



CHAMP'S

fifty.two

STARTERS & SHAREABLES

ANGELS ON HORSEBACK | 14

Five bacon wrapped shrimp and jalapeno drizzled with chipotle honey barbecue sauce

24K CANDIED BACON | 9

Peppered bacon coated with mexican raw sugar

CHARCUTERIE BOARD | 24

Chef's selection of local cured meats and cheeses

ORA KING SALMON SUSHI NACHOS | 15

Ora king wild salmon on a wonton chip with wasabi guacamole, serrano and fresno peppers with uni drizzle

VENISON MEATBALLS | 15

Venison, Italian sausage, and wagyu meatballs baked with house marinara sauce and topped with a three cheese gratin

WINGS (9) | 12

Bone-in or boneless choice of classic buffalo, bacon bbq, garlic herb or sweet thai chili with carrots, celery, ranch or bleu cheese

TUNA TATAKI | 16

Seared ahi tuna, ginger ponzu sauce with a micro green salad, fresno chilis and garlic chips

SHRIMP & BAY SCALLOP CEVICHE | 15

Shrimp and scallops marinated in a lime and passion fruit juice with aji amarillo, tomatoes, jalapenos, onions, cilantro, diced avocados with plantain chips

HONEY BEE FLATBREAD | 14

Marinara, ham, bacon, mozzarella, honey drizzle topped with red pepper flakes

RATATOUILLE NICOISE FLATBREAD (V) | 16

Cauliflower crust, marinara, fontina cheese, squash, mushrooms, caramelized onions, tomato confit, goat cheese, chiffonade spinach and pesto drizzle

THE CONNER'S CHIPOTLE CHEESE | 10

Goat cheese blend topped with a sweet and spicy caramel sauce served with grilled flatbread

BUTTERMILK CHICKEN TENDER BASKET | 12

Hand-breaded chicken tenders with seasoned french fries

FAJITA QUESADILLA | 13

Fajita chicken with onions, peppers, shredded cheese served with sour cream, salsa and pico de gallo

FROM THE GARDEN

YUCATAN SALAD | 10

Crisp romaine, tortilla strips, pico de gallo, avocado, black bean and roasted corn relish, shredded cheese tossed in chipotle ranch dressing

BURRATA & HEIRLOOM TOMATOES | 16

Balsamic glaze, basil pesto, fried basil and grilled sourdough crostini

SUMMER COBB SALAD | 15

Mixed greens, bacon, cucumber, heirloom tomatoes, berries, avocado, egg, roasted corn and feta cheese with honey vinaigrette

GRILLED CAESAR SALAD | 12

Chargrilled romaine, heirloom cherry tomatoes, caesar dressing, croutons and parmesan cheese

Enhance Your Salad by Adding:

chicken (6), shrimp (7), salmon (9) or steak (12)

HANDHELDS

Served with french fries, sweet potato fries, fresh fruit, or club chips

CHAMP'S 52 BURGER | 15

Unique blend of usda chuck, brisket, short rib patty with cheese, lettuce, tomato, onion and pickles
*Impossible burger (2)

LOBSTER GRILLED CHEESE | 20

Butter poached maine lobster, fresh basil, fontina, boar's head white american cheese on rustic sourdough

NASHVILLE HOT CHICKEN | 12

Sweet and spicy buttermilk fried chicken breast on a brioche bun, topped with slaw and pickles

THE BEET BOX

CAULIFLOWER BITES (V) | 12

Tempura cauliflower tossed in chili sweet sauce, sesame seeds and scallions

JACKFRUIT CARNITAS TACOS | 16

Shredded jackfruit, corn tortillas, cabbage slaw, avocado vegan crema and pico de gallo served with house salsa

QUINOA AND CHICKPEA GRAIN BOWL (V) | 16

Quinoa, mixed greens, grilled tomatoes, grilled avocados, crispy chickpeas, cilantro and cabbage with a tahini ginger dressing

CLUB SPECIALTIES

AHI TUNA POKE BOWL | 18

Sweet and spicy poke sauce, sushi rice, edamame, carrots, cucumber, avocado topped with a creamy spicy sauce, sesame seeds and scallions
*Ora king salmon (2)

TERIYAKI SALMON BOWL | 24

Sushi rice and vegetable medley

BAJA SHRIMP TACOS | 15

Three corn tortillas with cabbage slaw, pico de gallo, queso fresco topped with baja sauce

SHRIMP & LUMP CRAB CREOLE PASTA | 32

Creole cream sauce with celery, tomatoes, peppers and shaved asiago cheese

DUCK TWO WAYS | 40

Pan seared five spice duck breast, duck confit and lap cheong fried rice, tempura broccolini served with spicy warm ponzu

MISO SOY GLAZED SEABASS | 40

Served with sauteed baby bok choy, sugar snap peas and asian mushroom mix

SMOKED PORK CHOP | 38

Double cut smoked pork chop with ancho sauce, black bean puree and a roasted corn and potato succotash

WAGYU TENDERLOIN | 55

Rose wood ranch wagyu tenderloin served with a roasted garlic cauliflower mash, grilled asparagus and bordelaise sauce

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WELLBORN
PREMIUM NATURAL BEEF

PRIME STEAKS

Served with choice of one sauce and one steakhouse side

14oz. NEW YORK STRIP | 48

14oz. BONELESS RIBEYE | 52

8oz. CHURRASCO | 34

SAUCES

Bordelaise, chimichurri, bearnaise or herb compound butter

STEAKHOUSE SIDES

Asparagus, roasted brussels sprouts, garlic soy mushrooms, steakhouse fries or lobster mac & cheese (6)

Consuming Raw or Uncooked 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. 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