

Salad and Starters

Classic Caesar Salad (gf)

Romaine Hearts, Grana Padano,
Country Garlic Croutons, Anchovies 12
Add Chicken 5 | Add Salmon* 7

Golden Beets and Apple (gf)

Citrus Braised Beets, Apple, Arugula, Candied Walnuts,
Goat Cheese, Apple Cider Vinaigrette 12
Add Chicken 5 | Add Salmon* 7

Italian Chopped Salad (gf)

Romaine, Radicchio, Cherry Tomato, Cucumber,
Garbanzo Beans, Pepperoncini, Kalamata Olive, Parmesan,
Red Wine Vinaigrette 14

Calamari

Tubes and Tentacles, Cocktail Sauce 14

Chicken Wings (gf)

Hot or BBQ Sauce 14

Crab Cakes (gf)

Pan-Seared Crab Cakes, Roasted Corn Salsa,
Sriracha Aioli 15

Jumbo Shrimp Cocktail (gf)

Black Tiger Prawns, Lemon, Cocktail Sauce 18

Pastas

Includes Garlic Bread Choice of Caesar Salad,
Italian Chopped Salad or Tuscan Vegetable Soup

Lasagna

Layered Beef and Italian Sausage, Ricotta, Mozzarella,
Marinara 27

Spaghetti and Meatballs

Homemade Beef Meatballs, Marinara, Spaghetti 27

Sausage and Broccoli

Mild Italian Sausage Link, Broccoli, Garlic, Pepper Flakes,
EVOO, Penne Pasta 27

Chicken Alfredo

Chicken, Broccoli, White Wine, Alfredo Sauce,
Penne Pasta 27

Shrimp Pesto

Jumbo Shrimp, Artichoke Hearts, Red Bell Pepper,
Basil Pesto, Cream, Fettuccine 30

(gf) Dish Can be Prepared Gluten Free



This Menu is for One Time Use

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

Soup Feature

Soup of the Moment

Chef Inspired
Cup 5 Bowl 7

Main Course

Creekstone Farm Filet* (gf)

Baby Carrots, Cippolini Onion, Portabello,
Madeira Sauce 40

16oz Creekstone Ribeye* (gf)

Baby Carrots, Cippolini Onion,
Maitre d Butter 45

Chicken Piccata (gf)

10oz Skin On Airline Chicken,
Zucchini Noodles, Pea Tendrils, Capers,
Lemon Brown Butter Sauce 21

Chicken Parmesan

7oz Breaded Red Bird Chicken,
San Marzano Marinara, Mozzarella 21

Jumbo Sea Scallops*

Ricotta Gnocchi, Wild Mushrooms,
Baby Spinach, Roasted Garlic Nage 32

Cioppino

Tiger Shrimp, Scallop, Swordfish,
Calamari, Mussels, Fennel,
Sourdough Rosemary Butter 35

Rhode Island Swordfish

Spanish Bell Pepper Basque,
Cured Spanish Chorizo 32

Kurobuta Pork Chop (gf)

10oz Heritage Black Hog, Adobo Marinade,
Plantain-Potato Hash, Jalapeno Cider Glaze
35

Desserts

Pineapple Upside Down Cake

Moist Buttery Cake, Sweet Pineapple,
Bing Cherry, Caramel Sauce 8

Chocolate Turtle Bundt Cake

Chocolate Cake, Caramel, Pecan,
Chocolate Sauce 8

Banana Split (gf)

Neapolitan Ice Cream, Banana, Chocolate
Sauce, Whipped Cream, Cherry 8



Red Wines

BY THE GLASS

Padrillos, Malbec, Argentina | 8.5
Meiomi, Pinot Noir, California | 11.5
Ken Wright, Pinot Noir, Willamette Valley | 13
Frei Brothers, Merlot, Sonoma | 10.5
Conundrum, Red Blend, California | 8.75
Three Thieves, Cabernet, California | 7
Uppercut, Cabernet Sauvignon, Napa Valley | 11.5
Daou, Cabernet Sauvignon, Paso Robles | 13
Caparzo, Sangiovese, Tuscany | 7.5
Seghesio, Zinfandel, Sonoma | 13

White Wines

BY THE GLASS

La Marca, Prosecco, Italy, Split | 12.5
Sourgal, Moscato d'Asti DOCG | 11
Lunardi, Pinot Grigio, Northern Italy | 7.5
Maso Canali, Pinot Grigio, Trentino | 8.5
Dourthe, Sauvignon Blanc, Bordeaux France | 8.5
Kim Crawford, Sauvignon Blanc, Marlborough | 9.5
Three Thieves, Chardonnay, California | 7
Jadot Macon, Chardonnay, Villages France | 9.5
La Crema, Chardonnay, Sonoma Coast | 11.5
Three Thieves, Rose, California | 7

Brews

ON TAP

Coors Light | 4.25 | Pitcher 13
Modelo Especial 5.75 | Pitcher 19
Dale's Pale Ale | 5.75 | Pitcher 19
Kilt Lifter | 5.75 | Pitcher 19
Blue Moon | 5.75 | Pitcher 16
Founders IPA | 5.75 | Pitcher 19

IMPORTS & CRAFTS

Corona, Corona Light | 5.25
Heineken, Heineken Light | 5.25
Guinness | 5.75
Modelo Especial, Negra Modelo | 5.25
Dos Equis Lager, Amber | 5.25
Cigar City Guayabera Pale Ale | 5.75
Lagunitas IPA | 5.75

Featured Cocktails

Aperol Spritz | 13

Aperol, Prosecco, Soda Water,
Orange

Martini | 14

Hendrick's Gin

Cosmopolitan | 12

Absolut Vodka Citron, Cointreau,
Lime Juice, Cranberry Juice

Patron Silver Margarita | 12

Patron Silver Tequila, Triple Sec,
Lime Juice, Salted Rim

Hendrick's Negroni | 10.75

Hendrick's Gin, Campari, Sweet Red
Vermouth

Moscow Mule | 9.25

Tito's Vodka, Ginger Beer,
Lime Juice

Maker's Mark Old Fashion | 11.75

Maker's Mark, Sugar Cube,
Angostura Bitters, Luxardo Cherry

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