



SMALL PLATES

CHICAGO CRISPY CALAMARI 🍤
house giardiniera, horseradish aioli
marinara lemon | 17

(M) MINI SMOKED SALMON TOAST\*
herb cream cheese, cucumber, tomato, red onion
capers, PQB seeded rye | 15

CAESAR SALAD
romaine, brioche croutons
shaved parmigiano reggiano | 10

CITRUS ARUGULA SALAD 🍋🌿🍷
orange, radish, fennel, shallot citronette | 11

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

SEASONAL SOUP | 12

HANDHELDS

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

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

GRILLED TURKEY SANDWICH 🍗
kale slaw, tomato mayo, ciabatta | 16

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

(M) DRY-AGED STEAK BURGER\*
crispy shallots, smoked gouda, secret sauce | 23

BEYOND MUSHROOM BURGER 🍄
caramelized onions, goat cheese, sprouts | 17

- (M) MEMBER FAVORITES
🌿 VEGETARIAN
🌱 VEGAN
🍷 GLUTEN FREE
🥛 DAIRY FREE
🥜 NUT ALLERGY

BIG PLATES

CHARBROILED COBB\* 🍷
rubbed flank steak, grilled asparagus
hard-boiled egg, smoked bacon, avocado
carrot, tomato, moody blue, cilantro ranch | 24

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

SALMON QUINOA BOWL\* 🍷
roasted cauliflower, carrots, sweet potato
spinach, spiced yogurt | 28

JERK CHICKEN BOWL 🍗🌿(M)
kasha, black beans & pineapple salsa
crispy plantains | 25

BULGOGI BOWL 🍷🌿🍷
marinated tofu, rice, kimchi, chile crunch
avocado | 24

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 🍷🌿🍷
blackberry cabernet sorbetto, lemon curd | 10

HONEY GOAT CHEESE CHEESECAKE 🍷🌿🍷(M)
quinoa oat crumb, persimmon gelee | 12

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

JUSTICE OF THE PIES
seasonal selection | 10

CURATED LUNCH MENU BY
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