

STARTERS

BEEF + BLEU BRUSCHETTA

beef, crumbled bleu cheese, onion bacon jam | 14

SHRIMP + CUCUMBER BITES

jumbo shrimp, mashed avocado hash, Thai sweet chili sauce, English cucumber, cilantro springs | 20

CLASSIC TOMATO BRUSCHETTA

balsamic-marinated tomatoes, fresh basil chiffonade, shredded Parmesan cheese, pesto oil, balsamic reduction | 13

AHI TUNA POKE STACK

avocado salsa, marinated tuna, mixed greens, wasabi soy sauce | 18

MARYLAND-STYLE CRAB CAKE

crab meat, lemon aioli | 18

CHARCUTERIE BOARD

Chef's selection of assorted cheese, cured meats, fig jam, toast points | 17

THE BEET

HEALTHY PLANT BASED VEGAN EATING

ROASTED SPAGHETTI SQUASH PLATTER

roasted spaghetti squash, grilled marinated Portabella mushrooms, roasted red peppers, tomato sauce | 17

BUFFALO CAULIFLOWER TACOS

roasted cauliflower, pico de gallo, jalapeño slaw, queso fresco, avocado aioli | 12

VEGAN BOWL

quinoa, grilled asparagus, squash, red onion, broccolini, mushrooms, sautéed spinach, lemon vinaigrette | 14

SIDES | 8

AU GRATIN POTATOES · LYONNAISE POTATOES

COCONUT RICE · GRILLED BOK CHOY

GRILLED ASPARAGUS · SAUTÉED GARLIC SPINACH

CRISPY BRUSSELS SPROUTS

MAIN COURSE

VEAL BOLOGNESE + HOUSE-MADE RIGATONI PASTA

ground veal, Parmesan cheese, grilled French baguette crostini | 28

JUMBO SHRIMP SCAMPI

tomato concasse, fresh basil, garlic white wine butter sauce, house-made angel hair pasta | 28

INDIAN CHICKEN CURRY

chicken curry, steamed jasmine rice, mango chutney, toasted coconut, toasted sliced almonds, golden raisins, coconut foam | 26

HERB-DUSTED SEARED AHI TUNA MIGNON

warmed soba noodles salad, yuzu ponzu sauce, fresh wasabi | 32

MAPLE GINGER GLAZE ATLANTIC SALMON

baby carrots | 29

GRILLED PETITE FILET TENDERLOIN

Pinot Noir demi-glace, baby carrots | 30

CEVICHE MIXTO

shrimp, scallops, red onion, tomatoes, cilantro, marinated with fresh squeezed lemon + lime juice, pineapple salsa, corn tortilla tostada | 28

SNAPPER EN PAPILOTE

spinach, tomatoes, artichoke, asparagus tips, fresh thyme sprig, lemon wheels, butter | 30

FARM TO MARKET VEGETABLES OVER HOUSE-MADE ANGEL HAIR PASTA

lemon beurre blanc, sautéed fresh vegetables | 20

SOUP + SALADS

ITALIAN WEDDING SOUP veal meatballs, Parmesan, carrots, celery, cavatappi | 12 bowl / 8 cup

WEDGE SALAD half baby iceberg lettuce, heirloom tomatoes, applewood smoked bacon, green onions, house-made thousand island dressing | 14

TRI-COLOR SALAD arugula, endive, radicchio, grape tomatoes, blue cheese crumbles, candied pecans, pear vinaigrette | 12

MEDITERRANEAN SALAD baby field greens, roasted red peppers, cucumber, tomato, Kalamata olives, chickpeas, Feta cheese, red wine vinaigrette | 14

ADD-ONS

chicken breast | 6 filet (3oz) | 10
crab cake | 12 shrimp (3) | 12

BRICK OVEN PIZZA

CARNIVORE pepperoni, sausage, salami, meatballs, Italian sausage, mozzarella cheese, signature red sauce | 16

TEXAS CLASSIC Texas chopped brisket, house-made barbecue sauce, pickled red onions, bacon, cheddar, mozzarella cheese, jalapeños | 16

LEMON CHEESEY herb oil, oregano, basil, Parmesan, mozzarella, ricotta cheese, Boursin cheese, lemon zest, arugula | 16

MARGHERITA fresh basil, fresh buffalo mozzarella, marinated tomatoes, fresh basil, herb oil | 14

CREATE YOUR OWN whole milk mozzarella cheese, signature red sauce, oregano, basil | 12

Each additional topping | 2

black olives, broccoli, jalapeños, pepperoni, sausage, mushrooms, peppers, tomatoes, pineapple, ham, spinach, feta, goat cheese

THE DEN

FLINTROCK FALLS SCRATCH KITCHEN

*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 by the Club to 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. 45188 0819 SS

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WINE BY THE GLASS

Nicolas Feuillatte Champagne | 12

Kim Crawford Sauvignon Blanc | 10 / 14

Sancerre Cottat Sauvignon Blanc | 12 / 15

Pighin Fruli Pinot Grigio | 12 / 15

La Crema Chardonnay | 12 / 14

Chablis Fevre Chardonnay | 13 / 15

Meiomi Pinot Noir | 10.5 / 14

Mercer Merlot | 8.5 / 12

Terrazas Malbec | 15 / 20

Decoy Cabernet Sauvignon | 14 / 20

Uppercut Cabernet Sauvignon | 10 / 14

Daou Cabernet Sauvignon | 15 / 21

DRAFT BEERS

MILLER LITE

BLUE MOON

THIRSTY GOAT

COCKTAILS

FLIRTINI Grey Goose, Cointreau, Cranberry, Pineapple

BASIL NEGRONI Bombay Gin, Basil

GOLD RUSH Knob Creek, Domaine de Canton

CLASSIC MILAGRO MARGARITA Milagro, Lime

PARIS-LONDON Beefeater, St. Germaine, Grapefruit

IRISH MIMOSA Jameson, La Marca Prosecco, Grapefruit, Orange

PORT

3 oz Graham's 20 Years
Tawny Porto | 8



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This Menu is for One Time Use