



Michigan

ENTREE SALADS

HOISIN GLAZED ASIAN TENDERLOIN SALAD 20

Nappa cabbage, bok choy celery, carrots, red cabbage and sesame vinaigrette

CHICKEN & SPINACH SALAD 16

Bacon, pecans, hard-boiled eggs, avocado and your choice of dressing

COBB SALAD 16

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing

BLACKENED SALMON 20

Baby spinach, tomatoes, Mandarin oranges, almonds, crispy onions and sesame dressing

GRILLED ROMAINE & SHRIMP SALAD 18

White balsamic vinaigrette and shaved parmesan

KALE & QUINOA 16

Tri-colored quinoa, baby kale, toasted almonds, sun-dried cranberries, Mandarin orange, strawberries, avocado and citrus vinaigrette

CLUB FAVORITES

SOUTHWEST BLACK BEAN BURGER 17

Grilled black bean burger, pepper-jack cheese, onion, lettuce, tomato, avocado and chipotle aioli served on a brioche bun

CRISPY BUFFALO CHICKEN WRAP 17

Crispy chicken tenders, cheddar cheese, lettuce, tomato, ranch dressing and spicy buffalo sauce

AVOCADO TOAST 17

Creamy avocado puree, tomato, pan-fried egg and feta cheese served on seven-grain bread

PASTRAMI REUBEN 17

Sauerkraut, Swiss cheese and thousand island dressing served on a grilled marble rye

PHILLY CHEESESTEAK 17

Shaved roast beef grilled with peppers, onions and cheese sauce, all served on a toasted hoagie roll

GRILLED CHICKEN CAPRESE SANDWICH 17

Fresh mozzarella, basil pesto, tomato, onion, applewood bacon, spring mix, ciabatta bun.

BLACKENED MAHI SANDWICH 17

Lettuce, tomato, onion and chipotle aioli on a toasted brioche bun

BRIE & ARUGULA BURGER 17

Caramelized onions, Brie cheese, arugula with a sriracha aioli served on a brioche bun

SIDES

CLUB-MADE CHIPS 5

FRENCH FRIES 5

ONION RINGS 5

FRUIT SALAD 5

SWEET POTATO FIRES 5

COLESLAW 4

STARTERS

SPICY TUNA POKE 16

Griddle-fried corn cakes, roasted Serrano aioli and micro-greens

BANG BANG SHRIMP 16

Crispy shrimp tossed with sweet chili aioli

BRUSSELS & BACON 14

Roasted Brussels sprouts tossed with braised bacon and parmesan cheese

CILANTRO-LIME CHICKEN QUESADILLA 16

Flour tortilla, peppers, caramelized onions and Monterrey jack cheese served with sides of sour cream, salsa and guacamole

CLASSIC WINGS 16

Tossed with your choice of Buffalo, BBQ, or sweet chili sauce, served with ranch or blue cheese dressing

HUMMUS & GRILLED PITA 12

Served with tapas olive assortment, feta cheese, english cucumber, celery, carrots and grape tomatoes

WILD MUSHROOM FLATBREAD 16

Cremini and shiitake mushrooms, garlic parmesan sauce, fresh mozzarella cheese, arugula and truffle oil

TIPS & ZIPS 16

Sauteed beef tenderloin tips, zip sauce over wild mushroom risotto

SPECIALTIES

BRAISED POT ROAST 26

Braised chuck roast, garlic mashed potatoes, Brussels sprouts, glazed carrots and red wine pan gravy

PAN-SEARED SALMON 26

White-corn polenta cake, sauteed spinach, ver jus beurre blanc

PAPPARDELLE PASTA 18

Sun-dried tomato sauce, broccoli rabe, cremini mushrooms, fresh mozzarella and parmesan cheese

SPA CHICKEN 22

Teriyaki glazed chicken, organic brown rice, charred vegetables

Beer-Battered Fish And Chips 17

Shoe-string french fries, coleslaw and tartar sauce

*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