



# STARTERS

## FIRECRACKER SHRIMP

Crispy Shrimp tossed with Sweet Chili Aioli and Fresh Lime 15

## CHICKEN WINGS

Choice of Plain or Buffalo 14

## HUMMUS TRIO

Olive Tapenade, Cucumber Salad and House Made Hummus with Toasted Pita Bread 8

## SOUTHWEST CHICKEN QUESADILLA

Grilled Chicken, Onions, Black Beans, Sweet Corn, Peppers and Cheddar Cheese 14

## SOUP OF THE DAY

House Made Everyday 6

## THAI CHICKEN LETTUCE CUPS

Marinated Thai Chicken, Water Chestnuts, Mushrooms, Cashews, Sliced Green Onions, Julienne Red Pepper Served with Lettuce Cups and Thai Ginger Sauce 10

# SALADS

## PESTO SALMON SALAD 🐟

Seasonal Greens, Feta Cheese, Grape Tomatoes Artichokes Hearts, Honey Lime Vinaigrette 22

## SANTA FE SALAD

Crisp Romaine Lettuce, Blackened Chicken Breast, Red Onion Julienne Peppers, Jack Cheese, Avocado, Tomato, Crispy Tortilla Strips and Buffalo Bacon Ranch Dressing 14

## JUMBO LUMP CRAB LOUIE 🦀

Little Gem Lettuce, Jumbo Lump Crab, Avocado, Cherry Tomato, Boiled Egg and Louie-Style Dressing 25

## COBB SALAD 🥗

Romaine lettuce with Avocado, Tomato, Egg, Bacon, Blue Cheese, Grilled Chicken, and Choice of Dressing 14

# FAVORITES

## MUPSA PIZZA

Mushrooms, Pepperoni, Italian Sausage 15

## AHI TUNA POKE BOWL

Fresh Ahi Tuna, Cucumbers, Bean Sprouts, Avocado, Edamame Beans Served over White Rice 16

## CHICKEN MEDITERANEAN PASTA

Campanelle Pasta, Grape Tomatoes, Black Olives, Artichokes, Grilled Chicken and Feta Cheese in a White Wine Sauce 23

## NUTTY CHICKEN SALAD CROISSANT

Our Signature Pecan Chicken Salad with Crips Lettuce and Sliced Tomatoes Served on a Toasted Croissant 13

## SHRIMP TACO

Corn Tortilla, Sautéed Shrimp, Pico, Avocado, Slaw with House Made Chips and Salsa 18

# SANDWICHES

## CANYON GATE CHEESE STEAK

Shredded Beef, Grilled Onions and Jalapeños. Served on a Toasted French Roll with American & Pepper Jack Cheese 16

## TURKEY BURGER

Fire grilled Turkey Burger with Pepper Jack Cheese, Chipotle Aioli, and topped with Lettuce, Tomato & Onion 13

## DOVER SOLE BURRITO

Crispy Dover Sole, Diced Tomatoes, Red Onion, Cilantro, Shredded Cabbage, Cheddar & Jack Cheese, Avocado, Spicy Aioli, wrapped in a Spinach Tortilla 15

## CLASSIC BURGER

Fire Grilled Angus Beef, topped with Lettuce, Tomato & Onion 15

## BLACK RUSSIAN SANDWICH

Shaved Corned Beef, Roasted Turkey Breast, Coleslaw, Swiss Cheese, Thousand Island Dressing, served on Marble Rye Bread 15

## ITALIAN PANINI

Prosciutto, Salami, Pepperoncini, Mozzarella, Lettuce, Tomato, Onion Italian Dressing served on Grilled Focaccia Bread 14

## BBQ CHICKEN SANDWICH

Shaved BBQ Chicken, Caramelized Onions, Aged Cheddar Cheese, Fried Jalapeños, Served on a Toasted Hawaiian Bun 14



# BUBBLES

## Brut

Perrier-Jouet (375ml), Champagne, France

70

## Prosecco

Mionetto (187ml), Treviso, Italy

16

## Sparkling Rose

Faire la Fete, Cremant de Limoux, France

12

## WHITE

### Rose, Fleur De Mer

Cotes de Provence, France

11

### White Blend, Evolution Lucky No. 9

Dundee Hills, US

11

### Pinot Grigio, J Vineyards

California

9

### Sauvignon Blanc, Kim Crawford

Marlborough, New Zealand

12

### Sauvignon Blanc, Greg Norman Estates

Marlborough, New Zealand

10

### Chardonnay, Chateau Ste. Michelle "Indian Wells"

Columbia Valley, Washington

12

### Chardonnay, Kendall Jackson

California

13

### Riesling, Chateau Ste Michelle

Columbia Valley, WA

7

## RED

### Pinot Noir, Three Thieves

California

8

### Pinot Noir, Boen

California

15

### Merlot, The Velvet Devil

Columbia Valley, WA

9

### Blend, Blackbird "Arise"

Napa Valley, California

18

### Blend, Locations CA

California

12

### Cabernet Sauvignon, Silver Palm

California

12

### Cabernet Sauvignon, Justin

Paso Robles, California

16

### Malbec, Tahuan

Mendoza, Argentina

11

# SPECIALTY COCKTAILS

## 1st Tee Mule

Absolute Vodka, Strawberry Syrup, Lime Juice and Ginger Beer 12

## The Highest

Highest American Prairie Bourbon, Antica Vermouth, and Black Walnut Bitters 14

## Tee Off Spritz

Aperol and St-Germain Liqueur topped with Champagne 12

## Prickly Pear Margarita

Casamigos Blanco Tequila, Blood Orange Syrup, Fresh Lemon & Lime Juice

Served with a Salt Rim 13

## The Botanist Martini

The Botanist Gin, Dry Vermouth and Orange Bitter Shaken and Served 14

## 10th Tee

Twist on a Classic Mojito served with Mt Gay Rum and Fresh Lime & Mint 13

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. 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. The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.