

LUNCH & DINNER MENU

MERRILL'S TAVERN

SERVING BREAKFAST DAILY
MONDAY - FRIDAY
6:30 AM - 11:00 AM
SATURDAY & SUNDAY
6:30 AM - 12:00 PM
SERVING LUNCH & DINNER
7 DAYS A WEEK
11 AM - CLOSE

STAGECOACH GRILLE

SERVING LUNCH DAILY
11 AM - 4 PM
SERVING DINNER NIGHTLY
4 PM - CLOSE

WOODLAWN TERRACE

SERVING LUNCH & DINNER
7 DAYS A WEEK
DINING AL FRESCO
MAY THROUGH OCTOBER
(WEATHER PERMITTING)

TO GO AVAILABLE

Please call (603) 362-8700 to place your order



ATKINSON
RESORT & COUNTRY CLUB

Eat. Stay. Play.

BILLIARDS & DARTS
OPEN YEAR ROUND

VIRTUAL GOLF
PLEASE INQUIRE WITH
GUEST SERVICES



85 COUNTRY CLUB DR.
ATKINSON, NH 03811
603-362-8700

ATKINSONRESORT.COM



APPETIZERS

 **SOUTHWEST NACHOS**
Tri-colored corn tortillas with Jack cheese, roasted red peppers, and roasted corn topped with sliced scallions served with salsa and sour cream on the side.
Add Guacamole 3 Add Chili 6



SHRIMP COCKTAIL
Three jumbo shrimp served with a traditional spicy cocktail sauce.
Each additional Shrimp 3

MUSSELS JOSEPHINE
Steamed PEI mussels in a garlic lemon white wine sauce with tomatoes, red onion, basil, and crusty grilled bread.

CHIPS & SALSA
Warm tri-colored corn tortilla chips served with a cup of salsa.

TUNA WONTONS
Pan seared tuna served over psychedelic coleslaw, fried wontons and topped with wasabi oil and sweet soy.

POTATO SKINS
Fried potato skins smothered with Jack cheese, diced bacon, and chopped scallions served with sour cream on the side.



Ask your server about purchasing gift cards.



 **CALAMARI ARRABBIATA**
Lightly fried calamari with sliced cherry peppers tossed with Parmesan cheese and parsley served over arrabbiata sauce.

CASHEW CHICKEN
Sautéed marinated chicken with scallions and cashews served in a lettuce cup topped with crispy fried wonton strips finished with sweet chili sauce.

COUNTRY STYLE CHICKEN TENDERS
Sweet & Sour
Breaded chicken tenders served with sweet & sour sauce and crudite.

Buffalo
Breaded chicken tenders tossed in Buffalo sauce accompanied with crudite and blue cheese dressing.

Honey BBQ
Breaded chicken tenders served with honey BBQ sauce.

SPINACH & ARTICHOKE DIP
A blend of spinach, artichokes, and cream cheese baked until golden brown served with orange infused toasted pita chips.



CAPRESE (Gluten Free) 
Sliced tomatoes, fresh mozzarella, and pickled red onions over baby arugula, basil oil and balsamic reduction.

CRAB CAKES
Pan seared crab cakes on a bed of greens served with roasted red pepper chipotle lime sauce.

SOUPS

SOUP DU JOUR

Chef inspired soups perfect for those looking to experience the tastes of the season. Cup 4 Bowl 6



CHILI

A hearty mix of steak, ground beef, vegetables, and spices, topped with Jack cheese served with tri-colored tortilla chips. Cup 7 Bowl 10



5 ONION SOUP

A mixture of five onions, caramelized and deglazed with sherry wine, and veal stock topped with asiago toast and melted Swiss cheese. Crock 6.50

NEW ENGLAND CLAM CHOWDER

A creamy clam chowder with roasted sweet corn and a hint of black pepper. Cup 7 Bowl 9

SALADS



COBB

Baby field greens topped with grilled marinated portabella mushrooms, roasted corn, diced hard boiled egg, avocado, and tomatoes with crumbled blue cheese and your choice of house dressing. 14

CAESAR

Romaine lettuce tossed in our homemade caesar dressing with grated parmesan cheese and garlic croutons. 8

Side Caesar Salad 6

PAR FIVE

Lightly wilted greens with citrus vinaigrette dressing and a mixture of sautéed vegetables, Jack cheese, and cashews garnished with dried cranberries, orange segments, and croutons. 13

WEDGE

A wedge of iceberg lettuce topped with our homemade blue cheese dressing, sliced tomatoes, red onions, and diced bacon bits. 8

