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
white bean and kale ragout, roasted garlic, tomato, white wine parmesan broth, citrus herb gremolata (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

Philly Cheesesteak | 18
provolone, grilled onions, amoroso roll (NEW)

CONTACT
CALL 760.727.7700
TEXT 760.681.8058
50% off for Xlife Members

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed to 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. 49504 09/20 S5
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
white bean and kale ragout, roasted garlic, tomato, white wine parmesan broth, citrus herb gremolata

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,

FEATURES (NEW)

Jerk Pork Tenderloin | 24
soprito rice, green peas, corn, braised greens, charred pineapple salsa

Prime Ribeye Steak | 52
roasted mushrooms, butter whipped potatoes, charred broccoli, sauce bordelaise

Shrimp & Grits | 22
cheddar grits, chipotle pork belly, mushroom garlic gravy, scallions

Veggie Rice Bowl | 18 V
grilled portobello, roasted peppers, asparagus, summer squash, kale, pesto vinaigrette, balsamic reduction, brown rice

DESSERTS Chef’s Creations

Hazelnut Chocolate Tart | 10
butter cookie crust, belgium milk chocolate, blood orange marmalade (NEW)

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

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### Libations

#### White Wine

<table>
<thead>
<tr>
<th>Wine Style</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chardonnay</strong></td>
<td>toasted head (2018) CA</td>
<td></td>
<td>9</td>
<td></td>
</tr>
<tr>
<td></td>
<td>sonoma - cutrer (2018) sonoma, CA</td>
<td></td>
<td>12</td>
<td></td>
</tr>
<tr>
<td><strong>Sauvignon Blanc</strong></td>
<td>kim crawford (2010) marlborough, new zealand</td>
<td></td>
<td>10</td>
<td>36</td>
</tr>
<tr>
<td></td>
<td>white haven (2019) marlborough, new zealand</td>
<td></td>
<td>12</td>
<td>36</td>
</tr>
<tr>
<td><strong>Riesling</strong></td>
<td>chateau ste. michelle (2018) columbia river, WA</td>
<td></td>
<td>7</td>
<td>28</td>
</tr>
<tr>
<td><strong>Pinot Grigio</strong></td>
<td>maso canali (2018) trentino, italy</td>
<td></td>
<td>10</td>
<td>38</td>
</tr>
<tr>
<td><strong>Rose</strong></td>
<td>mirual (2019) cotes de provence, france</td>
<td></td>
<td>13</td>
<td>48</td>
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</tbody>
</table>

### Red Wine

<table>
<thead>
<tr>
<th>Wine Style</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cabernet</strong></td>
<td>joel gott (2017) CA</td>
<td></td>
<td>10.5</td>
<td>40</td>
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<tr>
<td></td>
<td>daou (2018) paso robles, CA</td>
<td></td>
<td>13</td>
<td>50</td>
</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td>murphy goode (2018) santa rosa, CA</td>
<td></td>
<td>8.5</td>
<td>32</td>
</tr>
<tr>
<td></td>
<td>meiomi (2018) CA</td>
<td></td>
<td>14</td>
<td>52</td>
</tr>
<tr>
<td></td>
<td>brewer - clifton (2017) sta. rita hills, CA</td>
<td></td>
<td>15</td>
<td>64</td>
</tr>
<tr>
<td><strong>Merlot</strong></td>
<td>columbia (2017) columbia valley, WA</td>
<td></td>
<td>8.5</td>
<td>32</td>
</tr>
<tr>
<td></td>
<td>santa cristina (2016) toscana</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Malbec</strong></td>
<td>terrazas (2018) mendoza, argentina</td>
<td></td>
<td>9</td>
<td>34</td>
</tr>
<tr>
<td><strong>Blends</strong></td>
<td>gentleman's collection (2018) CA</td>
<td></td>
<td>9</td>
<td>34</td>
</tr>
<tr>
<td></td>
<td>pessimist (2018) paso robles, CA</td>
<td></td>
<td>11</td>
<td>42</td>
</tr>
<tr>
<td><strong>Zinfandel</strong></td>
<td>ozv (2018) lodi, CA</td>
<td></td>
<td>8</td>
<td>30</td>
</tr>
</tbody>
</table>

### Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Strawberry Fields</strong></td>
<td>12</td>
<td>Titos vodka, muddled strawberry and basil, a touch of lemonade</td>
</tr>
<tr>
<td><strong>Henebery Sour</strong></td>
<td>12</td>
<td>traditional whiskey sour, fresh citrus, egg white, simple syrup</td>
</tr>
<tr>
<td><strong>In The Rough</strong></td>
<td>12</td>
<td>double vodka, fresh squeezed lemons, iced tea, shaken with oranges</td>
</tr>
<tr>
<td><strong>Sparkling Margarita</strong></td>
<td>12</td>
<td>real del valle blanco, house made margarita mix, topped with la fete brut rose</td>
</tr>
<tr>
<td><strong>Bourbon Peach Smash</strong></td>
<td>12</td>
<td>double bourbon, white peach puree, muddled mint, sour mix</td>
</tr>
<tr>
<td><strong>On Par Martini</strong></td>
<td>12</td>
<td>flavored vodka, white peach puree, sour mix, cranberry, orange zest</td>
</tr>
<tr>
<td><strong>Sand Trap</strong></td>
<td>12</td>
<td>myers rum, conciere gin, aperol, fresh lime juice, fresh lemon juice, splash of pineapple juice</td>
</tr>
</tbody>
</table>