**APPETIZERS**
- Fried Pickle Spears 8
- Dill Spears • House Made Ranch
- Knollwood Wings 16 GF
  - House Smoked • Bone-In • Celery • Ranch
- Bang Bang Shrimp 14
  - Crispy Hand Breaded Shrimp • Sweet Chili Aioli
- Humus Crudités 13 GF V
  - Roasted Garlic Humus • Seasonal Vegetables
- Goat Cheese Concasse 13 V
  - Vine Ripe Concasse • Broiled Goat Cheese • Pita Bread
- Seasonal Flatbreads
  - Caprese 15 • Philly 16 • Chefs Rotation
- Pub Pretzel 11
  - Salted • Yuengling Cheese
- Shrimp Cevice 11
  - Pico de Gallo • Avocado • Cucumber • Fresh Tortilla Chips

**FIELD/KETTLE**
- Mixed Green Salad 7 • 10
  - Tomato • Cucumber • Red Onion • Cheese • Crottins
  - Romaine • Shaved Parmesan • Crottins
- Strawberry Salad 9 • 12
  - Mixed Greens • Strawberries • Grapes • Mandarin Orange
  - Goat Cheese • Walnuts • Raspberry Vinaigrette
- House Steak Salad 17
  - Long Island Strip • Romaine Heart • Blue Cheese • Bacon
  - Crispy Onions • Grape Tomato
- Power Salad 13 GF
  - Quinoa • Avocado • Tomato • Cucumber • Arcadia Blend
  - Cilantro Balsamic Vinaigrette
  - Add • Chicken 7 • Shrimp 9 • Salmon 11 • Angus Steak 11

**FEATURES**
- Pesto Chicken 17 GF
  - Bisttered Tomatoes • Asparagus • Yukon Potatoes
  - Red Pepper Coulis
- Ahi Tuna 29 GF
  - Roasted Green Beans • Rice Pilaf • Siracha Aioli • Scallions
- Bourbon Salmon 26 GF
  - Pineapple Salsa • Rice Pilaf • Oriental Vegetable Blend
- Goat Cheese Gratin 20 GF
  - Vegetable Medley • Goat Cheese • Walnuts • Honey
  - Blackened Chicken Penne 19
    - Mushrooms • Peppers • Onions • Mornay • Garlic Bread
- Fish n’ Chips 17
  - Crispy Hand Breaded Cod • Salt and Vinegar Fries
- Chicken Piccata 18
  - White Wine Sauce • Citrus • Capers • Angel Hair
- Shrimp Scampi 25
  - Garlic Butter Sauce • Angel Hair Pasta

**OFF THE GRILL**
- Served with one side choice
- Steak Additions • Blue Cheese Crust 5 • Parmesan Crust 3
- 7oz Filet Mignon 40 GF
- Meats by Linz Heritage Angus
- 14oz Ribeye 46 GF
- Meats by Linz Heritage Angus
- Pork Porterhouse 26 GF
  - Halpers’ Finest Cut • Smoked Mash • Brown Butter
- Baby Back Ribs 17+30 GF
  - Homemade BBQ • Green Beans • Homestyle Mac
- BBQ Platter 22
  - BBQ Chicken Breast • Ribs
  - Green Beans • Homestyle Mac

**HANDHELDs**
- Birchwood Burger 15 W/Fries
  - Linz Heritage Angus • Savory Aioli • Tomato • Arugula
- Thai Burger 16 W/Fries
  - Peanut Sauce • Oriental Vegetables • Brioche Bun
- Cali Club Sandwich 15 W/Fries
  - Turkey • Avocado • Tomato • Arugula • Mayo • Bacon
- Shaved Prime Rib 16 W/Fries
  - Mushrooms • Onions • Swiss • Horseradish Sauce
- Cheese Quesadilla 10
  - Mixed Cheese • Pico de Gallo
- Grilled Chicken 15 • Steak 15 • Pulled Pork 15
- Crispy Chicken Sandwich 15 W/Fries
  - Hand Battered • Mayo • Tomato • Arugula • Onion • Pickle
- Fried Shrimp Dinner 18
  - Hand Battered • Fries • Cole Slaw • Cocktail Sauce
- Crispy Chicken Tenders 15
  - Hand Battered Tenderloins • Fries • Cole Slaw • Honey Mustard

**EXTRAS**
- Sides 5
  - Rice Pilaf • Fries • Broccoli • Seasonal Fruit • Oriental Veggies
  - Cole Slaw • Sautéed Mushrooms and Onions • Green Beans
- Premium Sides 6
  - Asparagus • Truffle Fries • Dry Rub Fries • Sweet Potato Fries • Homestyle Mac • Brussels Sprouts • Smoked Mash

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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. All food and beverage purchases are subject to a mandatory 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.
SPARKLING

Prosecco, Mionetto Avantgarde, IT
Prosecco, La Marca, IT (SPLIT)
Champagne, Taittinger, FR (575 ml)

WHITE & ROSÉ

Riesling, Chateau Ste Michelle, WA
Rosé, Anew, WA
Rosé, Miravel, FR
Pinot Grigio, Ecco Domani, IT
Pinot Gris, J Vineyard, CA
Sauvignon Blanc, Joel Gott, CA
Sauvignon Blanc, Kim Crawford, NZ
Chardonnay, Simi, CA
Chardonnay, Chateau St. Michelle Indian Wells, WA
White Blend, EVO Lucky #9, WA

RED

G / B

28
15
65

Pinot Noir, Decoy, CA
Pinot Noir, Böen, CA
Merlot, Columbia Winery, WA
Cabernet Sauvignon, Sterling, CA
Cabernet Sauvignon, Silver Palm, CA
Cabernet Sauvignon, Justin, CA
Cabernet Sauvignon, Quilt, CA
Cabernet Sauvignon, Duckhorn, CA
Sangiovese, Silverado, CA
Red Blend, Locations, CA
Red Blend, Charles & Charles, WA
Malbec, Tahuan, AR

G / B

11 / 58
18 / 66
9 / 50
9 / 50
15 / 46
14 / 50
75
90
68
15 / 55
11 / 58
10 / 54

SIGNATURE COCKTAILS

Black Russian Martini II
Absolut • Kahlua

The Botanist G&T 14
The Botanist Gin • Rose Water Tonic • Lemon Juice

Blackberry Margarita 14
Casamigos Reposado • Fresh Citrus Juice Blackberry

Bourbon Renewal 14
High West Prairie • Bitters Lemon Juice • Blackberry

Pom Collins 12
Mt. Gay Rum • Cointreau • Lime • Pomegranate Juice Simple Syrup • Club Soda

Aperol Spritz 10
Aperol • Mionetto Avantgarde • Club Soda

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