

305 South Main Street  
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1<sup>ST</sup> HOLE STARTERS

**Salt Crusted Pretzel Sticks**

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

**BBQ Brisket Nachos**

cheddar & pepper jack cheese, brisket, 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*
- *Sesame Teriyaki*
- *Cajun Dry Rub*
- *Cool Ranch Dry Rub*
- *Thai Chili & Peanut*

6 wings **\$10**

12 wings **\$18**

**Loaded Potato Chips**

housemade chips, cheddar, bacon, gorgonzola, scallions, Goonie sauce & ranch **\$14**

**Crispy Smoked Mozzarella**

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

**Quesadilla**

cheddar, guacamole, salsa & sour cream **\$11**  
add chicken **\$4**

**Bread & Butter**

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

**Cool Ranch Onion Rings**

kicked-up ketchup & Buttermilk Ranch **\$11**

WARM-UPS

**Creamy Tomato Soup**

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

**Smoked Brisket Chili**

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

**Soup Of The Day**

ask server for daily selection

FLATBREADS

**Chicken Bacon Ranch**

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

**Classic Pepperoni**

red sauce, mozzarella, Parmesan **\$13**  
gluten free crust available **\$3**

*From the Rough-age*

**The Globe Hollow Salad**

mixed greens, chopped romaine, garlic croutons, cucumbers, pickled red onion, tomatoes & clubhouse balsamic **\$8**

**Classic Caesar**

chopped romaine, garlic croutons, parmesan & Caesar vinaigrette **\$9**

**MCC Everything Chopped Salad**

mixed greens, chopped romaine, crisp "everything" chickpeas, cucumbers, tomatoes, scallions, pepitas, jack cheese, ditalini & buttermilk ranch **\$12**

**Roasted Brussels Sprouts Salad**

mixed greens, bacon, pepitas, parmesan & clubhouse balsamic **\$12**

**Arugula & Goat Cheese Salad**

crisp pears, dried cherries, toasted pistachios & herb vinaigrette **\$12**

**Jersey Shore**

romaine, tomato, cucumber, cranberry, candied nut & apple chicken salad, tuna salad, slaw, sourdough croutons & herb vinaigrette **\$17**

**Add a Protein**

*burger \$7, grilled chicken \$7, salmon \$9, shrimp \$10*

*Burgers*

*all burgers are served with housemade chips & a pickle. Substitute fries, sweet potato fries, coleslaw or a small salad for \$2 onion rings for \$4*

**The Masters**

American, lettuce & tomato on a salted pretzel bun **\$13.75**

**The US Open**

American, lettuce, tomato, onion, bacon, pickles & MCC burger sauce on a salted pretzel bun **\$15.75**

**The Brit**

peppercorn-seared with cheddar, caramelized onions, whiskey BBQ, bacon & peppercorn sauce on a salted pretzel bun **\$14.75**

**The PGA**

Swiss & American patty melt with caramelized onions, mushrooms & MCC burger sauce on grilled seedless rye **\$15.75**

**The Pebble Beach**

turkey burger, goat cheese, balsamic spinach, tomato, avocado & ranch on a brioche bun **\$15.75**

**GHO**

fried egg, bacon, brioche, avocado, fontina cheese & horsey sauce on a brioche bun **\$16**

*Substitute a gluten-free bun for \$3, IMPOSSIBLE® burger for \$2*

## Handhelds

are served with housemade chips & a pickle.  
Substitute fries, sweet potato fries, coleslaw  
or a small salad for \$2, onion rings for \$4

### Buffalo Chicken Wrap

crispy chicken, cheddar, bacon, lettuce, tomato & ranch in a whole wheat wrap \$13

### Blackened Chicken Sandwich

blackened chicken breast, cheddar, tomato, lettuce, avocado & Goonie sauce on a brioche bun \$14

### Corey's Corned Beef Rachel

Swiss, coleslaw & 1000 Island dressing served on grilled seedless rye bread \$15  
Or try a Corey's Reuben

### The Hollow Grilled Cheese

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

### The Friars Club Wrap

roasted turkey, bacon, lettuce, tomato & mayo in a spinach herb wrap \$12

### Geno's Philly Cheesesteak

shaved ribeye, cheddar, caramelized onions roasted peppers & mushrooms on a hoagie roll \$15

### The Hollow Chicken Salad Wrap

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

### Tuna Salad Wrap

housemade tuna salad, lettuce, tomato, mozzarella, with herb vinaigrette in a spinach herb wrap \$15

### Foy's Big BLT

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

### Bacon, Egg & Cheese

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

### Grilled BBQ Chicken Sandwich

Swiss, whiskey bbq, pickle, lettuce, tomato, onion, roasted peppers on a pretzel bun \$15

### Honey Mustard Chicken Tender Grinder

mayonnaise, american, lettuce, tomato & bacon \$16

## Beers

### Rotating Drafts

Local & seasonal selections available. Please ask server for details.

### Bottles Up...

Budweiser \$5	Amstel Light \$6
Bud Light \$5	Nutrl Vodka Seltzer \$8
Michelob Ultra \$5	White Claw \$5
Coors Light \$5	The Hollow Fairway IPA by Hooker \$8
Corona \$6	Bud Zero N/A \$4
Corona Premier \$6	Heineken 0.0 N/A \$5
Guinness 16oz Can \$6	

## Par For The Bar

### Apple Sangria

Red: Brandy, apple cider, lemon juice, ginger beer, Cabernet  
White: Fireball, apple cider, ginger beer, pinot grigio \$10

### Cranberry Margarita

Blanco tequila, triple sec, cranberry juice, sour mix \$11

### Fall 75

Gin, prosecco, apple cider, lemon juice, simple syrup \$11

### Maple Manhattan

Woodford bourbon, sweet vermouth, maple syrup, black walnut bitters, woodford cherry \$13

### Cran/Apple Mule

Crown Royal apple, ginger beer, cranberry juice, squeeze of lime \$11

### Blood Orange Spritz

Aperol, orange vodka, prosecco, splash of soda \$11

### The Hollow Paloma

Blanco tequila, pomegranate juice, grapefruit juice and splash of sprite \$10

### Fall Rum Fizz

Captain Morgan, cranberry & pomegranate juice with a splash of ginger ale \$10

### Caramel Apple Martini

Titos vodka, apple schnapps, apple cider with a caramel drizzle \$12

## Entrees

### Chicken au Jordan

penne pasta, grilled chicken, mushrooms, spinach, sundried tomatoes in a lemon wine butter sauce \$20

### Blackened Salmon

squash & zucchini noodles, sherry tomato cream sauce, garlic spinach & lemon \$27

### Spaghetti Bolognese

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

### Penne A La Vodka

spinach, roasted tomato & Parmesan \$17

### Taco Grain Bowl

housemade brisket over a cous cous medley, sprouts, jack cheese, salsa, avocado & sour cream with tortillas \$23

### Shrimp Scampi

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

## Nine Then Wine...

### REDS

#### Angeline Pinot Noir

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

#### Liberty Creek Cab Sav

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

#### 14 Hands Hot To Trot Red Blend

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

### WHITES

#### La Prima Prosecco

187mL split \$10 bottle \$35

#### Liberty Creek Chardonnay

6oz \$7 9oz \$11

#### Chateau Ste. Michelle Chardonnay

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

#### Caramel Road Unoaked Chardonnay

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

#### Matua Sauvignon Blanc

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

#### Chloe Pinot Grigio

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

#### French Blue Rosé

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

#### Chateau Ste. Michelle Riesling

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