

305 South Main Street
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1ST HOLE STARTERS

Salt Crusted Pretzel Sticks **V**

Urban Lodge pub cheese & whole grain mustard **\$13**

Hollow Nachos

cheddar & pepper jack cheese, Hollow beef & bean chili, guacamole, salsa, jalapeños & chipotle sauce drizzle **\$16**

Chicken Wings

served with housemade blue cheese dressing & crisp vegetables
Your choice of:

- Buffalo Sauce—MILD or SWEATY!
- Garlic Parmesan
- Honey BBQ
- Cajun Dry Rub
- Cool Ranch Dry Rub

Wings: 6 for **\$10**; 12 for **\$19**

Tenders: 5 for **\$12**; 10 for **\$23**

PEI Mussels **GF**

1 lb mussels, garlic confit, white wine & parsley **\$18**

Your choice of white or red

Crispy Smoked Mozzarella **V**

served with vodka sauce, marinara & basil oil **\$11**

Quesadilla **V**

cheddar, guacamole, salsa & sour cream **\$12**
add chicken **\$4**

Bread & Butter **V**

EVOO & whipped sea salt butter **\$6**

Cool Ranch Onion Rings **V**

kicked-up ketchup & buttermilk ranch **\$11**

Roasted Brussel Sprouts **GF**

roasted sprouts, sliced apple, bacon, pepitas, shaved Parmesan, balsamic glaze **\$12**

Fried Calamari

crispy fried calamari, cherry peppers, marinara, chipotle mayo **\$15**

Creamy Tomato Soup **V**

served with a mini-grilled cheese & scallions **\$8**

Traditional Beef & Bean Chili

served with sour cream, scallions, melted cheddar, tortilla chips **\$8**

Soup Of The Day

ask server for daily selection

Chicken Bacon Ranch **CBGF**

cheddar, jack & scallions **\$14**
gluten-free crust available **\$3**

Classic Pepperoni **CBGF**

red sauce, mozzarella, Parmesan **\$13**

gluten-free crust available **\$3**

WARM-UPS

FLATBREADS

From the Rough-age

The Globe Hollow Salad **V**

mixed greens, crisp romaine, garlic croutons, cucumbers, pickled red onion, tomatoes & clubhouse balsamic **\$10**

Classic Caesar **V** **CBGF**

crisp romaine, garlic croutons, parmesan & house-made Caesar dressing **\$11**

MCC Everything Chopped Salad **V**

mixed greens, chopped romaine, crisp chickpeas, cucumbers, tomatoes, scallions, pepitas, jack cheese, crispy noodles & buttermilk ranch **\$13**

Arugula & Goat Cheese Salad **V** **GF**

Chianti poached pears, dried cherries, toasted almonds & herb vinaigrette **\$12**

Fork & Knife Salad **GF**

crisp iceberg, roasted grape tomatoes, applewood smoked bacon, avocado, hard-boiled egg, jicama, pepitas & house-made blue cheese dressing **\$14**

Add a Protein

grilled chicken **\$7**, burger **\$9**, salmon **\$9**, shrimp **\$11**

Burgers

all burgers are hand-made with PRIME ground beef served with house-made chips & a pickle. substitute fries, sweet potato fries, coleslaw or small salad for \$2, onion rings for \$4.

The Masters **CBGF**

char-grilled burger, American, lettuce, tomato on a salted pretzel bun **\$14.25**

The US Open **CBGF**

American, lettuce, tomato, onion, bacon, pickles & MCC burger sauce on a salted pretzel bun **\$16**

The Brit **CBGF**

peppercorn-seared with cheddar, caramelized onions, BBQ sauce, bacon & peppercorn sauce on a salted pretzel bun **\$16**

The PGA **CBGF**

Swiss & American patty melt with caramelized onions, mushrooms & MCC burger sauce on grilled seedless rye **\$16**

The Pebble Beach **CBGF**

turkey burger, goat cheese, balsamic, spinach, tomato, avocado & ranch on a brioche bun **\$16**

GHO **CBGF**

fried egg, bacon, brioche, avocado, emmental cheese & garlic mayo on a brioche bun **\$16**

TPC Louisiana

shrimp burger, lettuce, tomato & tartar sauce on a brioche bun **\$17**

Substitute a gluten-free bun for \$3, IMPOSSIBLE® burger for \$3

V Vegetarian **GF** Gluten-Free **CBGF** Can be made Gluten-Free

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Handhelds

served with house-made chips & a pickle.
substitute fries, sweet potato fries, coleslaw
or small salad for \$2, onion rings for \$4.

