

APPETIZERS

Ahi Tuna Wonton

fried wonton, asian mai, poi, slaw, sesame seared ahi tuna, sweet thai chili sauce, wasabi | 16

Wild West Shrimp

pan fried, butter pepperconcini-cherry pepper sauce, prairie dust | 16

Calamari

lightly battered, fried sweet thai chili sauce | 20

Korean BBQ Lettuce Wrap

korean bbq beef tips, pepper, onion, lettuce wraps | 18

SOUP & SALAD

Wedge

iceberg lettuce, cherry tomato, bacon, french dressing, blue cheese dressing, blue cheese crumble, balsamic | 14

Maurice

mixed greens, ham, turkey, swiss, hard boiled egg, sweet gherkins, green olives, maurice dressing | 15



Oakhurst ★

romaine lettuce, cucumber, red onion, cherry tomato, bacon, blue cheese, house dressing | 12

Caesar

romaine lettuce, shaved parmesan, croutons, caesar dressing | 11

Freddie's Chili | 6

Soup de Jour | 8

Enhancements

shrimp | 8 chicken | 8
salmon | 10 beef | 10

SWEET PLATES

New York Cheesecake

served with raspberry or chocolate sauce | 10

Carrot Cake | 10

Salted Caramel Pretzel

Creme Brulee | 9

PRIME CUTS

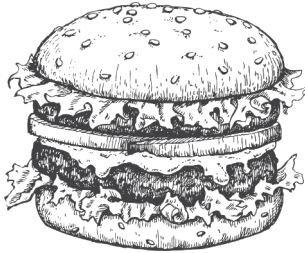
8oz Filet topped with chef's demi, creamy garlic mashed potatoes, asparagus | 60

Ribeye 14oz | 55

New York Strip 12oz | 45

Ahi Tuna 7oz | 40

Salmon Filet 7oz | 30



HANDHELDS

Choice of house-made chips or gluten free fries

Phat Philly

shaved sirloin, peppers, onions, provolone cheese, baguette | 17

Smokey Apple Grilled Cheese

smoked gouda, green apples, provolone, honey whole grain bread | 15

Nashville Hot Chicken ★

crispy chicken breast, hot sauce, blue cheese spread, pickles, brioche bun | 16

Chop Burger

house made beef burger, choice of cheese, lettuce, tomato, onion, brioche bun | 18

Italian Stacker

salami capicola, ham, boursin cheese, tomato, red onion, banana peppers, provolone cheese, ciabatta roll, italian dressing | 16

Upgrade

sweet potato fries, steak fries, truffle fries, onion rings | 3

ENHANCEMENTS, SAUCES & SIDES

Garlic Marinated Prawns | 13

Lobster Tail | 15

Roasted Wild Mushrooms | 5

Blue Cheese | 4

Chef's Demi, Diane, Roasted Peppercorn Demi

Loaded Baker | 8

Spinach Gratin | 6

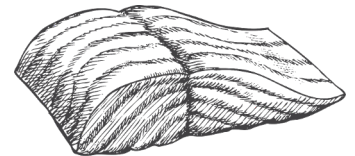
Chef's Risotto | 5

Garlic Mashed Potatoes

Rice Pilaf

Baked Potato

Vegetable Medley



BIG PLATES

Pasta Bolognese

ground prosciutto, veal, beef, tomato sauce, penne noodle, grilled garlic french baguette | 35

Chicken Marsala

lightly breaded chicken breast, marsala sauce, mushrooms, garlic mashed potatoes, asparagus | 35

Avocado Dijon Scallops

blackened scallops, cauliflower rice risotto, pico de gallo, avocado dijon mustard | 45

Australian Lamb Chops ★

sun-dried tomato marinated, dauphinoise potatoes, spinach gratin, honey balsamic tomato pesto | 45

Curated Dinner Menu by

Travis Garver,
Executive Chef

★ MEMBER FAVORITES

🌿 VEGETARIAN

🌱 VEGAN

🚫 GLUTEN FREE

🚫 DAIRY FREE

🚫 NUT ALLERGY

*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. ©ClubCorpUSA, Inc. All rights reserved. 45188 0819 55