



FLINTROCK FALLS SCRATCH KITCHEN

BRUSCHETTA + TAPAS

BEEF + BLEU BRUSCHETTA

beef, crumbled bleu cheese, onion bacon jam | 14

APPLE CHERRY CHUTNEY BRUSCHETTA

shredded Granny Smith apple, cherry chutney, Boursin cheese | 12

CLASSIC TOMATO BRUSCHETTA

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

CHARCUTERIE BOARD

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

FOR THE TABLE

CRISPY BRUSSELS SPROUTS

whole grain mustard, locally-sourced honey, crispy diced bacon, sesame seeds | 10

AHI TUNA POKE STACK

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

MARYLAND-STYLE CRAB CAKE

jumbo lump crab meat, lemon aioli | 17

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

grilled baby bok choy, steamed white rice, edible flowers, yuzu ponzu sauce, fresh wasabi | 32

MAPLE GINGER GLAZE ATLANTIC SALMON

ginger jasmine rice, sautéed spinach | 29

GRILLED PETITE FILET TENDERLOIN

lyonnaise potato, wilted spinach, Pinot Noir demi glace | 32

SLOW-BRAISED SHORT RIB

boneless short rib, creamy risotto, wilted spinach, Cabernet Sauvignon demi-glace | 32

LOBSTER RAVIOLI

house-made ravioli, Champagne lemon sauce | 36



*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 55

This Menu is for One Time Use - Updated 2/1/21

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

TOMATO + BEET BURRATA SALAD arugula, baby heirloom tomatoes, Burrata cheese, sun-dried tomato vinaigrette, balsamic reduction | 12

ADD-ONS

chicken breast | 6 crab cake | 9

BRICK OVEN PIZZA

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

TEXAS CLASSIC Texas chopped brisket, house-made bbq 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

WINE BY THE GLASS

La Marca Prosecco | 7

Nicolas Feuillatte Champagne | 12

Kim Crawford | 10/14

Sancerre Cottat | 12/15

Pighin Fruli | 12/15

La Crema | 12/14

Chablis Fevre | 13/15

Murphy Goode | 8.5/12

Meiomi | 10.5/14

Sterling Vintners | 8.5/12

Terrazas | 15/20

Jordan | 21/29

Decoy | 14/20

Uppercut | 10/14

Daou | 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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