Buffalo Chicken Wrap **CBGF**

crispy chicken, cheddar, bacon, lettuce, tomato & ranch in a whole wheat wrap \$15

Blackened Chicken Sandwich **CBGF**

blackened chicken breast, cheddar, tomato, lettuce, avocado & Goonie sauce on a brioche bun \$15

The Hollow Corned Beef Rachel **CBGF**

Swiss, coleslaw & 1000 Island dressing served on grilled seedless rye bread \$15 Or try *The Hollow Reuben*

The Hollow Grilled Cheese **V CBGF**

American, cheddar, fontina, tomato on white bread \$11
Add bacon \$3
Add caramelized onion & roasted mushrooms \$2

The Friars Club Wrap **CBGF**

roasted turkey, bacon, lettuce, tomato & mayo in a wheat wrap \$14

Geno's Philly Cheesesteak **CBGF**

shaved ribeye, cheddar, caramelized onions roasted peppers & mushrooms on a hoagie roll \$16

The Hollow Chicken Salad Wrap **CBGF**

cranberry, candied nut & apple chicken salad, lettuce, tomato, jack cheese in a spinach herb wrap \$15

Foy's Big BLT **CBGF**

grilled white toast, bacon, cheddar, garlic mayonnaise, lettuce & tomato \$14

Bacon, Egg & Cheese **CBGF**

2 fried eggs, American cheese, bacon, on a brioche bun with sriracha aioli \$11

gluten-free wraps available for \$3

Sides

French Fries

regular, cajun or garlic parm \$6

Sweet Potato Fries \$6

Onion Rings \$10

House Salad \$5

Caesar Salad \$5

Housemade Slaw \$3

Please be advised that food prepared here may contain or have come in contact with: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SESAME. Before placing your order, please inform your server if a person in your party has a food allergy. Please see an associate for more information regarding allergens.

Entrées

Chicken au Jordan **CBGF**

penne pasta, grilled chicken, mushrooms, spinach, sundried tomatoes in a lemon wine butter sauce \$21

Pan-Roasted Salmon **GF**

lemon beurre blanc, fried capers, fingerling potato wedges & petit ratatouille \$28

Spaghetti Bolognese **CBGF**

veal, beef & pork meat sauce, whipped ricotta & garlic toast \$22

Penne A La Vodka **V CBGF**

spinach, roasted tomato & Parmesan \$17

Risotto of the Day **M/P**

Shrimp Scampi **CBGF**

spaghetti, spinach, roasted tomato & capers in a lemon garlic white wine butter sauce \$27

Frutti di Mare **CBGF**

mussels, shrimp, bay scallops, white wine, garlic confit, spaghetti & spicy marinara \$29

French Cut Chicken **GF**

pan-roasted chicken breast, rosemary & thyme au jus, smashed fingerlings & sauteed baby kale \$27

Nine Then Wine...

REDS

Angeline Pinot Noir

6oz \$8 9oz \$12 bottle \$30

House Cab Sauvignon

6oz \$7 9oz \$11

Sterling VC Cab Sauvignon

6oz \$9 9oz \$13 bottle \$35

Josh Cab Sauvignon

6oz \$12 9oz \$15 bottle \$45

Visconti Montepulciano

6oz \$9 9oz \$13 bottle \$35

Gougenheim Malbec

6oz \$8 9oz \$12 bottle \$30

Campo Viejo Red Blend

6oz \$8 9oz \$12 bottle \$30

House Merlot

6oz \$7 9oz \$11

WHITES

La Prima Prosecco

split \$10 bottle \$35

House Chardonnay

6oz \$7 9oz \$11

Chateau Ste. Michelle Chardonnay

6oz \$9 9oz \$13 bottle \$35

Matua Sauvignon Blanc

6oz \$9 9oz \$13 bottle \$35

ti ga Pinot Grigio

6oz \$9 9oz \$13 bottle \$35

Oyster Bay Rose

6oz \$9 9oz \$13 bottle \$35

Chateau Ste. Michelle Riesling

6oz \$9 9oz \$13 bottle \$35