STARTERS

FIREFCRACKER 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

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

C.C. CLUB
Smoked Turkey Breast, Applewood Bacon, Provolone cheese, Avocado, Roma Tomato, Lettuce and Mayonnaise, served on Whole Wheat Toast 13

ITALIAN PANINI
Prosciutto, Salami, Pepperoncini, Mozzarella, Lettuce, Tomato, Onion Italian Dressing served on Grilled Focaccia Bread 14.00

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.
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### BUBBLES

**Brut**  
Taittinger (375ml), Champagne, France  
68

**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**, Oyster Bay  
  Marlborough, New Zealand  
  12
- **Sauvignon Blanc**, Greg Norman Estates  
  Marlborough, New Zealand  
  10
- **Chardonnay**, Chateau Ste. Michelle “Indian Wells”  
  Columbia Valley, Washington  
  12
- **Chardonnay**, J Lohr  
  Monterey California  
  10
- **Riesling**, Chateau Ste Michelle  
  Columbia Valley, WA  
  7

### RED

- **Pinot Noir**, Erath  
  Oregon  
  11
- **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**, Tahan  
  Mendoza, Argentina  
  11

### SPECIALTY COCKTAILS

**1st Tee Mule**  
Absolute Vodka, Strawberry Syrup, Lime Juice and Ginger Beer 12

**The Highwest**  
Highwest American Prairie Bourbon, Antica Vermouth, and Black Walnut Bitters 14

**Tee Off Spritz**  
Aperol and St-Germain Liqueur topped with Champagne 12

**Bloody Orange 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