



SHAREABLES

Cheese & Charcuterie | 23

Chef's selection of cheese, nuts and meats *(contains nuts)*

Mediterranean Spread | 22

Tzatziki | muhammara | hummus | pita + veggies

U15 Shrimp & Grits | 17

Jumbo prawns | Anson Mills | parmesan grits

Trio of Big Eye Ahi Tacos | 16

wakame cucumber | ponzu

CHEF'S WEEKLY PRE FIXE

\$35

Mixed Greens

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Baked Ziti with
Bolognaise

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Almond Cake
Mascarpone
Gelato

~

pairs well with

**M.A.N
Sauv Blanc
\$6**

LUNCH

MAINS

U Club Burger | 19

Hook's aged cheddar | grilled onion | house pickles
Add Fried Egg +2

Tuna Melt | 20

olive oil poached | green yogurt | capers | tarragon | asiago bread

Herb Roasted Jidori Chicken | 30

Shaved brussels | crispy bacon | whole grain mustard jus

Steak Frites | 31

Hangar Steak | shoestring fries | roasted garlic aioli

Roasted Cauliflower Steak | 23

Quinoa pilaf | Thai red curry sauce

FLATBREADS | 17

Add fried egg +2

prosciutto +5

arugula + 3

■ **Wild Mushroom**

Garlic spread | tomato oil | fresh herbs

■ **Prosciutto**

Arugula | goat cheese

■ **Herb & Tomato**

Roasted garlic and tomato spread | mozzarella

SALADS & BOWLS

chicken +7 | shrimp +8 | steak +9

Bowl of Soup | 10

House made daily, Chef's special

Mushroom Soup | 11

Classic UClub favorite

Ahi poke bowl | 18

Spiced ahi | snap peas | peppers | wakame | onion | sushi rice

Kale & Shishito Salad | 15

Crispy chick peas | pecorino | honey chili vin

Caesar | 15

Baby romaine | house made croutons | white anchovy | shaved pecorino

Farmers Market Salad | 14

Local greens | Chef's market veggies sourced from local farmers markets | champagne vin

Classic Wedge | 14

Iceberg | compari tomato | cucumber | applewood bacon | danish blue cheese dressing

SIDES

Fries

Salted 5 | Truffled 7

Brussels Sprouts

sherry maple vin | chorizo 9

Roasted Heirloom Carrots

herbed yogurt | pistachio | 10

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. Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA Inc. All rights reserved. 48205 0320 SS

WINE BY THE GLASS

BUBBLES

	GL BTL
Prosecco Avissi Italy	12 38
Sparkling Rose Gerard Bertrand France	13 40
Champagne Taittinger France	18 65

ROSÉ

Gerard Bertrand Cote de Roses France	13 41
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WHITE

White Blend Evolution CA	13 44
Viognier Zotovich Santa Rita Hills	14 45
Pinot Grigio Castello San Angelo Italy	13 40
Sauvignon Blanc M.A.N South Africa	12 38
Riesling Chateau Ste. Michelle Germany	11 35
Chardonnay Chalk Hill Russian River	15 48
Chardonnay Rombauer Napa	20 60

RED

Pinot Noir Kanzler Russian River	18 53
Pinot Noir Talbott Kali-Hart CA	14 40
Malbec Alta Vista Estate Argentina	14 44
Zinfandel Fritz Sonoma	16 50
Chianti Classico Riserva Italy	14 48
Cab Franc Quest by Austin Hope Paso	17 53
Cabernet Laird Napa	20 60

Reserve Selections Napa Tech \$30/ glass

Cabernet Austin Hope Reserve Paso Robles
Barolo Corino Italy
Merlot Duckhorn Three Palms Napa
Amarone Tomassi Italy

CLUB CREATIONS 14

Cosmic Cooler

Hendrick's Lunar Gin | lime | simple | soda

UClub Spritz

Aperol | St. Germain | prosecco | Topo Chico

Mezcalita

El Silencio Mezcal | carrot juice | agave | lime | tajin rim

Smoke & Mirrors

Buffalo Trace Bourbon | charcoal | lemon smoking rosemary

So Crisp & So Clean

Titos Vodka | basil cucumber syrup | pineapple | topo chico

Rum in the Coconut

Bacardi Rum | pear simple | muddled mint | grapefruit

Tequilling me Softly

Cuervo Tradicional Reposado | Tequila | agave | lime | strawberry

BREWS

DRAFT

Blue Moon | 7

5.4% abv | Belgian white

White Rascal | 8

5.6 % abv | crisp | zesty orange

Amendment El Sully Lager | 8

4.8% abv | Mexican style lager

Societe Butcher Stout | 9

9.7% abv | brandy | molasses | cherry | chocolate goodness

Boochcraft | 8

7% abv | grapefruit & hibiscus

BOTTLE & CAN

Brooklyn Brewery N/A 4
Coors Light 5
Heineken 5
Miller Lite 5
Amstel Light 5
Ale Smith .394 Pale Ale 7
Pizza Port Honey Blonde 7

SELTZERS

White Claw Black Cherry 6
White Claw Mango 6

MOCKTAILS

Strawberry Lemonade | 6

Fresh strawberry muddled | lemonade | shaken

Blackberry Smash | 6

Muddled blackberries | lime juice | Topo Chico

H2O

Sparkling- Topo Chico 6
Still- Fiji 6
Coconut Water - Villager Organic * 6

COFFEE BAR

 featuring *Caffe Luxxe* beans

Coffee of the month: *Lavender Latte*

Milks | Oat | Soy | Almond | 2%
Syrups | Vanilla | Caramel | Chocolate
all can be made iced as well!

Cold Brew can 6	Latte 5
Espresso 4	Americano 3
Double Espresso 5	Mocha 4
Cappuccino 4	Macchiato 4

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