

FEATURES

SIGNATURE CRAB CAKES

fire-roasted corn salsa / red pepper "bisque" / sriracha aioli

DRY-AGED PRIME NEW YORK STRIP *

celery root purée / balsamic butter / fried leeks / red wine reduction

BUTTER-SEARED DRY SCALLOPS

roasted cauliflower florets / black truffles / cauliflower purée /
muscat raisins / orange zest oil

WILD MUSHROOM AGNOLOTTI

pan-roasted mushrooms / pesto crema / anise / roasted cipollini onions / romano
add lobster | 10

HOT SMOKED NOVA SCOTIA SALMON

spring pea purée / blood oranges / avocado /
baby green-macadamia salad / mustard vinaigrette

OVEN-ROASTED ALL-NATURAL CHICKEN BREAST

braised mushrooms / tarragon glaze

WINES BY THE GLASS

WHITE WINES

Riesling Château Ste. Michelle,
Columbia Valley, California, 2020

Chardonnay Chalk Hill Winery,
Sonoma Coast, California, 2018

Sauvignon Blanc MAN Family Wines,
Western Cape, South Africa, 2020

Pinot Grigio Castello Banfi, San Angelo,
Tuscany, Italy, 2019

RED WINES

Malbec Alta Vista Estate,
Mendoza, Argentina, NV

Cabernet Sauvignon Duckhorn 'Decoy',
Sonoma County, California, 2018

Pinot Noir Boën,
Russian River Valley, California, 2018

Red Blend Quilt 'The Fabric of the Land',
Napa Valley, California, 2017



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

STARTERS

SOUP OF THE DAY

please inquire with your server for today's selection

JUMBO LUMP CRAB COCKTAIL

lemon oil / spicy mustard / baby greens

SHRIMP COCKTAIL

jumbo shrimp / house-made cocktail sauce / spicy mustard / lemon

AHI TUNA *

sashimi style / curry-sriracha glaze / soy-ginger dressing

DRY-AGED PRIME BEEF TARTARE

quail egg / red onion / capers / anchovy / whole grain dijon mustard / baguette crostini

SALADS

CLASSIC CAESAR

romaine / croutons / shaved parmesan

KALE

roasted peaches / caramelized shallots / cave-aged bleu cheese /
candied pecans / shallot dressing

CHOPPED SHRIMP AND CRAB COBB

jumbo shrimp / crab / heart of palm / tomato salad / mushrooms / avocado /
onions / peppers / bleu cheese / remoulade / champagne vinaigrette

BABY ICEBERG BLT

local baby tomato salad / applewood bacon / crispy onions /
bleu cheese dressing / balsamic glaze
add petit steak *

ADDITIONAL PROTEIN OPTIONS FOR ANY SALAD

chicken
shrimp or salmon *
steak * or seared ahi tuna

SANDWICHES

TOWER CLUB BURGER *

guinness white cheddar / applewood bacon / onion jam
add fried egg

TERIYAKI TUNA BLT

seared ahi tuna / applewood bacon / bibb lettuce / heirloom tomato / sriracha aioli / ciabatta

LOBSTER ROLLS

butter-poached maine lobster / arugula / tarragon aioli / toasted split bun



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