

## SMALL PLATES

### SEARED AHI TUNA | 18

Pickled Mango | Avocado | Watermelon & Jalapeno Broth | Orange Segments  
Cilantro

### STEAK & MUSHROOM FLATBREAD | 17

Grilled Angus Beef | Pesto | Sautéed Mushrooms | Mozzarella & Parmesan Cheese

### ACHIOTE FLANK STEAK | 11

Roasted Corn & Spinach Succotash  
Chimichurri | Cilantro Flowers

### CRISPY CALAMARI | 14

Meyer Lemon Aioli | Marinara  
Grilled Citrus

### POACHED PRAWN COCKTAIL | 16

Jumbo Mexican Prawns | Local Citrus  
Cocktail Sauce

### SOUP OF THE DAY

Chef's Daily Soup Inspiration

### CUP | 5 or BOWL | 7

This Menu available to-go

Don't Forget to ask about our Daily Family Style

To Go Menu at 442-227-0845

♥ This Menu is for One Time Use



## ON THE GREENS

### CURCI'S CAESAR | 10

Hearts of Romaine | House Made Dressing | Brioche Croutons  
Shaved Parmesan

### BERRY & GOAT CHEESE | 13

Mixed Greens | Local Berries  
Humboldt Fog Goat Cheese  
Candied Walnuts | Cherry Tomato  
White Balsamic Vinaigrette

### GREEN GODDESS | 13

Baby Kale | Hard Boiled Egg  
Bacon | Red Onion | Avocado  
Radish | Blue Cheese Crumbles

## PLANT BASED

### SUMMER SPRING ROLLS | 11

Avocado | Cilantro | Red Cabbage Spicy  
Peanut Dipping Sauce

### CAULIFLOWER TACOS | 14

Cilantro & Lime Cashew Crema  
Pico De Gallo | Avocado | House Salsa |  
Corn Tortillas

The Beet.

**Chef's Daily Special | MP**

**Chef's Daily Inspiration with Seasonal Ingredients**

### THE PITCHING WEDGE | 12

Bacon | Bleu Cheese | Tomatoes  
Blue Cheese Dressing

### WATERMELON & AVOCADO | 13

Arugula | Cara Cara Orange  
Cucumbers | Toasted Almonds  
Feta | Mint Vinaigrette

### ADD PROTEIN

Chicken | 7

Shrimp | 12

Grilled Salmon | 11

Filet Mignon | 18

### CHICKPEA & KALE | 17

Vegan Pasta | San Marzano Pomodoro  
Sauce | Opal Basil | Charred Baguette

### BLACK PEPPER TOFU | 17

Steamed Steamed Jasmine Rice | Charred  
Broccoli | Vegan Soy & Agave Glaze

## FRONT 9

### CLASSIC 1/2 POUND BURGER | 15

Charbroiled Angus Beef OR Impossible  
Burger | Lettuce | Tomato | Onion | Pickles  
Brioche Bun | Choice of Cheese  
Accompanied by your choice of:  
garden salad, seasonal fruit, french fries,  
sweet potato fries or onion rings

### FILET MIGNON VICTOR | 38

Whipped Potatoes | Wild Mushrooms  
Seasonal Vegetables | Demi Glace

### FRENCH CUT PORK CHOP | 28

Wilted Spinach | Roasted Fingerling Potato  
Chimichurri

### CHICKEN CARBONARA | 24

Sun Dried Tomato | Spinach | Basil  
Caramelized Onion | Crispy Prosciutto  
Tagliatelle Pasta | Parmesan Breadcrumbs

### PAN SEARED SALMON | 28

Faroe Island Salmon | Butter & Tomato  
Provencal | Seasonal Vegetables

### SHRIMP SCAMPI | 26

Cherry Tomato | Spinach | Heirloom Cherry  
Tomato | Caper & Butter Sauce  
Tagliatelle Pasta

