**APPETIZERS**

Fried Pickle Spears 8  
Dill Spears • Spicy Remoulade

Knollwood Wings 14 GF  
House Smoked • Bone-In • Celery • Ranch

Bang Bang Shrimp 15  
Crispy Shrimp • Sweet Chili Aioli

Humus Crudités 13 GF/V  
Roasted Garlic Humus • Seasonal Vegetables

Caprese Flatbread 13  
Pesto • Mozzarella • Grape Tomato • Balsamic Glaze

Pub Pretzel 1  
Salted • Yuquilaing Cheese

Crab Cakes 14  
Panko • Jumbo Crab • Spicy Remoulade

**FIELD/KETTLE**

Chefs Soup 5-7  
Chili • Potato Soup • Chefs Special

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 Feta Cheese • Walnuts • Raspberry Vinaigrette

House Steak Salad 17  
Long Island Strip • Romaine Heart • Blue Cheese • Bacon  
Crispy Onions • Grape Tomato

Power Salad 13  
Quinoa • Avocado • Tomato • Cucumber • Arcadia Blend Cilantro Balsamic Vinaigrette

Additions • 6oz Grilled Chicken 7 • Shrimp 9 • 8oz Salmon 11

**FEATURES**

Pesto Chicken 17 GF  
Blinstered Tomatoes • Asparagus • Yukon Potatoes  
Red Pepper Coulis

Ahi Tuna 29 GF  
Scared Rare • Roasted Green Beans • Wild Rice

Salmon Oscar 28 GF  
Jumbo Crab • Asparagus • Hollandaise • Wild Rice

Vegetarian Stuffed Peppers 18  
Impossible Meat • Diced Tomato • Black Beans  
Cheese • Spanish Rice • Marinara

Blackened Chicken Penne 19  
Mushrooms • Peppers • Onions • Mornay • Garlic Bread

Fish n Chips 15  
Founder’s Beer Battered • Salt and Vinegar Fries

Chicken Marsala 17  
Rich Mushroom Marsala • Mashed Potatoes

Seafood Penne 31  
Jumbo Crab • Grilled Shrimp • Pesto • Tomato • Parmesan

**OFF THE GRILL**

Served with one side choice

Steak Additions • Oscar Topping 5 • Crab Cake 5

7oz Filet Mignon 40 GF  
Meats by Linz Heritage Angus

14oz Ribeye 46 GF  
Meats by Linz Heritage Angus

Pork Porterhouse 21 GF  
Halpem’s Finest Cut

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

Mulligan Burger 18 W/ Fries  
Pulled Baby Back Ribs • Onion Straw • BBQ • Pepper Jack

Calhoun Sandwich 15 W/ Fries  
Turkey • Avocado • Tomato • Arugula • Mayo • Bacon

Shaved Prime Rib 16 W/ Fries  
Mushrooms • Onions • Swiss • Horseradish Sauce

Steak Quesadilla 15  
Grilled Steak • Mixed Cheese • Pico de Gallo • Steak Sauce

Crissy Chicken Sandwich 14 W/ Fries  
Fried Chicken Breast • Mayo • Tomato • Arugula

Philly Steak Flatbread 16  
Shaved Prime Rib • Steakhouse Aioli • Onions • Peppers

Mushrooms • Mozzarella

**EXTRAS**

Sides 5  
Wild Rice • Fries • Broccoli • Seasonal Fruit

Mashed Potato • Sautéed Mushrooms and Onions • Green Beans

Premium Sides 6  
Asparagus • Truffle Fries • Homestyle Mac • Brussel Sprouts

**BIRCHWOOD**

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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.**
<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>RED</th>
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<tbody>
<tr>
<td>Prosecco, Mionetto Avantgarde, IT</td>
<td>Pinot Noir, Decoy, CA</td>
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<tr>
<td>Prosecco, La Marca, IT (SPLIT)</td>
<td>Pinot Noir, Böen, CA</td>
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<tr>
<td>Champagne, Taittinger, FR (575 ml)</td>
<td>Merlot, Columbia Winery, WA</td>
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<td>Cabernet Sauvignon, Sterling, CA</td>
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<td></td>
<td>Cabernet Sauvignon, Silver Palm, CA</td>
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<td></td>
<td>Cabernet Sauvignon, Justin, CA</td>
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<td></td>
<td>Cabernet Sauvignon, Quilt, CA</td>
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<td></td>
<td>Cabernet Sauvignon, Duckhorn, CA</td>
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<td>Sangiovese, Silverado, CA</td>
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<td>Red Blend, Locations CA, WA</td>
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<td></td>
<td>Red Blend, Charles &amp; Charles, WA</td>
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<td>Malbec, Tahuan, AR</td>
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|                                   | G / B                         | 7 / 28
|                                   |                               | 15
|                                   |                               | 65

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<tr>
<th>WHITE &amp; ROSÉ</th>
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<tr>
<td>Riesling, Chateau Ste Michelle, WA</td>
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<tr>
<td>Rosé, Anew, WA</td>
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<tr>
<td>Rosé, Miravel, FR</td>
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<tr>
<td>Pinot Grigio, Ecco Domani, IT</td>
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<tr>
<td>Pinot Gris, J Vineyard, CA</td>
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<td>Sauvignon Blanc, Joel Gott, CA</td>
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<td>Sauvignon Blanc, Kim Crawford, NZ</td>
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<td>Chardonnay, Simi, CA</td>
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<td>Chardonnay, Indian Wells, WA</td>
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<td>White Blend, EVO Lucky #9, WA</td>
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|                                   |                               | 10 / 54
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|                                   |                               | 8 / 26
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|                                   |                               | 10 / 54
|                                   |                               | 12 / 40
|                                   |                               | 15 / 46

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<thead>
<tr>
<th>SIGNATURE COCKTAILS</th>
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<tbody>
<tr>
<td>Black Russian Martini 11</td>
<td>Blackberry Margarita 14</td>
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<tr>
<td>Absolut • Kahlua</td>
<td>Casamigos Reposado • Fresh Citrus Juice</td>
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<tr>
<td>The Botanist G&amp;T 14</td>
<td>Blackberry</td>
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<tr>
<td>The Botanist Gin • Rose Water</td>
<td>Bourbon Renewal 14</td>
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<tr>
<td>Tonic • Lemon Juice</td>
<td>High West Prairie • Bitters</td>
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<tr>
<td>Blackberry Bourbon Renewal 14</td>
<td>Lemon Juice • Blackberry</td>
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<tr>
<td>Pom Collins 12</td>
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<tr>
<td>Mt. Gay Rum • Cointreau • Lime • Pomegranate Juice</td>
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<tr>
<td>Simple Syrup • Club Soda</td>
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<tr>
<td>Aperol Spritz 10</td>
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<tr>
<td>Aperol • Mionetto Avantgarde • Club Soda</td>
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