

STARTERS

Filet Medallions* 	19.00
<i>Fire-grilled and served with seasonal greens, tomato relish, goat cheese, horseradish cream and balsamic reduction</i>	
Bourbon Steak Flatbread*	21.00
<i>Beef tenderloin, bacon, roasted onion, Gorgonzola cream and fontina cheese</i>	
Warm Jumbo Lump Crab Dip	17.00
<i>Creamy Alabama crab dip served with fire-grilled pita and herb crostini</i>	
Classic Wings	15.00
<i>Tossed with your choice of Buffalo, BBQ or sweet chili sauce, served with ranch or blue cheese dressing</i>	
Ahi Tuna Tartare*	16.00
<i>Avocado, red onion, cilantro, sweet soy, yuzu emulsion, sesame-seaweed salad, crispy wonton and pickled ginger</i>	
Chicken & Cheese Quesadilla	12.00
<i>Grilled flour tortilla filled with roasted chicken, cheddar and jack cheese served with pico de gallo, sour cream and guacamole</i>	
Big Bang Shrimp	14.00
<i>Crispy shrimp tossed in sweet chili aioli</i>	

CHANTILLY GREENS

Napa Valley Salad*  	22.00
<i>Flaxseed-crust ed ahi tuna, hot house tomatoes and roasted beets</i>	
Blackened Salmon Caesar*	21.00
<i>Grilled romaine, croutons and parmesan cheese tossed with Caesar dressing served with grilled lemon</i>	
Filet & Wedge*	20.00
<i>Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese crumbles and fire-grilled beef tenderloin</i>	
Heirloom Tomato Caprese	17.00
<i>Baby greens, heirloom tomatoes, fresh mozzarella, grilled chicken, kalamata olives, crispy onions and balsamic reduction</i>	
Grilled Shrimp & Avocado Salad	19.00
<i>Mixed greens, mango, cucumber, pico de gallo and chipotle-lime dressing</i>	

THE FRONT 9

Filet Sliders*	23.00
<i>Grilled beef tenderloin, blue cheese butter and horseradish cream</i>	
Firecracker Shrimp Tacos	16.00
<i>Crispy shrimp, sweet chili aioli, salsa, cheddar-jack cheese and ranch dressing served in grilled flour tortillas</i>	
Reuben Sandwich	16.00
<i>Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing served on grilled marble rye</i>	
B.L.T.C.A.	16.00
<i>Grilled chicken breast, applewood-smoked bacon, avocado, lettuce and tomato served on grilled sourdough bread</i>	
Classic Burger* 	14.00
<i>Fire-grilled Angus burger served with lettuce, tomato, onion and your choice of one topping</i>	
Birdie Wrap	14.00
<i>Grilled chicken breast, avocado, cheddar-jack cheese, seasonal greens, pico de gallo and chipotle ranch wrapped in a spinach tortilla</i>	
French Dip	17.00
<i>Shaved prime rib and provolone cheese served on a toasted baguette with a side of burgundy jus</i>	

THE BACK 9

Barbecue Baby Back Ribs	30.00
<i>Cajun-spiced French fries and coleslaw</i>	
Baja Bowl*	24.00
<i>Long grain rice, chicken breast, skirt steak, pico de gallo and chipotle pepper</i>	
Shrimp Scampi	24.00
<i>Linguini, white wine sauce, heirloom cherry tomatoes and parmesan</i>	
Southern Fried Chicken	22.00
<i>Mashed potatoes, country gravy, skillet greens and pickled jalapeño</i>	
Greek Chicken Skewers 	17.00
<i>Lemon & oregano chicken breast, cucumber, saffron rice, feta cheese, tomato and herb oil</i>	
Pesto Gnocchi 	21.00
<i>Classic potato gnocchi tossed with sun-dried tomatoes, basil pesto, toasted pine nuts, romano cheese and balsamic reduction</i>	

SIDE CHOICES

*Bacon Brussels Sprouts 6.00 • Beer-Battered Onion Rings 6.00 • Sweet Potato Fries 5.00
Medley of Seasonal Vegetables 6.00 • Coleslaw 4.00 • Club-Made Chips 6.00*



Gluten Free options may be available upon request.



Nourishing the body + soul

*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. All food and beverage purchases are subject to an automatic 18% 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.



HANDCRAFTED COCKTAILS

Grey Goose Caramel Apple Martini

Grey Goose, Sour Apple Pucker, Buttershots

Tito's Moscow Mule

Tito's Handmade, Freshly Squeezed Lime Juice, Ginger Beer

Hendrick's Negroni

Hendrick's Gin, Sweet Vermouth, Campari

Milagro Blackberry Margarita

Milagro Silver, Cointreau, Tres Agaves, Fresh Mint

Hornitos Jalapeño Margarita

Hornitos, Grand Marnier, Tres Agaves, Fresh Jalapeño

Deep Eddy Lemon Basil Martini

Deep Eddy, Fresh Basil, Fresh Lime Juice, Simple Syrup

Terrazas Malbec Sangria

Malbec, Gin, Peach Brandy

Crown Royal Old Fashioned

Crown Royal, Simple Syrup, Bitters

Hendrick's Aviation

Hendrick's, Maraschino Liqueur, Crème de Violette

Svedka Cucumber Gimlet

Svedka, Simple Syrup, Lime Juice, Cucumber

Maker's Mark Manhattan

Maker's Mark, Sweet Vermouth, Bitters

ABSOLUT Pomegranate Martini

Absolut, Pama, Triple Sec, Lime Juice, Orange Twist

WINES BY THE GLASS

La Marca Prosecco

Veneto

Banfi Le Rime Pinot Grigio

Italy

SeaGlass Sauvignon Blanc

Santa Barbara

14 Hands Chardonnay

Washington State

Murphy-Goode Pinot Noir

California

Charles & Charles Red Blend Meritage

Washington State

Terrazas Altos del Plata Malbec

Mendoza

Robert Mondavi Private Selection

Cabernet Sauvignon

California

BEER

Domestic

Bud Light

Coors Light

Miller Lite

O'Doul's

Coors Light Draft

Miller Lite Draft

Import & Craft

Corona Extra

Corona Light

Modelo Especial

Stella Artois

Blue Moon Belgian White

Samuel Adams Boston Lager