**Starters**

**Classics Wings** | $18 Buffalo, BBQ, Garlic Parmesan, Dry Ranch, Cajun

**Seared Scallops** | $14 Pomegranate Blood Orange Glaze

**Avocado Toast** | $11 Whole Grain Toast, Tomato, Red Onion, Cucumber, Capers

**Baked Crab Dip** | $12 Baked Mini Bread Bowls Filled With Creamy Crab Dip

**Margarita Cauliflower Crust Pizza (GF)** | $12 Pesto, Chicken, Peppers, Mushrooms, Red Onion, Italian Cheese Blend

**Handholds (All Handhelds come with a side)**

**Tex-Mex Wrap** | $16 Crispy Chicken, Tomatoes, Lettuce, Pepper Jack, Chipotle Ranch

**Burger of the Week** | $13 Sauerkrout, Bacon, Swiss Cheese, 1000 Island, Kaiser Bun

**Cheesy Chicken Parmesan** | $12 Breaded Chicken, Marinara, Fresh Mozzarella, Ciabatta Bread, Garlic Basil Aioli

**Slow Braised Ruben** | $13 Slow Braised Corned Beef, Fresh Sauerkrout, 1000 Island, Swiss Cheese, Marble Rye

**Croque Madame** | $13 Ham, Swiss, Mornay Sauce, Fried Egg, Sourdough Bread

**Entrée Salads**

**Salmon or Chicken Caesar** | $20 Parmesan, Croutons, Caesar Dressing

**Chicken Wedge (GF)** | $12 Romaine, Grilled Chicken, Bacon, Grape Tomatoes, Feta, Capers & Your Choice of Dressing

**Baby Blue Salmon Spring Salad (GF)** | $16 Spring Mix, Grilled Salmon, Cranberry Stilton, Candied Pears, Pancake, Champagne Vinaigrette

**Fajita in a Bowl (GF)** | $15 Romaine, Flank Steak, Peppers, Corn, Red Onion, Cotija Cheese, Lime Vinaigrette

**Crispy Pea Fritter Salad (GF)** | $11 Pea Fritters, Arugula, Watermelon Radish, Cucumbers, Tomatoes, Feta Vinaigrette

**Entrées (All Entrées start at 4 p.m.)**

**Cajun Shrimp Pasta** | $28 Blackened Shrimp, Linguini, Spinach, Peppers, Garlic Cream Sauce

**Veal Forestiere** | $32 Veal Chop, Wild Mushrooms, Artichoke Hearts, Smashed Potatoes, Baby Carrots

**Fennel Encrusted Salmon (GF)** | $26 Seared Salmon, Parmesan Risotto, Grilled Broccolini

**Chicken Francese** | $22 Seared Chicken, Lemon Parsley Pan Sauce, Riced Cauliflower, Baby Carrots

**16” Pizza** | $16 Pineapple, Ham, Three Cheese Blend

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**Soups** | Chicken & Rice | Manhattan Clam Chowder

**Sides** | Mac & Cheese | Asparagus | Rice Pilaf | Riced Cauliflower | Baby Carrots | Smash Potatoes

**Featured Dessert** | New Castle Strawberry Pie | Guinness Bailey Cake

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. *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. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48186 0320 SS