HOUSE

A blend of iceberg and green leaf lettuce with sliced cucumbers, tomatoes, and red onions served with your choice of house dressing. 7

Side House Salad 5

Enhance your salads

- Grilled Shrimp 7
- Grilled Sliced Chicken Breast 6
- Marinated Turkey Tips 8
- Marinated Steak Tips 11
- Grilled Salmon 8
- Sliced Crispy Chicken Breast 6



GUEST FAVORITE CHOICE



GLUTEN FREE

SANDWICHES



NEW ENGLAND LOBSTER ROLL

Tender chunks of lobster meat lightly tossed with mayonnaise served in a toasted brioche roll. **21**

FRIED CHICKEN SANDWICH

Crispy fried chicken breast topped with jalapeno pickled brined coleslaw on a kaiser roll with chipotle mayo. **12**

TURKEY AVOCADO WRAP

Thinly sliced oven roasted turkey breast, avocado, spinach, tomato, and bacon with citrus mayonnaise in a wheat wrap. **12**

PHILLY CHEESE STEAK

Shaved prime rib with sautéed peppers, mushrooms, and onions, with melted Monterey Jack cheese served on a toasted sub roll. **13**

THE COUNTRY CLUB

Thinly shaved turkey breast layered with bacon, lettuce, tomatoes, and cranberry mayonnaise served on toasted white or wheat bread. **12.50**

CHEESEBURGER

One-half pound ground beef patty grilled over a wood fire topped with Cheddar cheese served on a Kaiser roll with lettuce, tomatoes, and red onions. **12.50**
Add Bacon 1.25 Add Mushrooms 1

FISH SANDWICH

Beer battered haddock on a Kaiser roll served with cole slaw and tartar sauce. **12.50**

CHIPOTLE CHICKEN SANDWICH

Grilled chicken breast topped with Cheddar cheese, bacon, chipotle lime sauce, lettuce, and tomato on ciabatta bread. **12.50**

LUNCH *Entrees*



AVAILABLE 11 AM - 4 PM

STEAK TIPS

Marinated char-grilled steak tips smothered with caramelized onions and mushrooms served over our house rice. **19**

GRILLED TURKEY TIPS

Bourbon marinated turkey tips served with mashed potatoes and vegetable of the day. **15**

FISH & CHIPS

Beer battered fried haddock served over French fries with our house made tartar sauce, cole slaw, and lemon wedges. **17**

LOBSTER CASSEROLE

Tender chunks of lobster meat baked in a casserole with citrus cream sauce topped with seasoned panko crumbs and drawn butter. **22**

BAJA FISH TACO

Fried haddock strips nestled in a flour tortilla with coleslaw and chipotle lime sauce served with our house rice. **18**

SHRIMP SCAMPI

Sautéed shrimp in a lemon garlic white wine butter sauce over spaghetti finished with tomato concasse and green onions **20**

BAKED HADDOCK

Fresh haddock topped with seasoned panko crumbs and citrus cream sauce served with our house rice. **17**

PARMESAN CHICKEN PENNE

Sautéed chicken in a garlic white wine cream sauce with parmesan cheese, sundried tomato pesto and baby spinach over penne pasta. **15**

GRILLED SALMON *(Gluten Free)*

Grilled pineapple crusted salmon served over coconut cashew couscous and finished with honey ginger glaze and vegetable of the day. **19**

CHICKEN PARMESAN

Breaded chicken breast topped with marinara and provolone cheese served over spaghetti. **15**

*Sandwiches are served with your choice of vegetable of the day, French fries, house rice, coleslaw, or potato salad.
Substitute sweet potato fries for \$1.50.*



GUEST FAVORITE CHOICE



GLUTEN FREE

DINNER *Entrées*

AVAILABLE AFTER 4 PM



SPICY TUNA

Siracha crusted tuna served with mango salsa and buttered jasmine rice. **26**

SEARED SCALLOPS

Seared blackened scallops with tomato mango couscous topped with green onions and finished with chili oil **24**

GRILLED RIBEYE (Gluten Free)

14 oz. ribeye steak served with mashed potatoes and vegetable of the day. **36**

STEAK TIPS

Marinated char-grilled steak tips smothered with caramelized onions and mushrooms served over our house rice. **22**

FILET MIGNON (Gluten Free)

Grilled filet mignon topped with gorgonzola mousse, port wine shallot jam, and demi glace served with mashed potatoes and vegetable of the day. **34**

GRILLED TURKEY TIPS (Gluten Free)

