




SMALL PLATES

SOUP OF THE DAY | 9
please inquire with your server for today's selection


BUTTERMILK CHICKEN-FRIED
MUSHROOMS | 11 
oyster mushrooms / house spices / sriracha aioli

AHI TUNA * | 18 + 
sashimi style / curry-sriracha glaze /
soy-ginger dressing


KALE SALAD | 10 
roasted peaches / caramelized shallots /
cave-aged bleu cheese / candied pecans

PETITE CAESAR | 9
romaine / croutons / shaved parmesan

SHAREABLES

SHRIMP COCKTAIL | 16 
jumbo shrimp / house-made cocktail sauce /
spicy mustard / lemon


CRISPY CALAMARI | 15
red pepper / scallions / banana peppers /
basil aioli / marinara


CHEF'S SELECTION OF FRESH OYSTERS * | MP 
mignonette / cocktail sauce / tabasco
please inquire with your server for today's selection

CHEESESTEAK EGGROLLS | 12
prime beef / jack cheese / peppers / onion /
sweet and sour mayonnaise

HOUSE-SMOKED WINGS | 14
jumbo chicken wings / ranch /
sesame-scallion barbecue sauce
**can be made gluten free*

ENTRÉE SALADS

CHOPPED SHRIMP
AND CRAB COBB | 26 + 
jumbo shrimp / crab / heart of palm /
tomato salad / mushrooms / avocado /
onions / peppers / bleu cheese /
remoulade /
champagne vinaigrette

BABY ICEBERG BLT | 13 
local baby tomato salad /
applewood bacon / crispy onions /
bleu cheese dressing /
balsamic glaze

CLASSIC CAESAR | 11
romaine / croutons / shaved parmesan

ADDITIONAL PROTEIN CHOICE
FOR ANY SALAD
chicken | 11
salmon * or shrimp | 13
steak * or seared ahi tuna * | 15

SANDWICHES

TOWER CLUB BURGER * | 20
guinness white cheddar / applewood bacon / onion jam
add fried egg | 2

TERIYAKI TUNA "BLT" | 21
seared ahi tuna / applewood bacon / bibb lettuce /
heirloom tomato / sriracha aioli / ciabatta


CRAB CAKE SANDWICH | 26
oven-dried tomato / bibb lettuce /
remoulade / buttered brioche

LOBSTER ROLLS | 24
butter-poached maine lobster / arugula /
tarragon aioli / toasted split bun

BUTTERMILK FRIED CHICKEN | 18
sriracha-buttermilk battered /
smoked provolone / sriracha aioli

SPECIALTIES

SIGNATURE CRAB CAKES | 40 +
fire-roasted corn salsa / red pepper "bisque" /
sriracha aioli

HOT SMOKED NOVA SCOTIA SALMON * | 28 
spring pea purée / blood oranges / avocado /
baby green-macadamia salad / mustard vinaigrette


FRIED SHRIMP TACOS | 23
corn salsa / avocado / cotija cheese /
baby kale / remoulade

CRISPY SHRIMP AND CHIPS | 24
napa cabbage and gala apple "slaw" /
french fries / remoulade



FILET "FRITES" * | 40 
9 ounce filet mignon / truffle fries / arugula salad /
peppercorn au poivre

THE "BEET BOX"

FEATURED HEALTHY OPTIONS

KALE-POMEGRANATE
SALAD | 10 
roasted sweet potatoes /
candied pecans / avocado /
miso vinaigrette

CRUNCHY "CHICKEN"
BURGER | 18 
panko-breaded vegan chicken
patty / lettuce / tomato / onion /
spicy chipotle "mayonnaise"

SESAME TOFU | 18 
stir fried snow peas / carrots /
mushrooms / soba noodles /
teryaki glaze / scallions 



Gluten Free



Vegetarian



Vegan



Made with Local Products

+ This item does not apply for Dining Benefits, Charity Gift Certificates or Discounts.

*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



WINES BY THE GLASS

WHITE WINES

Riesling Château Ste. Michelle, Columbia Valley, California, 2020	11
Chardonnay Chalk Hill Winery, Sonoma Coast, California, 2018	15
Sauvignon Blanc MAN Family Wines, Western Cape, South Africa, 2020	13
Pinot Grigio Castello Banfi, San Angelo, Tuscany, Italy, 2019	14

RED WINES

Malbec Alta Vista Estate, Mendoza, Argentina, NV	12
Cabernet Sauvignon Duckhorn 'Decoy', Sonoma County, California, 2018	14
Pinot Noir Boën, Russian River Valley, California, 2018	15
Red Blend Quilt 'The Fabric of the Land', Napa Valley, California, 2017	15
Red Blend Austin Hope 'Quest', Paso Robles, California, 2018	16
Chianti Castello Banfi 'Riserva', Tuscany, Italy, 2017	14

SPARKLING WINES

Moscato Angove 'Nine Vines', South Eastern Australia, 2019	8
Rosé Gérard Bertrand, Côtes des Roses, Languedoc, France, 2018	13
Prosecco Avissi, Veneto, Italy, NV	12

CORAVIN BY THE GLASS

Coravin is a unique wine preservation system, allowing wine to be poured without pulling the cork, preserving the wine inside the bottle.

WHITE WINES

Chardonnay Peter Michael 'Belle Cote', Knights Valley, California, 2014	26
Sauvignon Blanc Peter Michael 'L'Après Midi', Napa Valley, California, 2017	28
Sauvignon Blanc Quintessa 'Illumination', Napa Valley, California, 2017	20

RED WINES

Red Blend Bodegas El Nido 'Clio', Jumilla, Spain, 2015	28
Cabernet Sauvignon Silver Oak, Alexander Valley, California, 2014	36
Merlot Nickel & Nickel Suscol Vineyard, Napa Valley, California, 2014	31
Cabernet Sauvignon Caymus Special Select, Napa Valley, California, 2015	68

BREWS

Corona Extra 8
Corona Light 8
Angry Orchard 8
Yuengling 8
Heineken 8
Modelo Especial 8
Guinness 8
Blue Moon Belgian White 8
Founders All Day IPA 8

SPECIALTY LIBATIONS

Seasonal. Signature. Experimental.

Charred Pineapple Margarita jose cuervo, charred pineapple, agave-lime, jalapeno, guajillo salt	12
Smoking Bubble Negroni hendricks gin, campari, sweet vermouth, orange twist	12
Coconutito bacardi coconut, kalani, canella agave, fresh mint	12

Aromatherapy apricot brandy, pinot grigio, bitters, fresh lime, lavender-basil simple syrup	12
Snickerdoodle rumchatta, fireball cinnamon whiskey, vanilla vodka, cinnamon ice cream	12
Smoked Barreled Manhattan buffalo trace bourbon, smoked ice, bitters, sweet vermouth	12