



DINNER MENU

STARTERS

SHOTGUN SHRIMP | 12

crispy shrimp tossed in our signature creamy chili sauce & asian slaw

SWEET PEPPER CALAMARI | 12

crispy calamari with pepper jelly, sweet peppadew & pepperoncini

TUNA TOSTADAS* | 14

sesame seared ahi tuna, avocado, pickled onions, cilantro, chipotle crema, toasted wontons

HUMMUS TRIO | 10

roasted red pepper, garlic lime & traditional, tzatziki, served with toasted pita

LEMONGRASS CHICKEN POTSTICKERS | 10

pan fried steamed, served with citrus ponzu sauce

CLUBHOUSE WINGS GF | 10

tossed with your choice of:

buffalo, burners, barbecue, honey sriracha, dry rub, everything bagel, honey habanero

MUSSELS FRITI | 12

crispy fried mussels served with italian tartar & marinara sauce

CHEF'S SPECIALTIES

enjoy your favorite entree tapas style, price indicated as full size / tapas

FILET MIGNON* GF | 28/24

red wine demi, crispy red potatoes, asparagus

RCC RIBEYE* GF | 26/22

garlic-herb butter, whipped potatoes, creamed spinach, shallots

BALSAMIC STEAK TIPS* GF | 22/18

grilled filet medallions with pickled onion, whipped potatoes & creamed spinach

MEDITERRANEAN LAMB KABOBS* GF | 22/16

grilled lamb with saffron infused rice, asparagus & crispy red potatoes

HONEY MISO SALMON* GF | 20/14

pan seared salmon topped with honey miso glaze, served over jasmine rice & bok choy

MUSSELS & CLAM LINGUINE | 16/12

mussels & little neck clams over pasta with a white wine garlic butter sauce served with garlic bread

VEGETABLE CANNELLONI V, GF | 16/12

stuffed herb ricotta cheese, spinach, squash & mushrooms topped with crispy tofu

SHELLFISH PAELLA GF | 20/14

saffron rice with mussels, shrimp, clams, chorizo & roasted red peppers

BULGOGI SHORT RIBS GF | 24/16

grilled korean barbeque, jasmine rice, bok choy

BAKED SCALLOP GRATIN | 20/14

jumbo sea scallops topped with béchamel, served with potato gratin & creamed spinach

BRAISED BEEF & POLENTA GF | 20/14

crispy polenta toast topped with braised short rib ragu, served with a squash medley

SALADS & SOUP

SOUTHWEST SALMON GF | 12

pan seared salmon, romaine, roasted corn salsa with black beans, avocado, shredded cheddar, pico de gallo, crispy wontons & chipotle ranch

CLASSIC CAESAR | 12

crispy romaine, parmesan, croutons & caesar dressing with your choice of grilled chicken or salmon

ROASTED BEET GF | 10

red & golden beets, burrata, arugula, balsamic glaze

BAJA SHRIMP SALAD GF | 12

blackened shrimp, arugula, quinoa, roasted corn salsa, feta, chimichurri

STEAKHOUSE WEDGE* GF | 14

fresh iceberg, filet medallions, bleu cheese, bacon, tomato, red onion

CRAB BISQUE | CUP 5, BOWL 7

LOADED CHILI | CUP 5, BOWL 7

cheese, sour cream, green onion

SIDES

mac & cheese | 6 jumbo asparagus | 6 squash medley | 6 creamed spinach | 6 frites | 4 side scallops | 10 side house or caesar salad | 6

PIZZA

12" gluten free pizza dough available

16" LARGE | 16

12" PERSONAL | 12

PIZZA TOPPINGS | .50

*pepperoni · ham · grilled chicken
italian sausage · bacon · green peppers
olives · banana peppers · roasted red pepper
pineapple · tomatoes · mushrooms
red onions · jalapeños*

CHEF'S OPEN GRILL

CLUBHOUSE BURGER* | 10

lettuce, tomato, pickles & onion, served on a toasted brioche bun

FILET SLIDERS* | 16

filet medallions, bleu cheese butter, horseradish cream

CHIPOTLE CHICKEN | 10

grilled chicken breast, pepperjack cheese, tomato, iceberg lettuce, avocado, chipotle aioli

PULLED PORK | 10

hickory smoked pork, coleslaw & fries, served on a toasted brioche bun

DESSERTS

ICE CREAM

chocolate or vanilla

CHOCOLATE LAVA CAKE

TURTLE CHEESECAKE

ORANGE CRÈME BRÛLÉE GF

BROWNIE SUNDAE

TRIPLE CHOCOLATE MOUSSE CAKE

*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 18% 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