



## SMALL PLATES

### AHI TUNA POKE

Marinated Ahi Tuna, Cucumbers, Red Onion, Edamame, Cilantro, Sesame Seeds, Nori Strips, and served with Wonton Chips | 15

### POW POW SHRIMP

Crispy Jumbo Shrimp Tossed in Club Made Pow Pow Sauce, Asian Slaw, Wonton Chip, Sriracha Drizzle and Topped with Green Onion | 12

### NICKLAUS NACHOS

Crispy Tortilla Chips, Grilled Chicken and Steak, Salsa, Jalapeno, Olives and Queso served with Sour Cream and Guacamole | 13

### CHICKEN & STEAK QUESADILLAS

Grilled Chicken and Steak, Jack Cheese, Onions, Peppers and Bacon, served with Sour Cream and Salsa | 13

### WINGS

Choice of Buffalo, Reaper, BBQ or Jerk Seasoning | 16

## ENTREES - AVAILABLE 5PM TO 9PM

### SPIEDINI PANKO CRUSTED CHICKEN TENDERLOIN

Toasted Almond Butter, Linguine, Marinara Sauce, Parmesan and Fried Basil | 23

### CHIPOTLE SEARED SALMON

Warm Black Bean Cous Cous and Quinoa Salad, Pineapple Avocado Salsa, Crema, and Topped with Cilantro | 25

### BLACK AND BLUE FILET\*

8oz Center Cut Filet, Black and Blue Seasoned Roasted Cauliflower, Blue Cheese Mashed Potatoes, with Port Wine Demi-Glaze | 49

### BOURBON GLAZED KC STRIP\*

Grilled 12 oz. KC Strip, Sweet Potato Hash, Grilled Asparagus, Bourbon Glaze and Tobacco Onions | 45

## SALADS

### NICKLAUS STEAK & WEDGE\*

Iceberg Lettuce, Angus Sirloin, Spiced Pecans, Bacon, Asparagus, Plum Tomato, and Blue Cheese Dressing | 24

### GREEK CHICKEN SALAD

Grilled Chicken Breast, Kalamata Olives, Avocado, Ted Onion, Cucumbers, Tomatoes, Pita Strips, Feta Cheese on Romaine Lettuce with a Greek Vinaigrette | 16

## SOUPS

### ROASTED POBLANO SOUP *Served with Crema Drizzle*

Cup | 5 Bowl | 6

### SOUP OF THE WEEK *Ask your server for details!*

Cup | 5 Bowl | 6

### SPRING SALMON SALAD

Grilled Salmon, Spinach and Spring Mix, Blueberries, Sliced Almonds, Feta Cheese, with a Poppyseed Vinaigrette | 16

### HOUSE SALAD

Side | 7 Full | 10  
*Choice of Dressing: Italian, Blue Cheese, Balsamic Vinaigrette, Honey Mustard*

### CAESAR SALAD

Side | 7 Full | 10

## HANDHELDS

### GOURMET CHICKEN MELT

Grilled Chicken Breast, Bacon, Peppadew Aioli, Baby Spinach, Swiss and Mozzarella Cheese, Pressed in Rosemary Focaccia Bread | 15

### DUROC PORK TENDERLOIN SANDWICH

Hand Breaded in Panko, Served on an Egg Bun | 14

### CLASSIC BURGER\*

8oz Angus Beef Burger  
(May substitute Chicken, Black Bean or Cauliflower Patties) | 14

### BUFFALO CHICKEN WRAP

Crispy or Grilled Chicken, Romaine Lettuce, Cheese, Cherry Tomatoes, Bacon Bits, Served in a Jalapeno Cheddar Wrap | 13

## SIDES

FRUIT  
VEGETABLE MEDLEY  
COTTAGE CHEESE  
ASPARAGUS  
COLE SLAW

BUFFALO FRIES  
SWEET POTATO FRIES  
FRENCH FRIES  
TATER TOTS  
ONION RINGS

## DESSERT

### APPLE CIDER WAFFLE

Sugar Coated Waffle, Cinnamon Ice Cream, Apple Cider Salted Caramel, Topped with Toasted Pecans | 8

### SKILLET COOKIE DUO

Chocolate Chip and Peanut Butter Cookies Swirled Together, Cast Iron Baked, Topped with a Scoop of Chocolate Ice Cream and Chocolate Drizzle | 8

### ICE CREAM

Vanilla, Chocolate, Strawberry, or Cinnamon | 3

### ♥ This Menu is for One Time Use

\*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