Bourbon marinated turkey tips served with mashed potatoes and vegetable of the day. **18**

MUSHROOM RAVIOLIS

Mushroom raviolis in a garlic white wine sauce with baby spinach, red and yellow cherry tomatoes. **21**

Add grilled chicken **6**

GRILLED SALMON

Grilled pineapple crusted salmon served over coconut cashew couscous and finished with honey ginger glaze and vegetable of the day. **22**

FISH & CHIPS

Beer battered fried haddock served over French fries with house-made tartar sauce, coleslaw, and lemon wedges. **20**

SLOW-ROASTED PRIME RIB (Gluten Free)

Served Thursdays through Saturdays

Slow roasted to perfection served with mashed potatoes, vegetable of the day, au jus, and horseradish sour cream.

Queen cut 10 oz. **24**

King cut 14 oz. **30**

Club cut 21 oz. **35**

CHICKEN PARMESAN

Breaded chicken breast topped with marinara and provolone cheese served over spaghetti. **18**

LOBSTER CASSEROLE

Tender chunks of lobster meat baked in a casserole with citrus cream sauce topped with seasoned panko crumbs and drawn butter. **31**

BAKED HADDOCK

Fresh haddock topped with seasoned panko crumbs and citrus cream sauce served with our house rice. **20**

PARMESAN CHICKEN PENNE

Sauteed chicken in a garlic white cream sauce with parmesan cheese, sundried tomato pesto and broccoli over penne pasta. **18**

SHRIMP SCAMPI

Sautéed shrimp in a lemon garlic white wine butter sauce over spaghetti finished with tomato concasse and green onions **23**

SUMMER SPAGHETTI

Sautéed red and yellow cherry tomatoes with garlic, fresh herbs, and extra virgin olive oil served over spaghetti, finished with shaved parmesan cheese. **12**

add chicken **6** add shrimp **7**

CASHEW CRUSTED CHICKEN

Pan seared cashew crusted chicken breast over jasmine rice with Asian slaw and sweet chili-soy drizzle. **19**

BAJA FISH TACO

Fried haddock strips nestled in a flour tortilla with coleslaw and chipotle lime sauce served with our house rice. **18**

Unless otherwise noted entrées are served with vegetable of the day and your choice of French fries, house rice, mashed potatoes, potato salad, or coleslaw.

Substitute sweet potato fries for \$1.50. Baked potato available after 4 pm.



GUEST FAVORITE CHOICE



GLUTEN FREE

JUNIORS Menu



GRILLED CHEESE SANDWICH

American cheese on white or wheat bread served with French fries. **6**

GRILLED HOT DOG

A grilled hot dog served on a toasted roll served with French fries. **6**



CHICKEN FINGERS

Chicken tenders served with choice of sweet & sour, honey mustard, or barbecue sauce served with French fries. **7**

GRILLED HAMBURGER

A char-grilled patty served on a toasted bun with lettuce, and tomatoes served with French fries. **7**

KIDS PASTA

Spaghetti or penne with butter or marinara sauce and cheese. **5**

Substitute French fries with your choice of vegetable of the day, house rice, cole slaw, or potato salad. Substitute sweet potato fries for \$1.50.

DESSERTS



HONEY LEMON RICOTTA CHEESECAKE

House-made honey lemon ricotta cheesecake with amerrati cookie crust served with fresh berries and whip cream. **8**

CRÈME BRÛLÉE

Served with whipped cream, berries and Italian cookie. **7**



MISSISSIPPI MUD CAKE

Warm Mississippi mud cake topped with vanilla ice cream and drizzled with chocolate, caramel sauce and served with whipped cream and strawberries. **8**

ICE CREAM

Vanilla or Chocolate. **4**

GELATO & SORBET

A scoop of fudge brownie, coconut gelato, and blood orange sorbet served with biscotti and tea cookies. **7**

CHOCOLATE LAVA CAKE

House-made chocolate cake with dark chocolate truffle served with vanilla ice cream, chocolate, caramel sauce and whipped cream with a cherry. **8**

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Root Beer, Orange Soda, Lemonade, Pellegrino, Unsweetened Iced Tea, Sweet Tea, Milk, Chocolate Milk, **DAJANI**, Apple Juice, Cranberry Juice, Orange Juice

All items can be prepared for takeout. Plate charge for split entrée \$3.00. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Not all ingredients listed. Some items may come in contact with nut products. Please notify your server if you have a nut allergy. Not responsible for meats ordered well-done



GUEST FAVORITE CHOICE



GLUTEN FREE