



STARTERS

AHI POKE STACK

Sweet Soy Marinated Tuna, Cucumber, Avocado, Wasabi Cream and Fried Wontons | **16**

HOUSE SMOKED WHITEFISH CAKES

Pan Seared Smoked Whitefish Cakes with Cajun Remoulade Sauce | **15**

CHICKEN QUESADILLA

Flour Tortilla, Pepper Jack & Cheddar, Served with Sour Cream, Guacamole and Salsa | **14**

CAPRESE FLATBREAD

Naan Flatbread, Pesto, Tomato, Fresh Mozzarella, Basil | **14**

STEAK TERIYAKI

Sauteed Tenderloin Beef Medallions Glazed with Teriyaki Sauce, Served with Soba Noodles | **16**

BANG BANG SHRIMP

Crispy Shrimp Tossed with Sweet Chili Aioli | **15**

CLASSIC WINGS

Tossed with your Choice of Buffalo, BBQ or Sweet Chili Sauce, Served with Ranch or Blue Cheese Dressing | **16**

HUMMUS & GRILLED PITA

Served with Tapas Olive Assortment, Feta Cheese, English Cucumber, Celery, Grape Tomatoes and Carrots | **12**

SPECIALTIES

MISO GLAZED FAROE ISLAND SALMON

Miso Glazed Salmon, Soba Noodles, Charred Vegetables | **28**

PASTA CARBONARA

Linguine Pasta Tossed with Crispy Bacon and Pancetta, Fresh Peas, Cracked Egg, Parmesan Cheese, Cracked Black Pepper | **18**

LEMON HERB CHICKEN

Pan Seared Chicken, Wild Rice, Asparagus, Lemon Herb Cream Sauce | **22**

STEAK & FRITES

Grilled 10 oz Strip Steak, Herb Butter, Crispy Parmesan Fries | **34**

BEER BATTERED FISH AND CHIPS

Shoe-String French Fries, Coleslaw and Tartar Sauce | **18**

ENTREE SALADS

FILET & WEDGE SALAD

Iceberg Lettuce, Tomato, Cucumber, Red Onion, Crispy Bacon, Blue Cheese, Beef Tenderloin, Blue Cheese Dressing | **20**

ASIAN CHICKEN SALAD

Napa Cabbage, Bok Choy, Celery, Carrots, Red Cabbage, Crispy Chicken Glazed in Teriyaki Sauce, Sesame Dressing | **18**

SALMON & FENNEL SALAD

Pan Seared Faroe Island Salmon, Bibb Lettuce, Mandarin Oranges, Roasted Tomato, Shaved Fennel, Lemon Vinaigrette | **20**

AHI NICOISE SALAD

Seared Rare Ahi Tuna, Mixed Greens, Potato, Egg, Tomato, Green Beans, Olives, Capers, Lemon Vinaigrette | **22**

SPRING SALAD

Bibb Lettuce, Watercress, Carrots, Tomato, Onion, Radish, Cucumber, Sesame Seeds, Carrot Ginger Dressing | **14**

COBB SALAD

Mixed Greens with Avocado, Tomato, Egg, Crispy Bacon, Blue Cheese, Grilled Chicken and your Choice of Dressing | **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

CLUB FAVORITES

CHEDDAR BLT BURGER

Blend of Brisket and Ground Chuck Patty, TPC Bacon, Sharp Cheddar Cheese, Lettuce, Tomato, Onion, Roasted Garlic Aioli, Served on a Brioche Bun | **17**

GRILLED VEGETABLE SANDWICH

Grilled Marinated Portobello Mushroom, Tomato, Yellow Squash, Zucchini, Red Onion, Provolone Cheese, Pesto, Served on a Ciabatta Bun | **14**

CHICKEN GYRO

Grilled Chicken, Lettuce, Tomato, Red Onion, Cucumber, Tzatziki Sauce, Served in a Warm Pita | **15**

CHIPOTLE FISH TACO

Pan Seared Fresh Cod, Napa Cabbage Slaw, Fresh Cilantro, Radish, Chipotle-Lime Crema, Served in Flour Tortillas | **16**

CORNED BEEF REUBEN

House-Made Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Served on Marble Rye | **17**

CRISPY BUFFALO CHICKEN WRAP

Crispy Chicken Tenders, Cheddar Cheese, Napa Cabbage, Bok Choy, Tomato, Avocado, Ranch Dressing and Spicy Buffalo Sauce | **16**

FRENCH DIP

Slow Roasted Shaved Prime Rib and Provolone Cheese, Served on a Toasted Hoagie Bun with a Side of Au Jus | **17**

SIDES | 5

Club-Made Chips
French Fries
Sweet Potato Fries

Fruit Salad
Onion Rings
Coleslaw