



PORTER VALLEY

COUNTRY CLUB

STARTERS

AHI POKE STACK

ahi tuna tossed with sweet soy wasabi aioli served with cucumbers, avocado, and crispy wontons | 17

SMOKED SALMON AND ARUGULA ★

baby arugula, cherry tomatoes, and key lime dressing on a bed of smoked salmon, watermelon relish, and fried capers | 12

BANG BANG SHRIMP

crispy shrimp with sweet chili aioli | 13

CHARCUTERIE BOARD ★

chef's offerings of meats and cheeses paired with berries, cornichons, artisan bread, and whole grain mustard | Good for Two People | 20

SALADS

POWER SALAD ★

spinach, beets, walnuts, quinoa, gorgonzola, green onion, dried cranberries, carrots, and sherry vinaigrette | 16

GRILLED GREEK SALAD ★

grilled romaine heart, kalamata olives, feta cheese, onions, peppers, cucumbers, red wine vinaigrette, and pita bread | 14
add chicken | 2
add salmon | 4

ASIAN CHICKEN SALAD ★

romaine lettuce, cabbage, onions, peppers, almonds, mandarin oranges, carrots, wontons, teriyaki glazed chicken, and asian dressing | 16

CLASSIC CAESAR

served with grilled chicken and club-made caesar dressing | 14

HANDHELDS

MONTERREY CHICKEN CROISSANT ✂

grilled chicken breast, bacon, avocado, swiss cheese, lettuce, tomato, and honey mustard dressing on a brioche bun | 14

SIGNATURE BURGER ✂

your choice of beef, turkey, or impossible burger served with lettuce, tomato, and onion | 16
upgrade your burger | 2
cheese and bacon / bacon and egg / avocado and jalapeno jack / black and blue

SIDES

french fries
steak fries
sweet potato fries
onion rings
side salad
mixed vegetables
fruit cup
club chips

STEAK AND SEAFOOD

PRIME PORTERHOUSE | 42

PRIME NEW YORK STRIP | 38

PRIME FILET OF BEEF 8 OZ. | 48

COLD WATER LOBSTER TAIL 7 OZ. | 45

ENHANCEMENTS | 6

bearnaise | au poivre | blue cheese crusted | bordelaise | wild mushroom confit | caramelized shallots

MEMBER FAVORITES

CLASSIC WINGS

fried wings and your choice of buffalo, teriyaki, barbecue, or mango habanero served with ranch, celery, and carrots | 15

BEER BATTERED FISH TACOS

three tacos with shredded green cabbage, queso blanco, chipotle aioli, and sliced lime | 14

STEAK AND CHICKEN QUESADILLA

fire grilled steak and chicken, jack cheese, grilled onion, and peppers served with sour cream and salsa | 12

MAPLE CIDER PORK CHOP

served with green chili cheddar grits and wilted spinach | 24

TAMARI STIR FRY ★

broccoli, carrots, baby corn, onion, bell peppers, cashew tamari sauce, and basmati rice | 18

WILD MUSHROOM RAVIOLI ★

with a white truffle and oyster mushroom cream sauce | 26

CHICKEN PARMIGIANA

breaded chicken, marinara sauce, arugula and romaine, baby heirloom tomatoes, and a lemon vinaigrette | 24

FIRE GRILLED SALMON ★

Atlantic salmon with grilled asparagus and blistered cherry tomatoes | 26

PRIME FLAT IRON STEAK ★

wasabi horseradish, mashed potatoes, king oyster mushroom sauce | 28

LEGEND

NEW ITEM



SIDE INCLUDED



*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