The Pub

SHAREABLES

CHARCUTERIE BOARD | 18
Chef’s Selection of Seasonal Meats & Cheeses
Grainy Mustard | Olives | Crostini

EVERYTHING PRETZEL BITES | 11
Grainy Mustard | House Queso

SHORT RIB TACOS | 11
Pico de Gallo | Avocado Sour Cream | Cojita Cheese

SHRIMP COCKTAIL | 14
Cocktail Sauce | Lemon

3-CHEESE QUESADILLA | 10
Pepper Jack | Cheddar | Cream Cheese
Garlic | Salsa | Sour Cream
add Chicken | 2

CRAB DIP | 16
Spinach | Artichoke | Cream Cheese
Grilled Pita

SALADS + SOUPS

BLACK BEAN SOUP CUP 7 | BOWL 10
Bacon | Andouille Sausage | Tasso Ham
Sour Cream | Scallions

MINESTRONE SOUP CUP 6 | BOWL 9
Topped with Parmesan

HOUSE SALAD | 5
Mixed Greens | Cucumber | Carrot
Tomato | Choice Dressing

CHOPPED CAESAR
SMALL 7 | LARGE 10
Crisp Romaine | Parmesan-Reggiano
Crostini | House Made Caesar Dressing

MICHIGAN SALAD | 14
Mixed Greens | Port Cherries | Candied Pecans
Bleu Cheese | Apple Cider Dijon Vinaigrette

QUINOA BOWL | 14
Kale | Dried Cranberry | Blueberry | Edamame
Pumpkin Seeds | Tossed in Green Tea Honey
Vinaigrette

SOUTHWEST SALAD | 13
Mixed Greens | Black Beans | Bell Peppers
Corn Tortilla Strips | Cilantro | Pepper Jack
Tossed in Chipotle Ranch

PROTEIN ADD ON TO ANY SALAD
Grilled Chicken 7 | Salmon 10 | Filet 11

SIDES

GREEN BEANS | 7
FRESH FRUIT | 5
SPAETZLE | 7
MASHED POTATOES | 6
SAUTEED ZUCCHINI & SQUASH | 6

BASMATI RICE | 5
FRENCH FRIES | 5
WILD MUSHROOMS | 6
BRAISED CABBAGE | 6

HANDHELDs
includes French Fries or Fresh Fruit

CLUB BURGER | 14
1/2 Pound Angus
Lettuce | Tomato | Onion | Pickle Spear
Choice of Cheese
American | Swiss | Cheddar | Provolone
Add Bacon | 2

CLUB WRAP | 13
Choice of Chicken or Turkey
Bacon | Lettuce | Tomato | Cheddar
Avocado Ranch

TUSCAN GRINDER | 14
Ham | Capicola | Salami | Provolone
Red Pepper Aioli | Banana Pepper | Ciabatta Bread

ENTREES
includes House Salad or Soup du Jour

CAESAR SALAD | 2
CHAR-GRILLED SALMON | 25
Teriyaki Glaze | Green Beans | Basmati Rice
Pineapple Salsa

SHRIMP SCAMPI | 25
Linguini | Garlic Butter | Tomatoes | Scallion
Parmesan | Crostini

PARMESAN PANKO CRUSTED CHICKEN | 20
Mashed Potatoes | Green Beans | Boursin Cream

STUFFED BELL PEPPER | 15
Quinoa | Farro | Zucchini | Squash
Mozzarella | Tomato Basil Sauce

BRAISED BEEF SHORT RIB | 34
Red Wine Demi | Crispy Onion
Choice of Two Sides

PORK SCHNITZEL | 22
Spaetzle | Braised Cabbage | Black Pepper Gravy

7OZ CENTER CUT FILET MIGNON | 35
House Zip Sauce | Choice of Two Sides

PIZZA PIES
*GLUTEN FREE CAULIFLOWER CRUST AVAILABLE

OP SUPREME | 15
Pepperoni | Green Pepper | Ham | Bacon
Onion | Sausage | Mushroom