\*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 55



## BEER & SELTZER

### CRAFT ON DRAUGHT

COORS LIGHT | 5

BLUE MOON | 6.50

HEINEKEN | 6.50

MODELO ESPECIAL | 6.50

FOUNDER'S ALL DAY IPA | 6.50

FAT TIRE AMBER | 6.50

CIGAR CITY JAI ALAI | 6.50

### BOTTLES & CANS

MILLER LIGHT | 5

AMSTEL LIGHT | 6

CORONA EXTRA | 6

STELLA ARTOIS | 6

NEW BELGIUM FAT TIRE AMBER | 6

OSKAR BLUES CAN-O-BLISS | 6

FOUNDERS SOLID GOLD AMBER | 6

VOODOO RANGER HAZY IPA | 6

SAM ADAMS BOSTON LAGER | 6

WHITE CLAW | Black Cherry | Mango | 6

REDBRIDGE GLUTEN FREE | 6

HEINEKEN 0.0 NON-ALCOHOL | 6

LA QUINTA BREW CO. EVEN PAR IPA | 6

MODELO NEGRA | 6

## FUN CLUB COCKTAILS

### **THE CHAIRMAN | 10**

Casamigos Reposado | Fresh Lime Juice  
Diet Ginger Beer

### **GO FOR THE GREEN | 14**

Cuervo Blanco | Cointreau  
Fresh Lime Juice | Fresh Cucumber

### **COURSE OVERVIEW | 14**

Hendrick's | Luxardo Liqueur  
Crème de Violette | Fresh Lemon Juice

### **SMOKE SIGNAL | 14**

Buffalo Trace | China China | Honey  
Angostura

### **DESERT ORCHARD | 14**

Old Forster Rye 100 | Dorn B&B  
Amaro Montenegro

### **SUMMER SPRITZ | 12**

Aperol | Avissi Prosecco | Cub Soda

### **HONEY LEMON BUZZ | 14**

Absolut Citron | Cointreau  
Fresh Lemon Juice | Honey

### **VESPER | 14**

Tito's | Botanist | Lillet Blanc

### **SAND TRAP BEACHES | 14**

Mounty Gay Eclipse | Cointreau  
Fresh Orange Juice | Orgeat  
Fresh Lime Juice | Meyers Float

### **KACHINA | 14**

Bacardi | Fresh Lime Juice | Strawberry  
Egg White Fizz

## WINE STEMS & BOTTLES WHITE

### PINOT GRIGIO

THREE THIEVES | 7 | 26

CASTELLO SAN ANGELO | 10 | 37

SANTA MARGEHERITA | 12.5 | 47

### SAUVIGNON BLANC

M.A.N. | 8 | 30

EMMOLO | 13 | 48

### RIESLING

CHATEAU ste. MICHELLE | 8 | 30

### CHARDONNAY

THREE THIEVES | 7 | 26

CHALK HILL SONOMA | 12 | 45

## RED

### PINOT NOIR

THREE THIEVES | 7 | 26

TALBOTT KALI HART | 12.5 | 47

ENROUTE | 22 | 75

### CABERNET SAUVIGNON

THREE THIEVES | 7 | 26

QUEST | 12.5 | 47

HALL | 22 | 75

### MALBEC

PADRILLOS | 7.5 | 28

ALTA VISTA ESTATE | 9 | 34

### OLD WORLD

CHIANTI CLASSICO DOCG | 12.5 | 47

### WINE CORKAGE | 17

## BUBBLES FOR ONE OR FOR ALL

### SPARKLING & CHAMPAGNE

CREMANT BRUT ROSE | 10 | 37

TAITINGER BRUT la FRANCASE (375ml) | 34

AVISSI PROSECCO 9 | 34

### ROSE

THREE THIEVES | 7 | 26

GERARD BERTRAND COTE de ROSES | 12.5 | 37

## SOFT DRINKS

### **SODA | 3.5**

PEPSI | DIET PEPSI SIERRA MIST  
GINGER ALE  
MUG ROOT BEER

### **LEMONADE | 3.5**

### **ARNOLD PALMER | 3.5**

### **JUICE | 3.5**

ORANGE | APPLE CRANBERRY GRAPEFRUIT  
PINEAPPLE

### **BOTTLED WATER | 3.5**

### **SPARKLING WATER | 4**

### **ICED OR HOT TEA | 3.5**

### **COFFEE | 3.5**

### **GATORADE | 4**

### **RED BULL | 5**