

## 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 Crudité 13 GF V

Roasted Garlic Humus • Seasonal Vegetables

### Goat Cheese Concasse 13 V

Vine Ripe Concasse • Broiled Goat Cheese • Pita Bread

### Seasonal Flatbreads

Caprese 13 • Philly 16 • Chefs Rotation

### Pub Pretzel 11

Salted • Yuengling Cheese

### Shrimp Ceviche 11

Pico de Gallo • Avocado • Cucumber • Fresh Tortilla Chips

## FIELD/KETTLE

### Mixed Green Salad 7 • 10

Tomato • Cucumber • Red Onion • Cheese • Croutons

### Caesar Salad 7 • 10

Romaine • Shaved Parmesan • Croutons

### 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 V

Quinoa • Avocado • Tomato • Cucumber • Arcadia Blend  
Cilantro Balsamic Vinaigrette

Add • Chicken 7 • Shrimp 9 • Salmon 11 • Angus Steak 11

## FEATURES

### Pesto Chicken 17 GF

Blistered 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 V

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 Sautée • Angel Hair Pasta

## OFF THE GRILL

Served with one side choice

Steak Additions • Blue Cheese Crust 3 • 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

Halperns' Finest Cut • Smoked Mash • Brown Butter

### Baby Back Ribs 17.30

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 13

### 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 • Brussel Sprouts • Smoked Mash

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 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.

## SPARKLING

	G / B
Prosecco, <b>Mionetto Avantgarde</b> , IT	28
Prosecco, <b>La Marca</b> , IT (SPLIT)	13
Champagne, <b>Taittinger</b> , FR (375 ml)	65
<b>WHITE &amp; ROSÉ</b>	
Riesling, <b>Chateau Ste Michelle</b> , WA	10 / 34
Rosé, <b>Anew</b> , WA	9 / 30
Rosé, <b>Miravel</b> , FR	13 / 46
Pinot Grigio, <b>Ecco Domani</b> , IT	8 / 26
Pinot Gris, <b>J Vineyard</b> , CA	13 / 46
Sauvignon Blanc, <b>Joel Gott</b> , CA	9 / 30
Sauvignon Blanc, <b>Kim Crawford</b> , NZ	10 / 34
Chardonnay, <b>Simi</b> , CA	10 / 34
Chardonnay, <b>Chateau St. Michelle Indian Wells</b> , WA	12 / 40
White Blend, <b>EVO Lucky #9</b> , WA	13 / 46

## RED

	G / B
Pinot Noir, <b>Decoy</b> , CA	11 / 38
Pinot Noir, <b>Böen</b> , CA	18 / 66
Merlot, <b>Columbia Winery</b> , WA	9 / 30
Cabernet Sauvignon, <b>Sterling</b> , CA	9 / 30
Cabernet Sauvignon, <b>Silver Palm</b> , CA	13 / 46
Cabernet Sauvignon, <b>Justin</b> , CA	14 / 50
Cabernet Sauvignon, <b>Quilt</b> , CA	75
Cabernet Sauvignon, <b>Duckhorn</b> , CA	90
Sangiovese, <b>Silverado</b> , CA	68
Red Blend, <b>Locations CA</b> , CA	15 / 55
Red Blend, <b>Charles &amp; Charles</b> , WA	11 / 38
Malbec, <b>Tahuan</b> , AR	10 / 34

## SIGNATURE COCKTAILS

### Black Russian Martini 11

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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