

## BRUSCHETTA + TAPAS

### 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

### 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

## THE BEET

### HEALTHY PLANT BASED VEGAN EATING

### ROASTED CHICKPEA & KALE SALAD

roasted peppers, chickpea, baby kale, red onion, cucumber, lemon vinaigrette | 14

### BUFFALO CAULIFLOWER TACOS

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

### VEGAN BOWL

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

## 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, grilled baby bok choy, yuzu ponzu sauce, fresh wasabi | 35

### MAPLE GINGER GLAZE ATLANTIC SALMON

ginger jasmine rice, sautéed spinach | 29

### GRILLED PETITE FILET TENDERLOIN

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

### GRILLED OCTOPUS + CITRUS SLAW

jicama, napa cabbage, carrots, cilantro, rice wine vinaigrette, roasted garlic aioli | 27

### CEVICHE MIXTO

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

### SNAPPER EN PAPILLOTE

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

### FARMER TO MARKET VEGETABLES OVER HOUSE-MADE ANGEL HAIR PASTA

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

**SUMMER TROPICAL FRUIT SALAD** mixed greens, mango, kiwi, pineapple, strawberry, passion fruit vinaigrette | 14

### 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

# 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

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

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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