



GRANITE BAY GOLF CLUB

STARTERS

LOBSTER & CORN CHOWDER | 13

Lobster Medallion · Sun Choke · Mascarpone
Chili Spice

BLACKENED CRAB CAKES | 14

Charred Pineapple · Baby Greens · Chipotle Aioli

FARMERS MARKET SALAD | 10

Mixed Greens · Cucumber · Garbanzos · Snap Peas
Red Onion · Celery · House Made Lemon Ricotta
Herb Vinaigrette

PEAR & BUTTER LETTUCE SALAD | 10

Goat Cheese · Crispy Rice Flour Onions · Bacon
Sunflower Seeds · Sultanas · Champagne Vinaigrette

CAESAR SALAD | 10

Crisp Romaine · Shaved Parmesan · Croutons
Classic Caesar Dressing

FUJI APPLE SALAD | 10

Fuji Apples · Crisp Romaine · Dried Cranberries
Gorgonzola · Candied Walnut Crumble
Dijon-Apple Cider Vinaigrette

WEDGE | 10 / FILET & WEDGE | 20

Iceberg Lettuce Wedge · Crispy Onions · Cherry Tomato
Blue Cheese Crumbles · Apple-Wood Smoked Bacon
Blue Cheese Dressing

AHI POKE BOWL | 17

Marinated Raw Tuna · Rice Noodles · Cabbage
Cucumber · Avocado · Sriracha Aioli · Sesame

*ADD ON PROTEINS

Organic Chicken Breast | 7
Jumbo Gulf Prawns | 10
Salmon Filet | 10
Grilled Bistro Filet | 10

ENTRÉES

CAST IRON RIB EYE STEAK | 42

Mushrooms · Gnocchi · Roasted Garlic · Shallots
Asparagus · Butternut · Brussels Sprouts · Demi-Glace

DUO OF BEEF | 48

Petite Filet Mignon · Prime New York Strip · Watercress
Roasted Carrots · Rosemary Potato Fondant · Turnips
Sun Choke

GARLIC-HONEY SALMON | 28

Roasted Pepper Potato Puree · Spaghetti Squash
Cilantro-Cashew Pesto · Lime Butter · Candied Jalapeno

ROASTED HALIBUT FILET | 35

Cauliflower Mash · Thyme Roasted Carrots · Fennel
Citrus Butter · Radish · Tangerine

ORGANIC CHICKEN PICCATA | 24

Breaded Chicken Cutlet · Garlic Mashed Potato
Asparagus · Preserved Lemon · Capers · Beurre Blanc

SHRIMP SCAMPI | 21

Gulf Prawns · Linguine · Garlic Butter · Tomato · Spinach
Parmesan · Toasted Ciabatta

PASTA BOLOGNESE | 19

Penne Pasta · Chopped Sirloin · Italian Sausage
Marinara · Parmesan · Toasted Ciabatta

BUTTERNUT SQUASH LASAGNA | 22

Roasted Brussels Sprouts · Thyme Roasted Carrots
Sage Bechamel · Pesto

THE BEET!

AVOCADO SUMMER ROLLS | 12

Leaf Lettuce · Carrots · Red Cabbage · Rice Noodles
Mint · Basil · Peanut Cilantro Dipping Sauce

CAULIFLOWER TACOS

WITH CILANTRO LIME CREMA | 12

Iceberg · Black Beans · Fresh Jalapenos
Pico · Corn Tortilla

BLACK PEPPER TOFU | 21

Steamed Basmati · Broccoli · Edamame · Carrots
Red Onion · Avocado · Sesame · Snap Peas · Cabbage



| Gluten Free



| Vegetarian

*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