

# LUNCH

WELCOME TO THE CLUBHOUSE AT WOODLOCH SPRINGS - WE'RE HAPPY TO SHARE OUR HOSPITALITY WITH YOU.

## TEE OFF

### **Blackberry Flatbread \$14** *gf*

Cauliflower crust, blackberry jam, prosciutto, goat cheese, arugula, balsamic glaze

### **Clubhouse Board**

A la carte menu

### **Ahi Tuna Poke Tacos\* \$14**

Gyoza wrap, avocado, poke sauce, sesame seeds, mango salsa

### **Wings \$14**

Hot, mild, or maple, bleu cheese dressing, celery sticks (boneless available)

### **The "Niblick" \$15**

Mozzarella sticks, truffle fries, chicken tenders

### **Shrimp Cocktail Martini \$14** *gf*

Cocktail sauce, lemon

### **Potstickers \$13**

Pork, green onion, sweet chili sauce, teriyaki sauce

### **Buffalo Chips \$10**

Green onion, potato curls, buffalo sauce, ranch dressing

### **Smoked Salmon Dip \$14**

Naan bread, celery, carrots, radish, flatbread cracker

### **Vegetable Spring Roll \$13**

Fresh rice wrap, carrot, bell pepper, green onion, butter lettuce, radish, vermicelli rice noodles, mirin sauce

## THE FAIRWAY

### **Hole-in-One Burger \$16**

Locally sourced, all-natural grass-fed Hereford, USDA certified beef, lettuce, tomato, onion, pickle, choice of cheese, fries - **with bacon \$17**

### **Banh Mi Sliders \$15**

Dry rubbed roasted pork, carrots, radish, bell peppers, cilantro, pickled jalapenos, sriracha aioli, sweet potato fries

### **Fish and Chips \$17**

Lemon, tartar sauce, fries

### **French Dip \$18**

Prime rib, swiss cheese, au jus, baguette, fries

### **The Club \$16**

Turkey, B-L-T, mayonnaise on sourdough, fries

### **Brie\* Grilled Cheese \$16**

Arugula, honey-amaretto vinaigrette, walnuts, raisins, blackberry jam, apples

(\*Brie sourced from local farm Calkins Creamery, 1st Place Winter 2020 WCC)

### **Buffalo Chicken Wrap \$16**

Celery root slaw, buffalo sauce, lettuce, tomato, bleu cheese dressing

*Vegan/Vegetarian options are available, ask for menu*

**Gluten Free =** *gf*

## BISQUE & SOUP

French onion soup	cup \$5	crock \$6
Soup Du Jour	cup \$4	bowl \$5

## SANDWICH BOARD

Choice of Boar's Head turkey or ham;  
Grilled cheese;  
B-L-T;  
Choice of sourdough, rye or wheat bread  
Served with a pickle and chips

**Full Swing \$11**

**Half Swing and a Cup \$11.5**





## ON THE GREEN

### **Chicken Caesar Salad \$16**

Romaine, parmesan cheese, tomatoes, red onion, egg, croutons, house caesar

### **Iceberg Wedge \$13**

Tomatoes, bacon bits, choice of dressing

### **Cobb Salad \$17**

Eggs, grain blend, house blend lettuce, tomatoes, avocado, bacon, crumbled bleu cheese

### **Caprese Salad \$16 <sup>gf</sup>**

Vine-ripe tomatoes, burrata mozzarella, evoo, basil, balsamic pearls

### **Watermelon Salad \$14 <sup>gf</sup>**

Arugula, feta cheese, cucumbers, balsamic glaze, basil, lava salt

### **Butter and Fruit Salad \$16 <sup>gf</sup>**

Baby butterhead lettuce, seasonal berries, toasted almonds, apples, mandarin oranges, goat cheese, honey-amaretto vinaigrette

Add steak \$9

Add shrimp \$7

Add grilled or blackened chicken \$7

Add crispy buffalo chicken \$7

## DESSERTS

### **Chocolate Fudge Brownie \$7**

Woodloch fudge brownie, vanilla ice cream, whipped cream, caramel sauce

### **Donut Holes \$7**

Dipping sauces - crème anglaise, strawberry, chocolate

### **Gluten Free Chocolate Cake \$7**

Fresh berries, whipped cream

### **Woodloch Peanut Butter Pie \$5**

Brownie, peanut butter, chocolate ganache, chocolate sauce, whipped cream

### **Chocolate Chip Cookie Sundae \$7**

Homemade chocolate chip cookies, chocolate sauce, vanilla ice cream, whipped cream

### **Cheesecake \$5**

Homemade cheesecake, graham cracker crust, whipped cream, strawberry or blueberry sauce

### **Woodloch's Famous Mud Pie \$5**

Chocolate graham cracker crust, coffee ice cream, chocolate sauce, whipped cream, sliced almonds

### **Assorted Ice Creams \$3.50**

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*Vegan/Vegetarian options are available, ask for menu*

**Gluten Free = <sup>gf</sup>**

## COCKTAILS AND MARTINIS

### **Pear Springs Classic \$12**

Grey goose pear vodka, pear puree, lime juice, simple syrup

### **Cucumber Martini \$12**

Titos vodka, muddled cucumber, elder flower, lime garnish

### **Watermelon Margarita \$10**

Patron tequila, muddled watermelon, Cointreau, lime garnish

### **Bulleit Blackberry Old Fashion \$12**

Bulleit bourbon, fresh muddled blackberries, orange, bitters, simple syrup, club soda

### **House Made Sangria \$10**

Special house made recipe

### **Smoked Cocktail \$13**

(only available in Overlook)

# DINNER

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## PRACTICE ACRES

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### BISQUE & SOUP

French onion soup	cup \$5	crock \$6
Soup Du Jour	cup \$4	bowl \$5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## LONG DRIVES

### **New York Strip\* \$35 *gf***

12oz angus, smashed potatoes, asparagus

### **Flat Iron Steak \$30 *gf***

Dry rub, grilled corn salsa, fingerling potatoes, tomato chimichurri sauce

### **Margherita Pasta \$20**

Spaghetti, fresh mozzarella, grape tomatoes, fresh basil, parmesan cheese, evoo, garlic

### **Pasta Primavera \$22**

Bucatini pasta, zucchini, squash, carrots, broccolini, red bell pepper, parmesan, garlic cream sauce

### **Lemon Chicken \$26**

12oz bone in breast, roasted mix of fingerling potatoes, onion, asparagus, brussel sprouts, carrots, raddish, lemon herb sauce

### **Scallops \$32**

Over fresh squid ink linguine, wakame salad, teriyaki sauce, sesame seeds

### **Half Roast Chicken \$23**

Smashed potatoes, broccolini, chicken gravy

### **Grilled Salmon\* \$28 *gf***

Tri-colored quinoa, kalamata olives, sautéed kale, roasted red peppers, cannellini beans, basil-infused evoo

### **Prime Pork Milanese \$24**

Smashed potatoes, arugula, grape tomatoes, evoo, parmesan

### **Veal Scaloppini \$28**

Roasted fingerling potatoes, tomato, eggplant, prosciutto, mozzarella, basil, brocolini, veal stock reduction

#### SIDES:

**Baked Potato \$4**

**Brussel Sprouts \$4**

**Yukon Smashed Potatoes \$4**

**Sautéed Kale \$4**

**Asparagus \$4**

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