



TO-GO MENU

SMALL PLATES

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

GOAT CHEESE TWO WAYS

Blistered Heirloom Cherry Tomatoes, Clover Honey and Baguette | \$14

NICKLAUS NACHOS

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

CHICKEN & STEAK QUESADILLAS

Fire-Grilled Chips, 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

SALAD

STRAWBERRY SPINACH SALAD

Grilled Chicken Breast, Sliced Strawberries, Red Onion, Goat Cheese, Candied Spicy Pecans and a Bacon Vinaigrette | \$18

NICKLAUS STEAK & WEDGE*

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

AVAILABLE ONLY AFTER 5 PM FOR DINNER

APPLE SALMON SALAD

Arugula and Spring Mix, Roasted Butternut Squash, Sliced Granny Smith Apples, Dried Cranberries, Feta Cheese, Walnuts and an Apple Cider Vinaigrette | \$18

HOUSE SALAD

Side | \$7 Full | \$10

Choice of Dressing: Italian, Blue Cheese, Balsamic Vinaigrette, Honey Mustard

CAESAR SALAD

Side | \$7 Full | \$10

SOUP

CHICKEN TORTILLA SOUP

Cup | \$5 Bowl | \$6

FAMILY MEAL TO-GO

LARGE 1 TOPPING PIZZA AND 10 WINGS

Thin or Thick Crust
(Gluten Free Crust additional \$3)
\$25

SANDWICHES

SERVED WITH A SIDE

CHIPOTLE PESTO CHICKEN SANDWICH

Grilled Chicken Breast on Rustic Farm house Bread, Smokey Chipotle Pesto, Provolone Cheese, Lettuce, Tomato, Onion | \$15

CLASSIC BURGER*

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

BUFFALO CHICKEN WRAP

Crispy or Grilled | \$13

SIDES

FRENCH FRIES, TATER TOTS, FRUIT, VEGETABLE MEDLEY, COTTAGE CHEESE, BUFFALO FRIES, SWEET POTATO FRIES

ENTREES

AVAILABLE 5PM-9PM

SERVED WITH A SALAD

SPIEDINI PANKO CRUSTED CHICKEN TENDERLOIN

Toasted Almond Butter, Linguine, Marinara Sauce, Parmesan and Fried Basil | \$23
SALAD NOT INCLUDED FOR THIS DISH

LEMON HERBED BUTTER SALMON

Warm Arugula Salad with Shallots, Grape Tomatoes, and Rosemary Fingerling Potatoes | \$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

OTHER AVAILABLE SIDES:

Vegetable Medley, Mashed Potato, Baked Potato,

DESSERT

APPLE CIDER WAFFLE

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

WARM CHOCOLATE FUDGE LAVA CAKE

with Raspberry Sauce, Whipped Cream, and Fresh Berries | \$6

ICE CREAM

Vanilla, Chocolate, Peppermint Stick or Cinnamon | \$3

*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