

DINNER

TEE OFF

CHICKEN TENDERS
bbq or buffalo style // 10

JUMBO SHRIMP COCKTAIL-G
cocktail sauce, lemon //13

BAKERS DOZEN WINGS
hot, mild sauce or maple, bleu cheese dressing, celery sticks // 14
boneless style also available

THE "NIBLICK"
mozzarella sticks, potato ranch skins, chicken tenders // 15

POTATO RANCH SKINS
bacon, cheddar jack, scallions, ranch dressing // 9

MOZZARELLA STICKS
marinara sauce // 9

CHICKEN QUESADILLA
cheddar-jack, lettuce, tomatoes, olives, scallions // 12

LETTUCE SPRING ROLLS
crab meat, julienne vegetables, avocado, ponzu // 17

HUMMUS PLATE
roasted red peppers hummus, garlic hummus, pita // 12

PITCHING WEDGES

TOSTADO
corn tortilla, black bean spread, pork carnitas, lettuce, tomato, cranberry chipotle
cheddar // 12

BLT SLIDERS
bacon burger, crisp lettuce, tomato, mayo, brioche bun // 15

FLATBREAD
fig spread, green apple, baby arugula, goat cheese, smoked pancetta // 16

FAJITA MARINATED SKIRT STEAK
hominy relish, cilantro micros // 18

CHARCUTERIE PLATTER
du jour // 20

TUNA CARPACCIO- GF
green wakame salad, sesame oil // 16

MAHI TACOS
mojito lime mahi, lettuce, mango pico de gallo, fresh guacamole,
tortilla chips // 17

POTSTICKERS
kale and cabbage, lemongrass chicken // 10

SANDWEDGES

HOLE-IN-ONE BURGER
lettuce, tomato, onion, pickle, choice of cheese, fries // 13
deluxe with bacon // 14 turkey burger available

SALMON BURGER
avocado, siracha aioli // 16

THE SUPER STEAK "SANGIE"
prime rib, caramelized onions, cheddar, horseradish sauce, fries, ciabatta // 16

GRILLED WATERMELON STACK*
feta cheese, balsamic pearls, basil micros // 12

BLEU CHEESE & APPLE SALAD-GF
field greens, bleu cheese, raisins, opal apples, walnuts, raspberry vinaigrette // 12

BURRATA SALAD- GF
balsamic vinaigrette, tomatoes, basil greens // 10

ASIAN BROCCOLI SALMON SALAD- GF
garlic, asian sauce, sirachi sunflower seeds // 16

ADD STEAK* // 10
ADD SHRIMP* // 9
ADD CHICKEN/BLACKENED* // 8
ADD CRISPY BUFFALO CHICKEN* // 8

LONG DRIVES

ANGUS NEW YORK STRIP
12oz, smashed potatoes, shaved sautéed brussel sprouts // 35

MEDITERRANEAN CHICKEN
farro grains, kale, tomato, kalamata olives, feta cheese, caper sauce // 28

ASIAN PORK CHOP
12oz, sushi fried rice, chinese broccoli, hoisin teriyaki // 27

COWGIRL PRIME RIBEYE
16oz, smashed potatoes, brussel sprouts // 48

SEAFOOD CIOPPINO
clams, mussels, white fish, lobster, crab claws, seafood broth // 30

MARGARITA PASTA
fettucine pasta, fresh mozzarella, roasted tomato, basil, garlic, evoo // 25
add chicken // 30 add shrimp // 32

GRILLED TUNA
cucumber and ginger relish, yako-soba noodles, dashi broth // 30

SEARED HALIBUT
white bean and tomato ragout, sautéed spinach, citrus olive oil // 35

LAMB CHOPS
garlic and rosemary marinade, smashed potatoes, mint chimichurri
roasted carrots // 28

SHORT RIB
creamy polenta, sautéed spinach, tomato herb demi // 30

SIDES
BAKED POTATO // 3.5
MIXED VEGETABLE // 4.5
YUKON SMASHED POTATOES // 4.5
SHAVED BRUSSEL SPROUTS // 4.5
SAUTÉED KALE // 4.5
SAUTÉED SPINACH // 4.5

FRIDAY, SATURDAY AND SUNDAY
PRIME RIB* QUEEN 14OZ // 30 KING 18OZ // 35

GF- GLUTEN FREE