**ENTREES**

**Grilled Salmon Bowl** | 26 GF  
Wild Rice Pilaf, Asparagus, Greek Olive and Feta Salsa, Heirloom Tomato, Avocado, Herb Vinaigrette (NEW)

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

**Baja Shrimp Tacos** | 18 GF  
Lightly Battered, Cabbage, Pico de Gallo, Cotija, Cilantro Lime Crema (NEW)

**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, Bell Peppers, Olives, Jalapeños, Mushrooms

**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

**Crispy Chicken BLT Wrap** | 18  
Romaine, Avocado, Smoked Gouda, BBQ Ranch (NEW)
# Starters & Salads

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

**Asian Chopped Salad | 16 V**  
Snap Peas, Cabbage, Carrots, Mandarin Oranges, Yakisoba, Crispy Wontons, Sesame Ginger Dressing  
(NEW)

**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

# 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)

**Bone-In Pork Chop | 28**  
Butter Whipped Potato, Green Beans, Mustard Braised Cabbage, Honey Garlic Glaze

**Flat Iron Steak Oscar | 32**  
Wild Rice Pilaf, Asparagus, Baby Carrots, Lump Crab, Sauce Béarnaise

**Seafood Cioppino | 29**  
Charred Tomato Broth, Fennel, Clams, Mussels, Shrimp, Daily Catch, Fresh Herbs, Garlic Croutons

**Kung Pao Cauliflower | 18 VG**  
Roasted Cauliflower, Sweet Bell Peppers, Onion, Toasted Peanuts, Scallions, Steam Rice, Chile Garlic Glaze

# Entrées

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

**Grilled Salmon Bowl | 26 GF**  
Wild Rice Pilaf, Asparagus, Greek Olive and Feta Salsa, Heirloom Tomato, Avocado, Herb Vinaigrette  
(NEW)

**Ahi Tuna Tatakii Bowl | 22**  
Togarashi Crust, Steam Rice, Edamame, Carrots, Cucumber, Cabbage, Scallions, Toasted Sesame, Chile Ponzu Sauce  
(NEW)

**Baja Shrimp Tacos | 18 GF**  
Lightly Battered, Cabbage, Pico de Gallo, Cotija, Cilantro Lime Crema  
(NEW)

**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, Bell Peppers, Olives, Mushrooms, Jalapeños

# Desserts Chef’s Creations

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

**PB & J | 10**  
Shortbread, Peanut Praline, Strawberry Jam, Milk Crumble, Creme Fraiche, Fresh Berries  
(NEW)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed to the Club in certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 40188 8/19 15
## Drinks

### White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price 1</th>
<th>Price 2</th>
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</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>Toasted Head (2018) CA</td>
<td>9</td>
<td>32</td>
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<tr>
<td></td>
<td>Sonoma - Cutrer (2018) Sonoma, CA</td>
<td>12</td>
<td>44</td>
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<tr>
<td>Pinot Grigio</td>
<td>Maso Canali (2018) Trentino, Italy</td>
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<tr>
<td>Rose</td>
<td>Miraval (2019) Cotes de Provence, France</td>
<td>13</td>
<td>48</td>
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</table>

### Red Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price 1</th>
<th>Price 2</th>
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<tbody>
<tr>
<td>Cabernet</td>
<td>Joel Gott (2017) CA</td>
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<tr>
<td></td>
<td>Daou (2018) Paso Robles, CA</td>
<td>13</td>
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<tr>
<td>Pinot Noir</td>
<td>Murphy Goode (2018) Santa Rosa, CA</td>
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<td></td>
<td>Meiomi (2018) CA</td>
<td>14</td>
<td>52</td>
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<td></td>
<td>Brewer - Clifton (2017) Sta. Rita Hills, CA</td>
<td>15</td>
<td>64</td>
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<tr>
<td>Merlot</td>
<td>Columbia (2017) Columbia Valley, CA</td>
<td>8.5</td>
<td>32</td>
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<tr>
<td>Italian</td>
<td>Santa Cristina (2016) Toscana</td>
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<tr>
<td>Malbec</td>
<td>Terrazas (2018) Mendoza, Argentina</td>
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<td>Blends</td>
<td>Gentleman’s Collection (2018), CA</td>
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<td></td>
<td>Pessimist (2018) Paso Robles, CA</td>
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<tr>
<td>Zinfandel</td>
<td>OZV (2018) Lodi, CA</td>
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<td>30</td>
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### Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Fields</td>
<td>Titos Vodka, Muddled Strawberry and Basil, a Touch of Lemonade</td>
</tr>
<tr>
<td>Henebery Sour</td>
<td>Traditional Whiskey Sour, Fresh Citrus, Egg White, Simple Syrup</td>
</tr>
<tr>
<td>In The Rough</td>
<td>Double Vodka, Fresh Squeezed Lemons, Iced Tea, Shaken with Oranges</td>
</tr>
<tr>
<td>Skinny Jalapeño Margarita</td>
<td>Real Del Valle Blanco, Fresh Squeezed Lime, Agave, Soda Water</td>
</tr>
<tr>
<td>Bourbon Peach Smash</td>
<td>Double Bourbon, White Peach Puree, Muddled Mint, Sour Mix</td>
</tr>
<tr>
<td>On Par Martini</td>
<td>Flavored Vodka, White Peach Puree, Sour Mix, Cranberry Orange Zest</td>
</tr>
<tr>
<td>Sand Trap</td>
<td>Myers Rum, Concierie Gin, Aperol, Fresh Lime Juice, Fresh Lemon Juice, Splash of Pineapple Juice</td>
</tr>
</tbody>
</table>

### Contact

Call 760.727.7700  
Text 760.680.8058  
50% off for XLife Members