

inspired by the culinary teams of your associate clubs and resorts

pinehurst player's salad

napa cabbage, crisp greens, grilled chicken, green onions, bean sprouts and macadamia nuts tossed with a peanut dressing, topped with mandarin oranges, fried wonton strips and cherry tomatoes

The Culinary Team at Pinehurst Resort - Village of Pinehurst, NC

soy lacquered grand banks cod

oven roasted with braised bok choy, pineapple mango salsa and soy syrup

Henry Wenzel, Master Chef - ClubCorp



steak frites

grilled sirloin, crisp shoestring potatoes, watercress slaw and béarnaise sauce

Vincent Horville, Executive Chef - City Club of Washington, Washington, D.C.

tempura tuna roll

flash fried atop crisp greens with shoyu and chinese mustard sauce

Derek Healy, Executive Chef - City Club on Bunker Hill, Los Angeles, CA



chicken saltimbocca sandwich

toasted focaccia, beefsteak tomato and matchstick potatoes

Kraig Thome, Executive Chef - University Club, Houston, TX



tea crusted atlantic salmon

cauliflower mash and grilled asparagus

Greg Carso, Executive Chef - Metropolitan Club, Chicago, IL



hi-lo lunch

high protein-low carbohydrate daily feature for members and guests with dietary considerations