



Available:
Monday - Friday
11am-6pm

SHAREABLES

Cheese and Charcuterie Chef's selection of cheese and meats	22
Shrimp & Grits Jumbo prawns Anson Mills parmesan grits	16
Ahi Tacos Big Eye Tuna wakame cucumber ponzu	15
Flatbreads <i>Add Fried Egg +2</i> Wild Mushroom Garlic spread tomato oil fresh herbs	16
Prosciutto Arugula goat cheese	
Herb & Tomato Flatbread Roasted garlic and tomato spread mozzarella	
Mediterranean Tzatziki roasted vegetables chili oil	

SALADS & BOWLS

chicken +6 | shrimp +7 | steak +8


Bowl of Soup House made daily, Chef's special	9
Ahí poke bowl Spiced ahí snap peas peppers wakame onion sushi rice	16
Kale & Shishito Salad Crispy chick peas pecorino honey chili vin	14
Caesar Baby romaine house made croutons white anchovy shaved pecorino	14
Farmers Market Salad Local greens Chef's market veggies sourced from local farmers markets champagne vin	13
Citrus Baby Romaine Tarragon fennel Mexican crème fraiche vin	15

SIDES

Fries
Salted 5 | Truffled | 7

Farmers Market Vegetables
Chef's selection 6

MAINS

U Club Burger Hook's aged cheddar grilled onion house pickles <i>Add Fried Egg +2</i>	18
Herb Roasted Jidori Chicken Shaved brussels crispy bacon whole grain mustard jus	28
Steak Frites Hangar Steak shoestring fries roasted garlic aioli	30
8 oz. Filet Prime filet seasonal vegetable hash candied garlic sauce	44
18 oz. Bone in Ribeye Espresso chili rub charred asparagus	48
Roasted Cauliflower Steak  Quinoa pilaf Thai red curry sauce	23

SWEETS

Chocolate Chip Cookies (two per order) 5
Seasonal Cheesecake 9

Chef's Weekly Special
3 course pre fixe \$35



*Three course special paired with optional
glass of wine. Charges weekly.*

Call 619.234.5200

to see what this week offerings are.

SIP of JANUARY

New Year New Me 12
Casamigos Tequila | grapefruit | ginger syrup |
lime | soda water | pomegranate garnish

CLUB COCKTAILS

Thyme is Everything 12
The Botanist Gin | strawberry-thyme simple | lime

UClub Spritz 11
Aperol | St. Germain | prosecco | Topo Chico

Rum Me Over 13
Mount Gay rum | simple | lime | bitters | orange
wedge | nutmeg

Harbor View 14
High West America Bourbon | blackberry |
lemon | simple syrup

Sip this Way 12
Absolut Vodka | honey simple syrup | grapefruit |
lime | ginger beer

The Campbell Manhattan  15
U-club select Makers Mark | antica vermouth |
angostura bitters | luxardo cherry garnish

BREWS

DRAFT

Blue Moon Belgian White 7
5.4% abv | citrus | orange

Abnormal Secret Safari Pale Ale 8
5% abv | citrus | tropical

Thorn Street Barrio Lager 8
5.7%bv | Mexican style lager

Stone Delicious IPA 8
5% abv | citrus | tropical

Societe Butcher Imperial Stout 9
9.7% abv | brandy, molasses, cherry, chocolate

BOTTLE & CAN

Coors Light 5

Heineken 5

Miller Lite 5

Amstel Light 5

Ale Smith .394 Pale Ale 7

Pizza Port Honey Blonde 7

SELTZER

White Claw Black Cherry 6

White Claw Mango 6

All food and beverage purchases are subject to an automatic 10% 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. Consuming raw or undercooked meats| poultry| seafood| shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA| Inc. All rights reserved. 48205 0320 SS

H2O

6

Sparkling - Topo Chico

Still- Fiji

Coconut Water - Villager *Organic* *

MOCKTAILS

6

Strawberry Lemonade

Fresh strawberry muddled | lemonade | shaken

Blackberry Smash

Muddled blackberries | lime juice | Topo Chico

WINE BY THE GLASS

GL | BTL

BUBBLES

Mionetto prosecco | Italy 11 | 38

Faire la Fete brut sparkling rose | FR 12 | 45

SPLITS

Taittinger, brut | 375ml 25

ROSE

Fleur de Mer Provence | FR 12 | 41

WHITE

Evolution white blend | CA 13 | 44

J Vineyard pinot grigio | Italy 10 | 35

Greg Norman sauvignon blanc | NZ 11 | 38

August Kessler riesling | Germany 10 | 35

Indian Wells chardonnay | WA 15 | 50

Rombauer chardonnay | Napa 20 | 60

RED

Boen pinot noir | CA 14 | 47

Tahuan malbec | Argentina 13 | 44

Allegrini del Torre red blend | Italy 12 | 41

Silver Palm cabernet | CA 15 | 50

Laird cabernet | Napa | CA 20 | 60

Fritz zinfandel | Dry Creek| Sonoma 15 | 50

****BOGO****

Wine sale

Jan 18-31