



## SMALL PLATES

### CHICAGO CRISPY CALAMARI 🍷

house giardiniera, horseradish aioli  
marinara, lemon | 17

### WHIPPED GOAT CHEESE 🍷🌱

toasted walnut & rosemary pesto, fermented  
sourdough olive loaf | 13

### 'NDUJA STUFFED DATES

smoked uncured bacon, 312 cheese fondue | 12

### PARMIGIANO TRUFFLE FRIES 🍷

fresh herbs, sea salt, truffle aioli | 11

### AVOCADO & SHISHITO FRIES 🍷

tempura batter, tajin, cilantro buttermilk ranch | 14

### CHICKPEA HUMMUS 🍷🌱

za'atar, sunflower chimichurri  
PQB seeded crackers | 10

### MINI SMOKED SALMON TOAST\*

herb cream cheese, cucumber, tomato, red onion,  
capers, PQB seeded rye | 15

### Ⓜ️ A GOAT, A SHEEP AND A COW

chef's choice of specialty cheeses from nearby and  
all around the world, preserved mustard seeds,  
marinated olives, pickled veg | 24

## SOUP & SALAD

### Ⓜ️ LOBSTER BISQUE

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

### SEASONAL SOUP | 12

### ROOTS & LEAVES 🍷🌱🌿

beets, carrots, hemp hearts, pumpkin seeds,  
arugula, apple cider vinaigrette | 10

### CAESAR SALAD

romaine, brioche croutons, shaved parmigiano  
Reggiano | 10

## 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

### 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 🍷

caramelized onions, goat cheese, sprouts | 17

### STREET TACOS\*

*choice of*  
espresso rubbed flank steak or chili-lime shrimp,  
tres chili salsa, fresh pickled jalapenos, cotija | 21

## DINNER SERVED

MONDAY - TUESDAY 5PM - 7PM  
WEDNESDAY - FRIDAY 5PM - 9PM

## BIG PLATES

### FAROE ISLAND SALMON\* 🍷🌱

baby kale, kasha, tri-color carrots  
carrot top pesto | 34

### CACIO E PEPE 🍷

pumpkin gnocchi, wilted greens  
parmigiano brodo | 26

### BRAISED SHORT RIBS Ⓜ️

brussels sprouts leaves, hoisin glaze | 44

## PRIME CUTS\*

herb butter, Chef's house-made  
black garlic steak sauce  
choice of shoestring fries, grilled asparagus  
baked potato, pan roasted mushrooms

CHICAGO CUT BONE-IN RIBEYE, 16oz | 64

CENTER CUT FILET, 7oz | 52

## SWEET PLATES

### OLIVE OIL CAKE 🍷🌱🌿

blackberry cabernet sorbetto, lemon curd | 10

### HONEY GOAT CHEESE CHEESECAKE 🍷🌱🌿Ⓜ️

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

### A CREAMY, A HARD AND A BLUE

*chef's choice of artisan cheeses specifically  
selected to help finish your dining experience with  
a savory tone*  
fig & cocoa spread, honey comb, almonds | 24

## MEMBER FAVORITES Ⓜ️

VEGETARIAN 🍷

VEGAN 🌱

GLUTEN FREE 🌿

DAIRY FREE 🌿

NUT ALLERGY 🌿

## CURATED DINNER 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