# LUNCH

## STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOUSE CHILI</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>CLASSIC WINGS</td>
<td>14 GF</td>
<td></td>
</tr>
<tr>
<td>House Buffalo Sauce, Vegetable Crudite, Buttermilk Ranch</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BANG BANG SHRIMP</td>
<td>14 GF</td>
<td></td>
</tr>
<tr>
<td>Sweet Chili Aioli, Green Onions</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LOADED NACHOS</td>
<td>16 GF</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips, Cheese Fondue, Jalapeno, Pico de Gallo, Green Onion, Ranch Drizzle, Chicken or Steak</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FLATBREAD</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Kale, Oven Dried Tomato, Seasonal Mushrooms, Roasted Garlic Bechamel, Balsamic Reduction, Swiss</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAESAR SALAD</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Romaine, Shredded Parmesan, Herbed Croutons, Chef's Homemade Caesar Dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>COBB SALAD</td>
<td>16 GF</td>
<td></td>
</tr>
<tr>
<td>Chopped Romaine Lettuce, Grilled Chicken, Bacon Bits, Avocado, Blue Cheese, Choice of Dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SOUTHWEST CHOP SALAD</td>
<td>16 GF</td>
<td></td>
</tr>
<tr>
<td>Romaine, Black Beans, Grilled Corn, Sweet Peppers, Tomato, Crispy Tortilla, Cilantro and Avocado Lime Dressing (NEW)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FILET &amp; WEDGE</td>
<td>18 GF</td>
<td></td>
</tr>
<tr>
<td>Iceberg Lettuce, Savory Beef Tenderloin, Tomato, Bacon Bits, Blue Cheese, Crispy Onions, Blue Cheese Dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ASIAN CHOPPED SALAD</td>
<td>16 V</td>
<td></td>
</tr>
<tr>
<td>Edamame, Cabbage, Carrots, Mandarin Oranges, Yakisoba, Crispy Wontons, Sesame Ginger Dressing</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## ENTREES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN &amp; STEAK QUESADILLA</td>
<td>13</td>
<td>Bacon, Pepper Jack, Caramelized Onions, Peppers, Pico de Gallo</td>
</tr>
<tr>
<td>POLLO ASADA FOLDEE TACOS</td>
<td>12</td>
<td>Set of Two. Achiote Marinade, Pepper Jack Cheese, Onions, Cilantro, Salsa (NEW)</td>
</tr>
<tr>
<td>CAJUN GRILLED SALMON</td>
<td>26 GF</td>
<td>Aged Cheddar Grits, Stewed Tomatoes, Saute Spinach (NEW)</td>
</tr>
<tr>
<td>AHI TUNA TATAKI BOWL</td>
<td>22</td>
<td>Togarshi Crust, Steam Rice, Edamame, Carrots, Cucumber, Cabbage, Cilantro, Scallions, Toasted Sesame, Chile Ponzu Sauce</td>
</tr>
<tr>
<td>BUILD YOUR OWN PIZZA</td>
<td>16</td>
<td>14&quot; Comes with 2 toppings</td>
</tr>
<tr>
<td>Chef's Homemade Pizza Dough</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Additional Toppings $1</td>
<td></td>
<td>Pepperoni, Sausage, Ham, Chicken, Bacon, Tomato, Spinach, Onion, Bell Peppers, Olives, Jalapenos, Mushrooms</td>
</tr>
</tbody>
</table>

## HANDHELDs

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes Your Choice of Side</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SIGNATURE BURGER</td>
<td>16</td>
<td>Fresh Lettuce, Tomato, Pickle, Onion</td>
</tr>
<tr>
<td>SHADOWRIDGE SIGNATURE CHICKEN SANDWICH</td>
<td>14</td>
<td>Southern Fried Chicken Breast, Crisp Iceberg Lettuce, Bread &amp; Butter Pickles, Alabama White BBQ Sauce</td>
</tr>
<tr>
<td>ITALIAN HOAGIE</td>
<td>15</td>
<td>Ham, Salami, Soppressata, Provolone, Shredded Lettuce and Onion, Tomato, Hoagie Oil, Amoroso Roll (NEW)</td>
</tr>
</tbody>
</table>

## CONTACT

CALL 760.727.7700
50% OFF FOR XLIFE MEMBERS
DINNER

STARTERS

Cheese & Charcuterie | 20
Salami Molinari, Serrano Ham, Trio of Artisan Cheeses, Nuts, Fruits, Cornichon, Toasted Crostini

Classic Wings | 19 GF
House Buffalo Sauce, Vegetable Crudite, Buttermilk Ranch

Flatbread | 16
Kale, Oven Dried Tomato, Seasonal Mushrooms, Roasted Garlic Bechamel, Balsamic Reduction, Swiss (NEW)

Bang Bang Shrimp | 14 GF
Sweet Chili Sauce

SALADS

Asian Chopped Salad | 16 V
Edamame, Cabbage, Carrots, Mandarin Oranges, Yakisoba, Crispy Wontons, Sesame Ginger Dressing

