



WEEKLY DINNER FEATURE

MENU

MAY 4 - MAY 9, 2021

GF: Gluten Free | V: Vegetarian | DF: Dairy Free | VG: Vegan | S: Spicy

STARTERS

BLACKENED SHRIMP

Cajun shrimp served on a honey glazed corn bread biscuit finished with orange marmalade drizzle | 14

CINCO DE MAYO LOADED NACHOS

topped with pulled chicken, pico de gallo, olives, corn & jalapenos finished with melted cheddar cheese & lime infused sour cream drizzle | 13

FRIED RAVIOLI

served over house made marinara topped with parmesan cheese | 12

SALADS

CINCO DE MAYO BOWL

fried tortilla bowl filled with Romaine lettuce, tomato, olive, grilled corn, black beans, ground beef & cheddar cheese | 17

TREESDALE SALAD

apple, feta cheese, raisins, & candied pecans, served over spring mix with a citrus vinaigrette (v, gf) | 16

LIGHTER FARE

CINCO DE MAYO FISH TACOS

beer batter fried cod fillets served in flour tortillas with shredded cabbage, mango pineapple salsa & lime crema served with Mexican rice | 19

TERIYAKI CHICKEN

seared teriyaki chicken served over soy infused soba noodles & sauteed Asian vegetables | 19

ENTRÉES

NEW YORK STRIP

16 oz New York Strip topped with a dill Havarti cream sauce served with broccoli & parmesan truffle potatoes | 65

MAKO SHARK

seared mako shark fillet over ginger sushi rice with a watermelon jalapeno mint salsa with a Riesling beurre blanc | 32

WOLFFISH

almond crusted wolffish fillet served over fire roasted tomato parmesan risotto & asparagus, finished with herb butter | 26

SHRIMP SCAMPI

sauteed shrimp tossed in scampi butter sauce served with sauteed bell pepper, spinach & tomato served over angel hair pasta | 23

HALF CHICKEN

sous vide jerk rubbed half chickens served with green beans almondine & mashed potatoes | 26

TREESDALE ALL DAY MENU

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STARTERS WINGS

BBQ, Buffalo, Sweet Chili, Dry Rub, Garlic Parmesan, Lemon Pepper & Dry Rub Ranch with celery & carrots | 17

BANG BANG SHRIMP TACOS

beer battered shrimp, pico de gallo, shredded cabbage, Treesdale bang bang sauce & choice of flour or corn tortilla | 15

CLASSIC BRUSCHETTA (V)

grilled slices of French bread, marinated fire roasted tomatoes, shredded mozzarella, olive oil & balsamic drizzle | 12

PUB PRETZELS (V)

with beer cheese & spicy mustard upon request | 13

FRIED BRUSSELS SPROUTS (GF)

with bacon, parmesan, sriracha aioli & garlic truffle aioli | 12

FRIED ZUCCHINI (V)

served with spicy arrabbiata sauce topped with parmesan cheese | 11

CLASSIC HANDHELDS

ANGUS BURGER

fire grilled 8 oz Angus burger, lettuce, tomato, onion & pickle | 17

FRIED CHICKEN SANDWICH

lettuce, tomato, pickle chips & Cajun Remoulade | 14

CLUB SANDWICH

ham, turkey, lettuce, tomato, bacon, American & Swiss cheese | 14

GYRO

toasted pita, shaved lamb & beef, lettuce, tomato, red onion, French fries & Tzatziki sauce | 15

GRILLED BUFFALO CHICKEN WRAP

chicken, tomatoes, lettuce & buffalo sauce | 16

SALADS

CAESAR

romaine, parmesan cheese, croutons & Caesar dressing | 8
Chicken | 5 Shrimp | 6
Salmon | 8

CALIFORNIA FLAT IRON STEAK SALAD

marinated 6 oz. flat iron steak, fire roasted corn, tomato, red onion, & avocado, served over Romaine with chimichurri dressing | 24

SUMMER SALAD

mixed berries, candied pecans, feta & red onion, served over Spring mix, with raspberry vinaigrette | 16

HEALTHY OPTIONS

POWER BOWL

steamed quinoa & rice blend, roasted vegetables & lemon vinaigrette (V) | 20

TUNA & CHICKEN SALAD LETTUCE CUPS

house made tuna & chicken salad served in lettuce cups with tomato & avocado | 15

OFF THE SMOKER HANDHELDS

CUBANO SANDWICH

pulled pork, ham, pickle chips, swiss cheese & yellow mustard served on a Cuban roll | 17

REUBEN PANINI

smoked corned beef, sauerkraut, pickle chips, Swiss cheese, & thousand island dressing on rye bread | 18

PASTRAMI PANINI

smoked brisket, coleslaw, Swiss cheese, house made Russian dressing, pickle chips & Guinness braised onions | 18

GRILLED CHICKEN PANINI

grilled chicken breast, tomato, bacon, avocado, provolone cheese & basil pesto | 16

*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



DAILY SPECIALS

MAY 4 - MAY 9, 2021

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TUESDAY IS WING DAY!

FEATURE FLAVORS THIS WEEK

**SESAME TERIYAKI
TNT HOT WINGS**

Additional Treesdale Favorites:

BBQ, Buffalo, Sweet Chili, Dry Rub,
Garlic Parmesan, Lemon Pepper &
Dry Rub Ranch
with celery & carrots | 15

Bone-In or Boneless Available
AVAILABLE ALL DAY

Celcbrate CINCO DE MAYO

WHISKEY WEDNESDAY

NEW YORK STRIP

16 oz New York Strip topped with a
dill Havati cream sauce,
served with broccoli
& parmesan truffle potato
wedges | 65

Paired with Suaza Hornitos

Available from 5 - 8 PM



Hand Pressed Crust Pizzas

8 cut pizza | 12
Includes two toppings
Additional toppings | 1 each

TOPPING OPTIONS

Pepperoni, Olives, Onion, Bell Pepper, Sausage,
Mushroom, Tomato, Fresh Mozzarella, Bacon, Pineapple,
Ham, Grilled Chicken, Spinach & Basil Pesto

Available Tuesday - Sunday
Dine In or Curbside Delivery



TREESDALE
Golf & Country Club

TREESDALE'S YOUNG MEMBER MENU

AGES 12 & UNDER

\$5.95

Cheese Pizza

Chicken Fingers

Penne & Meatballs
choice of butter, Alfredo or marinara

Grilled Cheese

Hamburger
choice of cheese & toppings

Hot Dog on a Bun

Chicken Quesadilla

Mac & Cheese

Choice of Side
French Fries, Fruit, Carrots & Celery,
or Steamed Vegetables