

MALLARDS AT DEERCREEK



TAKE FLIGHT

ARTISAN CHEESE PLATTER 17

Selection of local meats and cheeses, toasted walnuts, spiced pecans, dried fruits, olives and crackers

AHI TUNA POKE 12

Avocado puree, oriental vinaigrette and seaweed salad

BANG BANG SHRIMP 10.50

Crispy shrimp tossed with sweet chili aioli

SMOKED CHICKEN QUESADILLA 9

Jack cheese, black beans, roasted corn relish and ancho crema

CAPRESE FLATBREAD 8

Basil pesto, fresh mozzarella, tomato and basil chiffonade

EDAMAME HUMMUS 9

Toasted naan flatbread, olive tapenade and Meyer lemon olive oil

CENTER LINKS

BISTRO BEEF TENDERLOIN 35

Roasted asparagus and forest mushroom sauce

CAST IRON SEARED RIBEYE 30

Mashed potatoes, seasonal vegetable and bourbon butter

AHI TUNA STEAK 28

Quinoa, papaya mango salsa and roasted asparagus

SHRIMP & GRITS 20

Creamy cheddar grits and tasso ham pan gravy

COUNTRY MEATLOAF 18

Mashed potatoes, roasted asparagus and creamy marsala mushroom sauce

PESTO GNOCCHI 13.50

Classic potato gnocchi tossed with sun-dried tomatoes, basil pesto, toasted pine nuts, romano cheese and balsamic reduction

ROASTED POBLANO PEPPER 14

Stuffed with southwestern vegetarian quinoa and served with your choice of side

TUSCAN CHICKEN PASTA 18

Linguini tossed with olive oil, garlic, artichokes, roma tomato, fresh basil, white wine, olives, parmesan and grilled chicken breast

EXTENSIONS 5

FRESH FRUIT

CRISPY ONION RINGS

FRENCH FRIES

TRADITIONAL SIDE SALAD

SWEET POTATO FRIES

VEGETABLE MEDLEY



Gluten Free



Vegetarian

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 18% 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.

LEVY

All hand helds are served with choice of one side

BLACKENED MAHI WRAP 15

Avocado, sweet corn, black beans, shredded cabbage, pico de gallo and sriracha aioli wrapped in a jalapeño tortilla

FIRE CRACKER PO BOY 13

Crispy shrimp, shredded lettuce, tomato and sweet sriracha aioli served on a toasted hoagie roll

FRENCH DIP 16

Shaved prime rib and provolone cheese served on a toasted baguette with a side of burgundy jus

CLASSIC CLUB WRAP 12

Shaved ham, turkey, bacon, iceberg lettuce, tomato, American cheese and ranch dressing wrapped in a herb tortilla

SIGNATURE BURGER 13

Our unique blend of USDA chuck, brisket and short rib char grilled to perfection with your choice of one topping

BUFFALO CHICKEN WRAP 10

Crispy chicken, bacon, lettuce, tomato and blue cheese dressing all wrapped in a grilled sun-dried tomato tortilla

GRILLED VEGETABLE PANINI 11

Grilled seasonal vegetables, hummus and mozzarella cheese with pita flatbread

BAJA STYLE CARNITAS

TACOS 12.50

Pork carnitas, Mexican slaw, red onion, cabbage, black bean corn salad, pico de gallo and jalapeño crema

GREENSIDE

AVOCADO DUO 16.25

Avocado halves filled with chicken and tuna salads, seasonal fresh fruit garnish

BLACKENED SALMON

SALAD 18.25

Seasonal greens, mango, strawberries, grape tomatoes and honey lime dressing

PEPPER SEARED TUNA 13

Seasonal greens, carrots, cucumber, red onion and crispy tortilla strips tossed in sesame dressing

SMOKED CHICKEN COBB 13

Iceberg lettuce, blue cheese, smoked cheddar cheese, boiled egg, tomato, avocado and green beans served with roasted shallot vinaigrette