



## SHAREABLES

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### **Cheese & Charcuterie | 22**

Chef's selection of cheese, nuts and meats *(contains nuts)*

### **Shrimp & Grits | 16**

Jumbo prawns | Anson Mills | parmesan grits

### **Ahi Tacos | 15**

Big Eye Tuna | wakame cucumber | ponzu

### **Flatbreads | 16**

Add Fried Egg +2

#### ■ **Wild Mushroom**

Garlic spread | tomato oil | fresh herbs

#### ■ **Prosciutto**

Arugula | goat cheese

#### ■ **Herb & Tomato**

Roasted garlic and tomato spread | mozzarella

#### ■ **Mediterranean**

Tzatziki | roasted vegetables | chili oil

## MAINS

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### **U Club Burger | 18**

Hook's aged cheddar | grilled onion | house pickles  
*Add Fried Egg +2*

### **Herb Roasted Jidori Chicken | 28**

Shaved brussels | crispy bacon | whole grain mustard jus

### **Steak Frites | 30**

Hangar Steak | shoestring fries | roasted garlic aioli

### **8 oz. Filet | 44**

Prime filet | seasonal vegetable hash | candied garlic sauce

### **18 oz. Bone in Ribeye | 48**

Espresso chili rub | charred asparagus

### **Roasted Cauliflower Steak | 23**

Quinoa pilaf | Thai red curry sauce

## SALADS & BOWLS

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chicken +6 | shrimp +7 | steak +8

### **Bowl of Soup | 9**

House made daily, Chef's special

### **Ahi poke bowl | 16**

Spiced ahi | snap peas | peppers | wakame | onion | sushi rice

### **Kale & Shishito Salad | 14**

Crispy chick peas | pecorino | honey chili vin

### **Caesar | 14**

Baby romaine | house made croutons | white anchovy | shaved pecorino

### **Farmers Market Salad | 13**

Local greens | Chef's market veggies sourced from local farmers markets | champagne vin

### **Citrus Baby Romaine | 15**

Tarragon | fennel | Mexican crème fraiche vin

## SIDES

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### **Fries**

Salted 5 | Truffled 7

### **Farmers Market Vegetables**

Chef's selection | 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

## WINE BY THE GLASS

### BUBBLES

	GL   BTL
Mionetto prosecco   Italy	11   38
Faire la Fete brut sparkling rose   FR	12   45

### SPLITS

Taittinger, brut   375ml	25
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### ROSÉ

Fleur de Mer Provence   FR	12   41
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### 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 Torred blend   Italy	12   41
Silver Palm cabernet   CA	15   50
Laird cabernet   Napa   CA	20   60
Fritz zinfandel   Dry Creek   Sonoma	15   50

## MOCKTAILS

### Strawberry Lemonade | 6

Fresh strawberry muddled | lemonade | shaken

### Blackberry Smash | 6

Muddled blackberries | lime juice | Topo Chico

## SELTZER

White Claw Black Cherry | 6

White Claw Mango | 6

## H2O

Sparkling- Topo Chico | 6

Still- Fiji | 6

Coconut Water - Villager Organic \* | 6

## 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