**ENTREES**

**POTATO TACOS**
Whipped Potatoes | Ground Beef | Blended Cheese
Shredded Iceberg | Crema | Cotija | Cilantro | Pickled Red Onions | Crisp Plantains | 14

**CHILEAN SEABASS TACOS**
Yum Yum Sauce | Lime Slaw | Grilled Seabass
House Pressed Blue Corn Tortillas | Crisp Plantains | 15

**CHICKEN TENDERS**
Fresno Ranch | Pickled Jalapeno | Fresno Pepper Slaw
French Fries | 12

**COLUMBIAN RIVER KING SALMON**
Corn Puree | Lardons | Charred Corn | Pickled Red Onion
Cilantro Oil | 32

**STEAK FRITES**
Grilled Hangar Steak | Spicy Ketchup | French Fries
Green Harissa | 18

**DUCK CONFIT FRIED RICE**
Carrots | Peas | Fried Egg | Ginger | Fresno | Scallions | 18

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**SALADS**

**SEALED AHI**
Romaine | Ginger Sesame Dressing | Cucumber | Radish | Tomato
Carrot | Won ton | 18

**STEAK SALAD**
Hangar Steak | Mixed Greens | Citrus Vinaigrette | Red Onion
Avocado | Cucumber | Radish | Tomato | Balsamic | 17

**SALMON SALAD**
Seared Salmon | Spinach | Strawberry | Feta
Champagne Vinaigrette | 16

**CAESAR**
Romaine | Croutons | Parmesan | 6

**MIXED GREENS**
Aquaponic Greens | Citrus Vinaigrette | Cucumber
Radish | Tomato | 6

**ADD ONS**
Salmon | 12
Chicken | 6
Steak | 9

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**THE BEET**

**CAULIFLOWER TACOS**
Roasted Cauliflower | Avocado | Cabbage | Lime Crema | 15

**SHRIMP CURRY**
White Rice | Broccoli | Coconut Curry | 16

**SHISHITOS**
Lava Salt | Sesame Seed | Ponzu | 12

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**FOR THE TABLE**

**ZUCCHINI FRIES**
Fresno Ranch | Cotija | Crispy Zucchini | 12

**RIBEYE MEATBALLS**
Sticky Sauce | Lime Slaw | Mustard Seed | 16

**FOIE GRAS MOUSSE**
Brioche | Sour Cherry | Pistachio | 12

**CHIPS & DIP**
Guacamole or Salsa | 8

**SOUP OF THE DAY**
Cup 6 | Bowl 8

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**HANDHELDs**
Served with french fries or chips

**TUNA MELT**
Sourdough | Blended Cheese | Pickled Jalapeno | 14

**BUFFALO FRIED CHICKEN WRAP**
Fried Chicken | Lettuce | Tomatoes | 12

**FRENCH DIP**
Shaved Prime Rib | Onion Jam
Au Jus | Provolone | 17

**LOBSTER ROLL**
Brioche Bun | Lemon | Butter
Chive | 29

**BEYOND "HOT DOG"**
Diced Onion | House Pickled Pepper Relish | Mustard Caviar | 14

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*Consuming raw or undercooked meats, poultry, seafood, eggs or egg products increases your risk of foodborne illness. All food and beverage purchases are subject to an estimated 26% Service Charge, a portion of which is distributed by the Club to various food and beverage vendors on campus. The Service Charges are not a tip or gratuity. Please think of your service fee as a way to support your favorite local restaurants, or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 2019 & 2019.
ALL DAY MENU

**QUESADILLA**
Braised Chicken | Blended Cheese | Sour Cream | Pico de Gallo | Guacamole | 14

**TOSTADA NACHOS**
Crisp Tortilla | Pico de Gallo | Refried Beans | Crema Cotija Cheese | Queso Quemada | Asada | Cilantro | 14

**SMOKED WINGS** Bone-in or Boneless
Buffalo, BBQ, or Sweet Chili | 15

**CLUB SANDWICH**
Ham | Turkey | Bacon | Cheddar | Lettuce | Tomato | Honey Dijon Aioli | Brioche Toast | 14

**RIBEYE BURGER**
House Ground Beef | Red Leaf Lettuce | White Onion | Tomato | House Blend Cheese | Ancho Aioli | Brioche Bun | 14

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**DESSERTS**

**S’MORES CHEESECAKE | 11**

**PIE OF THE WEEK | 10**

**SEASONAL PANNA COTTA | 10**

**CHOCOLATE CAKE | 11**

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**DRAFT BEER**

| BUD LIGHT | 4.5 | COORS LIGHT | 4.5 |
| MILLER LIGHT | 4.5 | SHINER BOCK | 5.5 |
| TUPPS JUICE PACK | 6 | REVOLVER | 6 |
| FOUNDERS IPA | 6 | DALLAS BLONDE | 6 |

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**SPECIALTY COCKTAILS**

**CUCUMBER, MINT, & LIME GIMLET**
Cucumber Simple Syrup | Mint | Ketel One Vodka | Fresh Lime Juice | 12

**BULLEIT SAZERAC**
Sugar Cube | Bitters | Rye Whiskey | Absinthe | 13

**FRENCH MARGARITA**
Herradura Reposado | Chambord | Lime Juice | Topo Chico | 14

**SPICY LEMONADE**
Tito’s | Lemonade | Jalapeno Syrup | Mint | Cayenne | 12