CHICKEN PESTO | 14
Chicken | Tomato | Pesto | Mozzarella

BUFFALO CHICKEN | 14
Chicken | Hot Sauce | Cheddar | Jalapeno

PGM | 13
Pepperoni | Mushroom | Green Pepper

CHEESE | 11
Mozzarella | Pizza Sauce

PEPPERONI | 12
Pepperoni | Mozzarella

BREADSTICKS | 15
1 Dozen | Marinara

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. 36859 0819 55
### WHITE WINES

#### BUBBLES
- La Marca, Prosecco, Italy 9/32
- Mionetto, Prosecco, Italy 10/36
- Segura Viudas, Blanc, Spain 11/40
- Fair la Fete Rose, France 14/48

#### ROSÉ
- Fleur de Mer, Cotes de Provence, France 13/48
- Studio by Miraval, France 12/44

#### PINOT GRIGIO
- Lunardi, Italy 8/28
- Avia, Slovenia 9/32
- Terlato, Italy 13/50

#### CHARDONNAY
- Nespolino Bianco, Italy 8/29
- Talbot Kali, Monterey, California 11/40
- Calera, Central Coast 12/44

#### SAUVIGNON BLANC
- Seaglass, California 8/28
- 3 Brooms, Marlborough, NZ 11/36
- Clouston & Co, New Zealand 12/44

#### OTHER WHITES
- Sokol Blosser Evolution, White Blend 9/32
- Shady Lane Dry Riesling, TC, MI 9/32
- Chateau Crabtibey Blanc, White Blend, CA 48

### RED WINES

#### CABERNET SAUVIGNON
- 96 Points, California 11/36
- Decoy, California 14/48
- Silver Palm, North Coast, CA 11/40
- Celani Robusto, Napa, CA 63

#### MALBEC
- Goulart Classico, Mendoza, Argentina 9/32
- Siesta, Mendoza, Argentina 63

#### MERLOT
- Nespolino Rosso, Italy 8/29
- J. McCelland, Napa California 14/48
- Freemark Abbey, Napa 66

#### CHIANTI
- Rufino, Italy 8/28

#### PINOT NOIR
- Avia, Slovenia 9/32
- Boen, Santa Barbara, CA 13/48
- Lioco, Mendocino Country 56

### SPECIALTY COCKTAILS

#### RUM PUNCH
Mount Gay Rum, Pineapple Juice, Fresh Lime, Gingerale, Lime Slice

#### APEROL SPRITZ
Aperol, Prosecco, Club Soda, Orange Wheel

#### CASA-PALOMA
Casamigos Blanco Tequila, Grapefruit Soda, Lime

#### HIGH WEST HOT TODDY
High West American Prairie Bourbon, Honey Syrup, Hot Water, Cinnamon Stick, Lemon

#### PERFECT G&T
The Botanist Gin, Fever-Tree Tonic, Lime Wedge

#### BLUE RASPBERRY BUCK
Absolut Vodka, Blue Curacao, Ginger Beer, Lemon Juice

#### CHERRY WHISKEY SOUR
Ugly Dog Black Cherry Whiskey, Simple Syrup, Cherry Juice, Lemon Wedge

### BEERS

#### ON TAP
- MILLER LITE
- BLUE MOON
- HEINEKEN
- FOUNDER’S ALL DAY IPA
- BUDLIGHT
- LABATT
- LBC ROTATIONAL
- BELL’S SEASONAL
- ETERNITY BREWING SEASONAL
- GUINNESS

*SEE SERVER FOR ROTATING DRAFTS

#### BOTTLES
- MILLER LITE
- COORS LIGHT
- BUDWEISER | BUDLIGHT
- MIC ULTRA
- NEW BELGIUM FAT TIRE
- LABATT | LABATT LIGHT
- CORONA | CORONA LIGHT
- ETERNITY BREWING SEASONAL

#### SELTZERS
- WHITE CLAW VARIETIES
- TRULY VARIETIES
- HIGH NOON VARIETIES