



CHAMP'S

fifty-two

## LUNCH

### STARTERS & SHAREABLES

#### ORA KING SALMON SUSHI NACHOS | 15

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

#### FAJITA QUESADILLA | 13

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

#### 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

#### 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

#### BUTTERMILK CHICKEN TENDER BASKET | 11

Hand-breaded chicken tenders with seasoned french fries

#### HONEY BEE FLATBREAD | 13

Marinara, ham, bacon, mozzarella drizzled with honey and topped with red pepper flakes

#### RATATOUILLE NICOISE FLATBREAD (V) | 15

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

### 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, house salad or club chips

#### CHAMP'S 52 BURGER | 14

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

#### BRISKET GRILLED CHEESE | 14

House smoked brisket and cheddar on sourdough

#### CHICKEN SALAD | 12

Chicken salad on buttery croissant with lettuce and tomato

### 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

### HOUSE 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 | 22

Sushi rice and vegetable medley

#### BAJA SHRIMP TACOS | 15

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

\*\*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 55