



A Member of the ClubCorp Family

SMALL PLATES, BIG TASTES

- Maple BBQ Wings** 12.00
Crispy chicken wings tossed with maple BBQ sauce served with sweet potato fries and your choice of dipping sauce
- Thai Chicken Lettuce Wraps**  11.00
Water chestnuts, cucumber, iceberg lettuce and ponzu dipping sauce
- Big Bang Shrimp** 10.00
Crispy shrimp tossed in sweet chili aioli
- Chicken & Steak Quesadillas** 8.00
Five grilled steak and chicken, jack cheese, onions, peppers and bacon served with sour cream and salsa
- Pimento Cheese & Sweet Bacon Dip** 9.00
Herb dusted club-made potato chips
- Old Bay® Crab Cake** 12.00
Seasonal greens, crispy onions and spicy tartar sauce
- Cajun Spiced Chicken & Cheese Nachos** 11.00
Crispy flour tortillas, blackened chicken breast, mozzarella cheese, tomato, grilled green onions, guacamole and Creole sour cream drizzle

FROM THE FIELDS

- Spiced Pecan Chicken Salad**  11.00
Salad trio of pecan chicken salad, fresh fruit and seasonal greens served with a toasted muffin and your choice of dressing
- Sunburst**  11.00
Seasonal greens with mixed berries, tomatoes, blue cheese, spiced pecans, grilled chicken, mandarin oranges and balsamic dressing
- Filet & Wedge*** 13.00
Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin
- Cobb Salad**  11.00
Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing
- Sesame Seared Ahi Tuna Bowl***  13.00
Mixed greens, cucumber, carrot, jasmine rice, wonton crisp and sesame dressing
- Soup & Salad** 11.00
Soup of the day and a half entrée salad

HAND FOODS

All sandwiches are served with your choice of one side

- Horseradish Roast Beef Dip** 11.00
Shaved roast beef, horseradish aioli, provolone cheese and crispy onions served on a toasted baguette with a side of burgundy jus
- Soup & Sandwich** 11.00
Our club-made soup of the day paired with the Chef's featured sandwich
- BLT Stacker** 10.00
Grilled Texas toast, basil aioli, crispy bacon, tomato and lettuce
- Reuben Sandwich** 11.00
Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing served on grilled marble rye
- Country Fried Chicken Wrap** 10.00
Crispy chicken, tomato, sliced avocado, cheese blend and ranch dressing rolled in a flour tortilla
- Chavo Chicken** 11.00
Marinated fire grilled chicken breast with avocado, bacon, chipotle aioli, lettuce, tomato and onion served on a toasted ciabatta bun
- Signature Burger*** 11.00
Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping

ODDS AND ENDS

- Sweet Chili Salmon***  17.00
Chinese five spice, wilted spinach, mushrooms and miso broth
- Classic Chicken Tenders** 11.00
Crispy buttermilk chicken tenders with home style fries and ranch dipping sauce
- Honey Balsamic Shrimp Skewers**  17.00
Pineapple relish and jasmine rice
- Fish & Chips** 12.00
Beer battered cod and French fries
- Fresh Catch** MKT
Chef's seasonal accompaniment
- Margherita Flatbread** 11.00
Tomatoes, basil pesto, fresh mozzarella, baby spinach and balsamic reduction
- Bacon Cheeseburger Sliders*** 10.00
American cheese, crispy onions and bacon aioli

SIDES 3.00

French Fries • Fruit Salad • Traditional Side Salad • Crispy Onion Rings
Club Made Chips • Vegetable Medley

*THESE ITEMS MAY BE COOKED TO ORDER. 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.



Gluten Free



Smart & Healthy



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HANDCRAFTED COCKTAILS

Strawberry Limeade <i>Grey Goose Vodka, strawberry purée, sweet & sour, club soda</i>	7.00
Old Fashioned <i>Chivas Regal, muddled orange, cherry, bitters, club soda</i>	8.00
Big Apple Mule <i>Crown Royal Apple, ginger beer, fresh lime, triple sec</i>	9.00
Raspberry Smash <i>Hendrick's Gin, fresh lemon, simple syrup, raspberries, ginger beer, mint</i>	10.00
Fiddler on the Green Martini <i>Tito's Handmade Vodka, cucumber, basil, fresh lime, white balsamic</i>	8.00
The Margarita <i>Hornitos Reposado Tequila, Cointreau, sweet & sour</i>	10.00
Peach Sipper <i>Deep Eddy Peach Vodka, fresh lemon, simple syrup, mint, brewed tea, peach purée</i>	7.00
Mango Cooler <i>Hennessy V.S, fresh lemon, mango purée, Cointreau, triple sec</i>	8.00

WINES BY THE GLASS

La Marca Prosecco <i>Veneto</i>	9.00
Kim Crawford Sauvignon Blanc <i>Marlborough</i>	9.00
14 Hands Chardonnay <i>Washington State</i>	7.00
Ecco Domani Pinot Grigio <i>Delle Venezie</i>	7.00
Lock & Key Red Blend Meritage <i>North Coast</i>	9.00
Sterling Vintner's Collection Cabernet Sauvignon <i>Central Coast</i>	9.00
Meiomi Pinot Noir <i>Tri-Coastal</i>	10.00
Terrazas Altos del Plata Malbec <i>Mendoza</i>	9.00

BEER

Domestic	3.50
<i>Bud Light</i>	<i>Budweiser</i>
<i>Coors Light</i>	<i>Michelob Ultra</i>
<i>Miller Lite</i>	<i>O'Doul's</i>
Imports	4.50
<i>Blue Moon</i>	<i>Corona</i>
<i>Corona Light</i>	<i>Sam Adams Boston Lager</i>
<i>Stella Artois</i>	