



SMALL PLATES

CHICAGO CRISPY CALAMARI (DF)
house giardiniera, horseradish aioli, marinara
lemon | 17

STREET TACOS*
choice of espresso rubbed flank steak
or aguachile shrimp
tres chili salsa, fresh pickled jalapenos, cotija | 21

'NDUJA STUFFED DATES
smoked uncured bacon, 312 cheese fondue | 12

(M) PARMIGIANO TRUFFLE FRIES (V)
fresh herbs, sea salt, truffle aioli | 11

LOBSTER BISQUE
butter poached lobster, crème fraiche
sourdough crumb, chive oil | 15

MIXED GREENS (GF / VG / DF)
heirloom tomato, toasted walnut
lemon vinaigrette | 10

AVOCADO & SHISHITO FRIES (V)
tempura batter, tajin, cilantro buttermilk ranch | 14

HANDHELDS

*Choice of shoestring fries, grilled asparagus
or mixed greens
(GF bread available upon request)*

(M) CRISPY CHICKEN SANDWICH
pimento cheese, house giardiniera
dill pickles, fermented pepper aioli | 18

CALIFORNIA GRILLED CHICKEN SANDWICH
provolone, avocado, lettuce
tomato southwestern aioli | 17

CLUB BURGER*
half-pound patty, cheddar, bacon, LTO
brioche bun | 18

DRY-AGED STEAK BURGER*
crispy shallots, smoked gouda
secret sauce | 23

BEYOND MUSHROOM BURGER (V)
caramelized onions, goat cheese, sprouts | 17

SLAB BACON BLT
heirloom tomato, bibb lettuce, avocado mayo,
PQB spence sourdough | 16

BIG PLATES

BLT SALMON CAESAR*
baby kale, romaine, bacon, lettuce, tomato
brioche croutons, shaved parmigiano | 23

CHOPPED COBB (GF)
hard-boiled egg, bacon, avocado, carrot, tomato
ham, swiss, balsamic vinaigrette | 22

GRILLED CHICKEN GREEK SALAD (GF)
iceberg lettuce, feta, red onion, cucumber
kalamata olives, cherry tomato, red wine
vinaigrette | 22

FAROE ISLAND SALMON (GF)*
baby kale, kasha, tri-color carrots
carrot top pesto | 34

CACIO E PEPE RICOTTA GNOCCHI (V) (M)
fresh shucked peas, parmigiano brodo | 30

PRIME STEAK FRITES*

herb butter, shoestring fries
Chef's house-made black garlic steak sauce
chicago cut bone-in ribeye, 16oz | 64
filet, 7oz | 52

SWEET PLATES

OLIVE OIL CAKE (GF / VG / DF)
sweet corn coconut ice cream
blueberry basil compote | 10

HONEY GOAT CHEESE CHEESECAKE (V / GF) (M)
quinoa oat crumb, grilled peach glaze | 12

METRO BROWNIE SUNDAE (V)
warm fudge brownie, vanilla bean ice cream,
Mexican hot chocolate sauce
fresh whipped cream | 11

(M) **MEMBER FAVORITES**
(V) VEGETARIAN
(VG) VEGAN
(GF) GLUTEN FREE
(DF) DAIRY FREE

Dominique LeBlanc Beers, Executive Chef

*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. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS