SALADS & STARTERS

House Chili 4 | 6
Soup of the Day 4 | 6
1/2 Salad & Cup of Soup 13
Caesar Salad 9
romaine, shredded parmesan, herbed croutons, chef's homemade caesar dressing
Cobb Salad 16 GF
chopped romaine lettuce, grilled chicken, bacon bits, tomato, egg, avocado, blue cheese, choice of dressing
Southwest Chop Chop Salad 15 GF VG
romaine hearts, black beans, roasted corn, sweet peppers, avocado, chickpeas, tortilla strips, spicy bbq ranch
Filet & Wedge 18
iceberg lettuce, savory beef tenderloin, tomato, bacon bits, blue cheese, crispy onions, blue cheese dressing
Classic Wings 14 GF
house buffalo sauce, vegetable crudite, buttermilk ranch
Bang Bang Shrimp 14 GF
sweet chili aioli, green onions
Loaded Nachos 16
tortilla chips, cheese fondue, jalapeño, pico de gallo, green onion, ranch drizzle, chicken or steak

ENTREES

Scottish Salmon 26
 toasted quinoa, sesame napa cabbage, carrots, bean sprouts, peas, scallions, sriracha honey glaze (NEW)
Blackened Mahi Tacos 16 GF
cabbage, chipotle aioli, avocado salsa
Chicken & Steak Quesadilla 13
bacon, pepper jack, caramelized onions, peppers, pico de gallo
Build Your Own Pizza 16
14” comes with (2) toppings & Chef’s homemade pizza dough
Additional Toppings $1
pepperoni, sausage, ham, chicken, bacon, tomato, spinach, onion, peppers, olives,

HANDHELDs

Includes Your Choice of Side

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
Grilled Thai Chicken Wrap 18
asian vegetable slaw, cucumber, mango jalapeño salsa, cilantro, curry aioli (NEW)
**Menu**

**Shadowridge Golf Club**

**STARTERS & SALADS**

**Cheese & Charcuterie** | 20
salami molinari, serrano ham, trio of artisan cheeses, nuts, fruit, cornichon, toasted crostini

**Southwest Chop Chop Salad** | 15 GF V
romaine hearts, black beans, roasted corn, sweet peppers, avocado, chickpeas, tortilla strips, spicy BBQ ranch

**Filet & Wedge** | 18
iceberg lettuce, savory beef tenderloin, tomato, bacon bits, blue cheese, crispy onions, blue cheese dressing

**Classic Wings** | 14 GF
house buffalo sauce, vegetable crudite, buttermilk ranch

**Bang Bang Shrimp** | 14 GF
sweet chili sauce

**ENTREES**

**Filet Mignon** | 34 GF
butter whipped mashed potatoes, seasonal vegetables, red wine demi, chives

**Scottish Salmon** | 26
toasted quinoa, sesame napo cabbage, carrots, bean sprouts, peas, scallions, sriracha honey glaze (NEW)

**Blackened Mahi Tacos** | 16 GF
cabbage, chipotle aioli, avocado salsa

**Build Your Own Pizza** | 16
14" comes with 2 toppings & Chef's homemade pizza dough

**Additional Toppings $1**
pepperoni, sausage, ham, chicken, bacon, tomato, spinach, onion, peppers, olives, mushrooms, jalapeños

**HANDHELDs**

Sides - house french fries, steak fries, sweet potato fries, onion rings, coleslaw, fruit, house side salad

**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

**FEATURES (NEW)**

**Organic Chicken Provençal** | 22
herb de provence, butter whipped potatoes, baby arugula, fresh parmesan, blistered tomatoes, balsamic reduction, marsala pan jus

**Hanger Steak Frites** | 28 GF
truffle garlic fries, parmesan, grilled asparagus, black garlic bearnaise butter

**Cilantro Garlic Shrimp Skewers** | 24
pineapple pork belly fried rice, summer squash, chile lime vinaigrette

**Korean Rice Bowl** | 18 V
shiitake mushrooms, bean sprouts, carrots, snap peas, spinach, kimchi, pickled cucumber, fried egg, eg scallions, bulgogi sesame sauce

**DESSERTS Chef's Creations**

**Meyer Lemon Sponge Cake** | 10
swiss butter cream, raspberry mascarpone, berry compote, toasted coconut (NEW)

**Banana Chantilly Cream** | 8
caramel, fresh berries, toasted cashews, shaved

**CONTACT**

Call 760.727.7700
Text 760.681.8058
50% Off for XLife Members

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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. 48904 0920 SS
**Libations**

**White Wine**

<table>
<thead>
<tr>
<th>Wine Style</th>
<th>Producer</th>
<th>Year</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chardonnay</strong></td>
<td>toasted head (2018) CA</td>
<td></td>
<td></td>
<td>9</td>
</tr>
<tr>
<td></td>
<td>sonoma - cutrer (2018) sonoma, ca</td>
<td></td>
<td></td>
<td>12</td>
</tr>
<tr>
<td><strong>Sauvignon Blanc</strong></td>
<td>kim crawford (2010) marlborough, new zealand</td>
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<tr>
<td></td>
<td>white haven (2019) marlborough, new zealand</td>
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<td></td>
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<tr>
<td><strong>Riesling</strong></td>
<td>chateau ste. michelle (2018) columbia river, WA</td>
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<tr>
<td><strong>Pinot Grigio</strong></td>
<td>maso canali (2018) trentino, italy</td>
<td></td>
<td></td>
<td>10</td>
</tr>
<tr>
<td><strong>Rose</strong></td>
<td>mirual (2019) cotes de provence, france</td>
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<td>13</td>
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**Red Wine**

<table>
<thead>
<tr>
<th>Wine Style</th>
<th>Producer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Cabernet</strong></td>
<td>joel gott (2017) ca</td>
<td>10.5</td>
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<tr>
<td></td>
<td>daou (2018) paso robles, ca</td>
<td>13</td>
</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td>murphy goode (2018) santa rosa, ca</td>
<td>8.5</td>
</tr>
<tr>
<td></td>
<td>meiomi (2018) ca</td>
<td>14</td>
</tr>
<tr>
<td></td>
<td>brewer - clifton (2017) sta. rita hills, ca</td>
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<tr>
<td><strong>Merlot</strong></td>
<td>columbia (2017) columbia valley, WA</td>
<td>8.5</td>
</tr>
<tr>
<td></td>
<td>santa cristina (2016) toscana</td>
<td>8.5</td>
</tr>
<tr>
<td><strong>Malbec</strong></td>
<td>terrazas (2018) mendoza, argentina</td>
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<tr>
<td><strong>Blends</strong></td>
<td>gentleman's collection (2018) ca</td>
<td>9</td>
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<tr>
<td></td>
<td>pessimist (2018) paso robles, ca</td>
<td>11</td>
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<tr>
<td><strong>Zinfandel</strong></td>
<td>ozi (2018) lodi, ca</td>
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**Cocktails**

<table>
<thead>
<tr>
<th>Cocktail Name</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Strawberry Fields</strong></td>
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<tr>
<td><strong>Henebery Sour</strong></td>
<td>14</td>
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<tr>
<td><strong>In The Rough</strong></td>
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</tr>
<tr>
<td><strong>Sparkling Margarita</strong></td>
<td>10</td>
</tr>
<tr>
<td><strong>Bourbon Peach Smash</strong></td>
<td>10</td>
</tr>
<tr>
<td><strong>On Par Martini</strong></td>
<td>11</td>
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<tr>
<td><strong>Sand Trap</strong></td>
<td>10</td>
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</tbody>
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