



est. 1959

Dinner

APPETIZERS

BIG BANG SHRIMP | 14

Crispy Shrimp tossed in Sweet Chili

CHICKEN LETTUCE WRAPS | 14

Boston Bibb Lettuce, Cucumber, Tomatoes, Olives, Feta Cheese, Avocado, Tzatziki

HUMMUS PLATE | 14

Served with Garden Fresh Vegetables, Soft Pita, Olives and Feta Cheese

AHI TUNA | 14

Served with Wasabi Sauce and Crisp Wonton Squares

QUESADILLAS | 14

Choice of Steak, Chicken, Shrimp or Vegetable. Served with Guacamole, Sour Cream and Pico de Gallo

CHICKEN WINGS | 14

Choice of Mild, Hot, or Dry Rub. Served with Ranch or Blue Cheese Dressing

B.Y.O. FLATBREAD | 14

Build your own flatbread with the options below! Choose your Sauce, 1 Protein, 2 Vegetables. Additional toppings \$3 All flatbreads are topped with Mozzarella Cheese.

SAUCE:	VEGETABLES:	PROTEIN:
Marinara	Onions	Pepperoni
Alfredo	Green Peppers	Sausage
Pesto	Kalamata Olives	Bacon
	Mushrooms	Ham
	Tomatoes	Chicken
	Spinach	
	Pineapple	

SALADS

AVOCADO SALAD | 14

Spinach, Mango, Cucumber, Pico de Gallo, Chipotle Lime Dressing
Add Grilled Shrimp or Chicken - \$6

FILET & WEDGE | 20

Grilled Filet with Iceberg Lettuce, Blue Cheese Crumbles, Diced Tomatoes, Bacon, Fried Onion Strings. Served with Ranch Dressing

HARVEST QUINOA SALAD | 20

Grilled Salmon, Blueberries, Strawberries, Dried Cranberries, Feta Cheese, Toasted Almonds, Champagne Vinaigrette

CHICKEN BBQ RANCH SALAD | 20

Applewood Smoked-Bacon, Romaine Lettuce, Toasted Corn Salsa, Black Beans, Cheddar, Avocado and Crispy Onion

*Please ask your server about gluten free options

SOUP

CHEF SERGIO'S

HOMEMADE SOUP OF THE DAY | 6

FRENCH ONION SOUP | 6

ENTREES

BARBECUE BABY BACK RIBS | 30

Cajun-Spiced Steak Fries and Cole Slaw

CHICKEN MARSALA | 26

Pan seared battered Chicken Cutlets served over Linguini in a Marsala Mushroom Cream Sauce

CHANTILLY BAJA BOWL | 28

Choice of Two (Steak, Chicken, or Shrimp) with Spanish Rice, Chioptle Ranch and Pico de Gallo

PAN SEARED HALIBUT | 36

Served with Grilled Asparagus, Spinach and Cherry Tomato Risotto and Sundried Tomato Cream

SEARED SCALLOPS | 36

Served with Parmesan Cauliflower Puree, Cherry Tomato Confit and Balsamic Glaze

6 OZ FILET MIGNON | 36

Local VA Beef with Grilled Asparagus and Baked Potato

GRILLED CHICKEN KABOBS | 28

Marinated with Peppers and Onions served with Cranberry Rice and Tzatziki Sauce

SIDES

FRENCH FRIES | 6

FRIED BACON BRUSSELS SPROUTS | 6

CAULIFLOWER PUREE | 6

MASHED POTATOES | 6

GRILLED ASPARAGUS | 6

LOADED BAKED POTATO | 6

FRESH GREENS HOUSE SALAD | 6

DESSERTS

KEY LIME PIE | 9

PEANUT BUTTER CHOCOLATE PIE | 9

FLOURLESS CHOCOLATE TORTE | 9

NY CHEESECAKE | 9

LOCAL MADE ICE CREAM | 9

*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