Filet & Wedge | 18
Iceberg Lettuce, Savory Beef Tenderloin, Tomato, Bacon Bits, Blue Cheese, Crispy Onions, Blue Cheese Dressing

Southwest Chop Salad | 16 GF
Romaine, Black Beans, Grilled Corn, Sweet Peppers, Tomato, Crispy Tortilla, Cilantro and Avocado Lime Dressing (NEW)

HANDHELDs

Signature Burger | 16
Fresh Lettuce, Tomato, Pickle, Onion, Choice of Side

Shadowridge Signature Chicken Sandwich | 14
Southern Fried Chicken Breast, Crisp Iceberg Lettuce, Bread & Butter Pickles, Alabama White BBQ Sauce

Sides - House French Fries, Steak Fries, Sweet Potato Fries, Onion Rings, Coleslaw, Fruit, House Side Salad

DESSERTS

Hazelnut Chocolate Tart | 10
Butter Cookie Crust, Belgium Chocolate, Blood Orange Marmalade

Key Lime Pie | 10
Butter Cookie Crust, Coconut Cream (NEW)

Carrot Cake | 10
Cream Cheese Frosting, Walnuts (NEW)

FEATURES (NEW)

Grilled Swordfish | 28
Cilantro Cous Cous, Grilled Summer Squash, Carrots, Strawberry Jerk Glaze

Hanger Steak Fajita Bowl | 26 GF
Caramelized Onions and Peppers, Rice, Grilled Corn Salsa, Lettuce, Cotija, Avocado, Chipotle Ranch

Pan Roasted Scallops | 36 GF
Tomato and Corn Salad, Grilled Asparagus, Papas Bravas, Roasted Jalapeno Tartar

Vegetable Pad Thai | 18 V
Broccoli, Sweet Peppers, Carrots, Bean Sprouts, Shiitake Mushrooms, Rice Noodles, Crushed

ENTREES

Filet Mignon | 34 GF
Butter Whipped Mashed Potatoes, Seasonal Vegetables, Red Wine Demi, Chives

Ahi Tuna Tataki Bowl | 22
Togarashi Crust, Steam Rice, Edamame, Carrots, Cucumber, Cabbage, Cilantro, Scallions, Toasted Sesame, Chile Ponzu Sauce

Cajun Grilled Salmon | 26
Aged Cheddar Grits, Stewed Tomatoes, Saute Spinach (NEW)

Pollo Asada Folded Tacos | 12
Set of Two. Achiote Marinade, Pepper Jack Cheese, Onions, Cilantro, Salsa (NEW)

Build Your Own Pizza | 16
14” with 2 Toppings
Chef’s Homemade Pizza Dough
Additional Toppings $1
Pepperoni, Sausage, Ham, Chicken, Bacon, Tomato, Spinach, Onion, Bell Peppers, Olives, Mushrooms, Jalapenos

All food and beverage purchases are subject to an automatic 20% 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. 4898E 0320 05
**COCKTAILS**

**On Par Martini | 14**  
Flavored Vodka, White Peach Puree, Sour Mix, Cranberry Orange Zest

**Heneberry Sour | 13**  
Traditional Whiskey Sour, Fresh Citrus, Egg White, Simple Syrup

**Strawberry Fields | 12**  
Titos Vodka, Muddled Strawberry and Basil, a Touch of Lemonade

**In The Rough | 13**  
Double Vodka, Fresh Squeezed Lemons, Iced Tea, Shaken with Oranges

**Skinny Jalapeno Margarita | 12**  
Real Del Valle Blanco, Fresh Squeezed Lime, Agave, Soda Water

**Bourbon Peach Smash | 14**  
Double Bourbon, White Peach Puree, Muddled Mint, Sour Mix

**Sand Trap | 12**  
Myers Rum, Concierie Gin, Aperol, Fresh Lime Juice, Fresh Lemon Juice, Splash of Pineapple

**WHITE WINE**

**Chardonnay**  
Toasted Head (2018) CA  
Sonoma - Cutrer (2018) CA  

**Sauvignon Blanc**  
Kim Crawford (2010) Marlborough, New Zealand  

**Riesling**  

**Pinot Grigio**  
Maso Canali (2018) Trentino, Italy  

**Rose**  
Miraval (2019) Cotes de Provence, France  

**RED WINE**

**Cabernet**  
Joel Gott (2017) CA  
Daou (2018) Paso Robles, CA  

**Pinot Noir**  
Meiomi (2018) CA  
Brewer - Clifton (2017) Sta. Rita Hills, CA  

**Merlot**  
Columbia (2017) Columbia Valley  
Santa Cristina (2016)  

**Italian**  
Gentleman's Collection (2018), CA  
Pessimist (2018) Paso Robles, CA  

**Blends**  
OZV (2018) Lodi, CA  

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