

farmers greens

Asian Chicken Salad / Napa cabbage, iceberg lettuce, pulled roasted chicken, toasted macadamia nuts, mandarin oranges, sesame dressing 14

Cobb Salad / Mixed baby greens, tomatoes, avocado, bacon, boiled eggs, grilled chicken, cheddar cheese, choice of dressing 14

Filet & Wedge Skewer / Iceberg lettuce, tomatoes, bacon, blue cheese crumbles, blue cheese dressing, grilled tenderloin, crispy onion straws 18

15-Spiced Salmon Salad / Pan-seared salmon, mixed greens, mandarin oranges, oven-dried tomatoes, spiced pecans, cilantro-lime vinaigrette 16

fork-less

Upgrade your side to truffle fries for 2

Signature Cheeseburger / Our unique blend of usda chuck, brisket and short rib chargrilled to perfection with your choice of cheese 13

Braised Short Rib Sandwich / Jicama slaw, caramelized onion aioli, ciabatta bread 15

Marinated Portobello Sandwich / Herbed goat cheese, roasted red pepper, baby arugula, rosemary garlic bread 12

Crab Cake BLT / Crispy bacon, spicy remoulade, lettuce, tomato, croissant bread 15

Chicken & Steak Quesadilla / Jalapeño-cheddar tortilla, cheddar and monterey jack cheeses, peppers and onions, grilled chicken, beef tenderloin, salsa, guacamole, sour cream 15

main indulgences

Add a butter-baked lobster tail to any entrée for 13

Macadamia Sea Bass / Sautéed asparagus, mashed potatoes, parmesan-baked roma tomato, citrus butter sauce 42

Lemon Pepper Snapper / Tomato couscous, jalapeño-cucumber relish 32

Roasted Shallot Ribeye / Caramelized shallots, mashed potatoes, seasonal vegetable, herb butter 44

Pan-Seared Beef Filet / Blue cheese-potato croquettes, seasonal vegetables, port wine reduction 42

Crawfish Diablo / Penne pasta, diced tomato, garlic cream, frank's redhot 22

Boneless Fried Chicken / Sautéed garlic spinach, mashed potatoes, bacon-cream gravy 22

Coriander-Crusted Rack of Lamb / Roasted fingerling potatoes, grilled asparagus, blackberry reduction 32

Dye Course

small plates

Salt & Time Charcuterie / Chef selection of local artisan cheese and cured meats served with house pickled vegetables, kalamata olives, apricot jam, grain mustard, assorted crackers and crostini 24

Stonebridge Chicken Tenders / Secret sauce 12

Roasted Eggplant Baba Ghanoush / Grilled red bell pepper, cucumber, crispy naan bread 11

Naked Wings / BBQ, buffalo or thai sweet chili, fresh vegetable sticks, blue cheese dipping sauce 13

Queso Fundido / Pico de gallo, queso fresco, chorizo, flour tortillas 12

Thai Beef Lettuce Wraps / Hoisin-style beef tenderloin, water chestnuts, cucumber, toasted almonds, crisp bibb lettuce, sweet chili, ponzu sauce 16

for the table

Lobster Mac and Cheese 14

Bacon Brussels Sprouts 9

Cauliflower Gratin 8

handcrafted cocktails

The Salty Flower / Hendrick's gin, St-Germain liqueur, grapefruit, soda

Scofflaw / Templeton Rye whiskey, dry vermouth, lemon, grenadine, orange bitters

Dirty Grape Martini / Grey Goose vodka, pickled grapes

Caramel Apple Mule / Crown Royal whiskey, Apple Pucker liqueur, Buttershots liqueur, lime, ginger beer

Smokey POM Martini / Casa Noble Reposado tequila, mezcal, POM juice, agave, grapefruit

Endless Summer Sangria / Sauvignon blanc, Deep Eddy vodka, Grand Marnier liqueur, orange, lemon, POM juice, simple syrup, soda

Nuts & Berries / Chambord & Amaretto liqueur, cream, toasted almonds

Bourbon Maple Sour / Knob Creek whiskey, Hennessy cognac, maple syrup, lemon, fresh thyme

wine

Red Glass

Meiomi Pinot Noir

Ghost Pines Merlot

Silver Palm Cabernet

Taken Red Blend

The Prisoner Red Blend

Terrazas Reserva Malbec

Red Bottle

Meiomi Pinot Noir

Ghost Pines Merlot

Silver Palm Cabernet

Taken Red Blend

The Prisoner Red Blend

Terrazas Reserva Malbec

White Glass

Castello Banfi San Angelo

Pinot Grigio

Chateau Ste. Michelle

Riesling

Joel Gott Sauvignon Blanc

Franciscan Estate

Chardonnay

Chateau Ste. Michelle

Indian Wells Chardonnay

SLH Hahn Chardonnay

Bottle

Castello Banfi San Angelo

Pinot Grigio

Chateau Ste. Michelle

Riesling

Joel Gott Sauvignon Blanc

Franciscan Estate

Chardonnay

Chateau Ste. Michelle

Indian Wells Chardonnay

SLH Hahn Chardonnay

Dye Course

beer

Bottles / Cans

Bud Light

Heineken

Coors Light

Miller Lite

Corona

Michelob Ultra

Corona Light

Samuel Adams

Dos Equis

Shiner Bock

Guinness

Stella Artois

Draft

Bud Light

Coors Light

Michelob Amberbock

Miller Lite

Sierra Nevada Celebration

Tupps IPA Juice Pack

Revolver Blood & Honey

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% service charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The service charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.