



MAIN DISHES

YOGURT BOWL | 8 V

vanilla yogurt topped with fresh berries, granola, and honey drizzle

SOUTHWEST BREAKFAST BURRITO | 14

scrambled eggs with cheddar cheese, chorizo, potatoes, and peppers wrapped around a warm tortilla

CLASSIC FRENCH TOAST | 11

powdered sugar, fresh strawberries, and with maple syrup, served with a side of bacon

DENVER OMELET | 10 ®

ham, peppers, onions, and cheddar cheese, served with a side of bacon

BREAKFAST YOUR WAY | 10

any style of eggs, bacon, sausage, or ham with your choice of bread and side

BELGIAN WAFFLE | 10

crispy Belgian waffle topped with fresh strawberries and served with a side of bacon

BREAKFAST SIDES

FRESH FRUIT | 5

BACON or SAUSAGE | 6

HAM | 7

GRITS | 5

ROASTED POTATOES | 5

COTTAGE CHEESE | 5

FRESH BAKED CINNAMON ROLL | 6

Curated Breakfast Menu by

10h

Megan Dusch, Executive Chef

*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. ©ClubCorpUSA, Inc. All rights reserved. 45188 0819 SS



★ MEMBER FAVORITES



VEGETARIAN



VEGAN



GLUTEN FREE

Specific dietary restrictions or allergies? Please let your server know, or ask to speak with the Chef.