



# CHAMP'S

*fifty-two*

## STARTERS & SHAREABLES

### ANGELS ON HORSEBACK | 13

Five Bacon Wrapped Shrimp with Jalapeno, Topped with Chipotle Honey BBQ Sauce

### CHARCUTERIE BOARD | 21

Chef's Selection of Local Cured Meats and Cheeses

### BUTTERMILK CHICKEN TENDER BASKET | 10

Hand-Breaded Chicken Tenders with Seasoned French Fries

### SHRIMP & MANGO CEVICHE | 12

Tropical Ceviche with Tortilla Chips

### FAJITA QUESADILLA | 13

Fajita Chicken with Onions, Green Peppers, Shredded Cheese Served with Sour Cream, Salsa and Pico

### SESAME TUNA TATAKI | 15

Seared Sesame Crusted Ahi Tuna with a Ginger Ponzu Sauce Topped with a Micro Green Salad, Fresno Chilis and Garlic Chips

### HONEY BEE | 13

Marinara, Ham, Bacon, Mozzarella Drizzled with Honey and Topped with Red Pepper Flakes

### WILD MUSHROOM (V) | 15

Alfredo, Caramelized Onions, Arugula, Mozzarella, Fontina and Goat Cheese Topped with Truffle Oil

## FROM THE GARDEN

### YUCATAN SALAD | 9

Crisp Romaine, Tortilla Strips, Pico, Avocado, Black Bean and Roasted Corn Relish and Shredded Cheese Tossed with Chipotle Ranch Dressing

### BLEU CHEESE ICEBERG WEDGE | 9

Bacon, Tomatoes, Bleu Cheese Crumbles and Bleu Cheese Dressing

### SUMMER ANCIENT GRAIN BOWL | 12

Farro Grain, Summer Fruits, Cucumber Ribbons, Arugula, Spinach with Honey Dressing

### TRADITIONAL CAESAR SALAD | 9

Parmesan, Croutons, Caesar Dressing

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

### SIGNATURE BURGER | 14

Unique Blend of USDA Chuck, Brisket, Short Rib Patty with Cheese, Lettuce, Tomato, Onion and Pickles  
\*Impossible Burger (\$2)

### IMPOSSIBLE PATTY MELT (V) | 16

Plant Based Patty, Swiss, Caramelized Onions on Wheat Toast

### LOBSTER GRILLED CHEESE | 20

Butter Poached Maine Lobster, Fresh Basil, Fontina, Boar's Head White American on Rustic Sourdough

## 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

### TERIYAKI SALMON BOWL | 22

Sushi Rice and Vegetable Medley

### GRILLED GREEK CHICKEN BOWL | 24

Cous Cous, Cucumber, Kalamata Olives, Tomato and Feta Salad with Garlic Dill Yogurt

### HARISSA CAULIFLOWER STEAKS (V) | 16

Two Cauliflower Steaks Grilled over Small Grain Cous Cous Tossed with Spinach, Chick Peas, Tomatoes, Kalamata Olives, Cucumber Warm Salad and Crispy Garbanzo Beans

### BAJA FISH TACOS | 14

Three Grilled Mahi Mahi Fillets with Cabbage Slaw, Pico, Queso Fresco Topped with Baja Sauce on Corn Tortillas

### SMOKED BERKSHIRE PORK CHOP | 38

Double Cut Pork Chop with Sweet Chili Soy Glaze, Kabocha Puree, Grilled Bok Choy and Sake Mushrooms

### THAI SKIRT STEAK SALAD | 26

Rice Noodle Salad with Arugula, Red Watercress, Mango, Shredded Carrots, Cherry Tomatoes, Avocado, Basil, Mint, toasted Coconut and Roasted Peanut

### PAN ROASTED HALIBUT | 36

Sautéed Vegetables and Summer Corn Broth

### SEARED BEEF TENDERLOIN | 42

Pan Seared Black Angus Center Cut Tenderloin, Mushroom Farrotto, Haricot Verts and Bordelaise 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 SS