

CHAMPIONS GRILLE

PIMENTO CHEESE & SWEET BACON DIP

herb-dusted house chips...10

SOUP OF THE DAY <i>chef's daily creation</i>	6
OAKHURST CHILI <i>a clubhouse favorite</i>	6
CHIPS & SALSA <i>with house-made salsa and guacamole</i>	6
TRUFFLE PARMESAN FRIES <i>house-made garlic aioli</i>	12

CHICKEN QUESADILLA <i>chicken, caramelized onions and poblano</i>	11
PRETZEL STICKS <i>thyme-infused salt, smoked gouda and aged cheddar fondue</i>	12
JERK CHICKEN LOLLIPOPS <i>marinated all-natural chicken lollipops tossed with jamaican jerk sauce</i>	11

ON THE GREEN

CAESAR SALAD <i>romaine hearts, croutons, parmesan, caesar dressing</i>	9
<i>with shrimp...17 with salmon...17 with chicken...15 with beef...18</i>	
ORIENTAL SALAD <i>asian greens, cabbage, diced red peppers, water chestnuts, mandarin oranges, sesame oriental dressing</i>	11
COBB SALAD <i>roasted chicken, bacon, tomato, egg, crumbled blue cheese and avocado served with blue cheese dressing</i> ..	18

FIRST AND TEN

CAPRESE FLATBREAD <i>basil pesto, fresh mozzarella, tomato and basil chiffonade</i>	10
CLASSIC FLATBREAD <i>pepperoni and mozzarella cheese</i>	11
ITALIAN FLATBREAD <i>roasted garlic spread, banana peppers, sweet italian sausage, arugula, grilled red peppers</i>	12
BLACK & BLUE FLATBREAD <i>caramelized onion, red pepper, roasted garlic oil, blackened beef tips</i>	13

DOWN THE STRETCH THEY COME

choice of house chips, french fries, sweet potato fries or truffle fries, add 3

BLACK BEAN BURGER <i>avocado spread, feta cheese, sun-dried divina tomatoes, tossed arugula, brioche bun</i>	11
HOUSE CHEESEBURGER <i>8oz angus burger, your choice of cheese, lettuce, tomato, onion, brioche bun (burger battle winner)</i>	14
CALIFORNIA TURKEY CLUB <i>roasted turkey, bacon, avocado spread, tomatoes, aged cheddar, toasted sourdough</i> ...	14
EASTERN MARKET REUBEN <i>sliced corned beef, sauerkraut, thousand island, swiss cheese, rye bread</i>	12
GRILLED CHICKEN SALAD WRAP <i>fresh apples, celery, grapes, dill and cashews in a spinach wrap</i>	12
THE BOWMANATOR <i>lettuce, sautéed mixed mushrooms, garlic-dijon aioli, swiss cheese, brioche bun</i>	15

THE FINISH LINE

NEW YORK STRIP <i>14oz prime strip with mashed potatoes and asparagus</i>	42
GRILLED CEDAR PLANK SALMON <i>roasted fingerling potatoes, asparagus, grilled lemon and tarragon sour cream</i> ..	24
CHAMPIONS MEATLOAF <i>boursin mashed potatoes, crispy buttermilk onions, green beans, wild mushroom gravy</i>	22
FISH & CHIPS <i>ale beer-battered cod served with brew city fries and lemon-caper aioli</i>	18

OFF THE BENCH 5 EACH

Oakhurst Chips • Coleslaw • Fruit Salad • Side Salad (house or caesar) • Onion Rings • Fries

Ask your server about all meat and fish cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHAMPIONS GRILLE

REDS

GLASS

Charles & Charles Merlot Blend,
Columbia Valley
Columbia Winery Merlot, Washington
Robert Mondavi Private Selection
Cabernet Sauvignon, Central Coast
Murphy-Goode Pinot Noir, California

WHITES

GLASS

La Marca Prosecco, Veneto
SeaGlass Sauvignon Blanc, Santa Barbara
14 Hands Chardonnay,
Washington State
Banfi Le Rime Pinot Grigio, Tuscany
Anew Rosé, Columbia Valley

LIBATIONS

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*

BREWS

DOMESTICS

Agry Orchard | Budweiser | Bud Light | Coors Light

IMPORTS/CRAFTS

Bell's Oberon | Bell's Two Hearted | Corona Premier | Fat Tire
Founders All Day IPA | Labatt Blue | Labatt Blue Light

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.