

SMALL PLATES, BIG TASTES

Wings Three Ways 11.00

Crispy chicken wings with your choice of buffalo, teriyaki or ranch dipping sauces

Thai Chicken Lettuce Wraps 11.00

Water chestnuts, cucumber, toasted almonds, bibb lettuce, sweet chili and ponzu dipping sauces

Big Bang Shrimp 10.00

Crispy shrimp tossed in sweet chili aioli

Chicken & Steak Quesadillas 8.00

Fire grilled steak and chicken, jack cheese, onions, peppers and bacon served with sour cream and salsa

Soup of the Day 3.00

Selection changes daily

House-Made Meatballs 8.00

Oven roasted with marinara sauce and mozzarella cheese served with garlic bread

Classic Nachos 8.00

Queso, pico de gallo, beef and chicken fajita served with a side of salsa and sour cream

FROM THE FIELDS

Avocado Duo 11.00

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

Sunburst 12.00

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

Blackened Salmon* 12.00

Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions 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

BBQ Chicken Melt 11.00

Grilled sourdough with BBQ chicken breast, jack cheese, avocado and crispy onions

Soup & Sandwich 11.00

Our house-made soup of the day paired with the Chef's featured sandwich

Patty Melt* 12.00

Angus burger, caramelized onions and American cheese served on grilled sourdough bread

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, roma tomato, sliced avocado, cheese blend and ranch dressing rolled in a flour tortilla

Chavo Chicken 11.00

Marinated fire grilled chicken breast with avocado, applewood 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

Cedar Plank Salmon* 16.00

Served with citrus butter and a sampling of one side

Classic Chicken Tenders 11.00

Crispy buttermilk chicken tenders with home style fries and ranch dipping sauce

Blackened Tilapia Fish Tacos 11.00

Corn tortillas, lettuce, cabbage, pico de gallo and sweet chili aioli

Fish & Chips 11.00

Beer battered cod and French fries

BBQ Pulled Pork Sandwich 11.00

Savory smoked pork layered with BBQ sauce and cole slaw served on a toasted bun

Tender & Blue Flatbread* 12.00

Roasted tomato sauce, grilled beef tenderloin, caramelized onions and blue cheese

Burger Sliders* 10.00

Three pan fried mini Angus burgers with caramelized onions and American cheese

SIDES 3.00

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

**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



A Member of the ClubCorp Family

HANDCRAFTED COCKTAILS

Grey Goose Raspberry Fizz 9.00
Grey Goose Vodka, Chambord, fresh raspberries, lemon juice

ABSOLUT Pomegranate Martini 7.00
ABSOLUT Citron Vodka, Cointreau, pomegranate, sweet & sour

Ketel One Blackberry Mule 9.00
Ketel One Vodka, muddled blackberries, lime juice, ginger beer

Milagro Silver Cucumber Margarita 8.00
Milagro Silver Tequila, Cointreau, fresh cucumber, lime sour

Tito's Ruby Red Cosmo 7.00
Tito's Handmade Vodka, Cointreau, ruby red grapefruit juice

Hornitos Classic Margarita 7.00
Hornitos Reposado Tequila, Cointreau, lime sour

Deep Eddy Lemon Basil Martini 7.00
Deep Eddy Lemon Vodka, fresh basil

Terrazas Malbec Sangria 7.00
Malbec, Grand Marnier, orange juice

WINES BY THE GLASS

La Marca Prosecco 8.00
Veneto

Kim Crawford Sauvignon Blanc 9.00
Marlborough

14 Hands Chardonnay 7.00
Washington State

Ecco Domani Pinot Grigio 7.00
Delle Venezie

Lock & Key Red Blend Meritage 9.00
North Coast

Sterling Vintner's Collection Cabernet Sauvignon 9.00
Central Coast

Robert Mondavi Private Selection Pinot Noir 7.00
California

Terrazas Altos del Plata Malbec 9.00
Mendoza

BEER

Domestic 3.50

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

O'Doul's

Imports 4.50

Blue Moon

Corona

Corona Light

Sam Adams Boston Lager

Stella Artois