttermilk-fried chicken, apple-wood smoked ham, Swiss cheese, green leaf lettuce and sliced tomatoes on a grilled brioche roll with maple Dijonnaise

Twin Fish Tacos | 16

grilled flour tortillas, fried haddock, shredded lettuce, pico de gallo, chipotle-lime aioli

**Try it blackened*

Steak and Cheese Bomb | 17

shredded steak, onions and peppers, pepperoni, cheddar cheese on a wheat wrap

**Also available on a baguette*

Classic French Dip | 17

roasted shaved prime rib, Swiss cheese and griddled white onions on a French baguette with Au jus dipping sauce

Caprese Panini | 15

vine-ripened tomatoes, fresh mozzarella cheese, basil-pesto and balsamic glaze on a baguette

NCC Classic Club | 17

triple-decker house favorite with your choice of roasted turkey, or ham, with apple-wood smoked bacon, lettuce, tomato, mayonnaise

California Blackened Chicken | 16

avocado relish, pepper-jack cheese, hot-house tomato, green leaf, on a grilled brioche roll

Reuben American Wagyu Smash Burger | 21

thinly sliced corned beef layered between two wagyu patties, sauerkraut, Thousand Island dressing, Swiss cheese on a griddled roll

Sauerbraten Short Rib Melt | 17

shredded sauerbraten-braised short rib on marble rye, Swiss cheese, horseradish cream, braised red cabbage

Pizza Board

Cheese | 16

Pepperoni | 18

Meat Lovers | 19

Margherita | 18

Build Your Own

Meats | \$2 each Veggies | \$1 each

Sausage

Onions

Bacon

Peppers

Ham

Mushrooms

Pepperoni

Tomatoes

Hamburger

Black Olives

**Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. More information about the safety of consuming raw food is available upon request. Please note: Before placing your order, please inform your server if a person in your party has a food allergy.*