

TEE OFF

SHRIMP COCKTAIL // 15 (GF)

Cocktail sauce, lemon

POTSTICKERS // 15

Pork, green onion, sweet chili sauce, teriyaki sauce

BUFFALO CHIPS // 14 (AGF)

Potato curls, green onion, buffalo sauce, ranch dressing

WINGS (AGF)

Hot, mild or maple | bleu cheese dressing, celery sticks
five // 14 ten // 17 boneless // 17

TUNA TACOS* // 14

Ahi tuna, wonton tacos, pineapple mango salsa,
honey sriracha sauce, micro cilantro

FRENCH ONION SOUP cup // 8; crock // 10

SOUP DU JOUR cup // 5; bowl // 6

DINNER HOUSE SALAD // 5

DINNER CAESAR // 7

SHARABLES

PRETZCUTERIE // 25 (SERVES 2-4)

Bavarian style pretzel, prosciutto, spicy calabrese salami,
calkins creamery cave aged gouda, horseradish quark
cheese, mustard bacon jam, horseradish sweet pickles

"THE NIBLICK" // 20

Mozzarella sticks, waffle fries, chicken tenders, marinara,
honey mustard, garlic aioli, ketchup

PEPPERONI FLATBREAD // 14

Spicy pepperoni, banana peppers, ricotta,
honey sriracha sauce

BURRATA // 16 (AGF)

Sourdough crostini, peaches, pistachios, arugula,
prosciutto, chili infused honey balsamic

FAIRWAY

ANGUS BURGER* // 19 (AGF)

Choice of cheese, lettuce, tomato, onion, pickle.
add bacon // 1

PRIME RIB MELT // 25

Shaved ribeye, caramelized onion, white cheddar, ciabatta, horseradish sauce

BURNT END TACOS // 20

BBQ Brisket, flour tortilla, barbeque sauce, cole slaw, pickled onions, cornbread, honey butter

NASHVILLE CHICKEN SANDWICH // 18

Honey mustard slaw, bacon, smoked gouda cheese

PORCHETTA FOCACCIA // 18 (AGF)

Boar's Head pork, provolone, arugula, roasted garlic aioli, giardiniera

PORTOBELLO SANDWICH // 17 (AGF, V)

Grilled portobello mushrooms, roasted red peppers, vegan basil pesto aioli, spinach, whole grain roll.

BLACKENED TURKEY WRAP // 18

Boar's Head blackened turkey, buffalo ranch, lettuce, tomato, celery root, cooper cheese

CHICKEN SALAD SANDWICH // 17 (AGF)

Croissant, lettuce, tomato, apricot mustard

ON THE GREEN

CHICKEN CAESAR SALAD // 19 (AGF)

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

TUNA TARTARE* // 22

Crispy rice, seaweed salad, avocado, sriracha aioli, chili threads, nori, black garlic soy

ITALIAN CHOPPED SALAD // 20 (GF)

Romaine, radicchio, tomato, cucumber, red onion, provolone, salami, pepperoni, giardiniera,
pepperoncini, italian dressing

GINGER SESAME // 15

Red cabbage, napa cabbage, mandarin oranges, carrots, edamame, crispy fried noodles,
green onions, ginger sesame dressing

CHICKEN COBB SALAD // 19 (AGF)

House mix lettuce, red onion, beef steak tomatoes, swiss cheese, bacon, avocado,
crispy or grilled chicken, honey mustard dressing

SUMMER FRUIT SALAD // 17 (GF)

Spinach, peaches, strawberries, blueberries, raspberries, pecans, lemon vinaigrette, crème fraiche

CLUBHOUSE SALAD // 13 (GF)

House mix, cucumbers, tomatoes, choice of dressing

TOPPERS

add 8 oz. flat iron* // 18

add shrimp* // 8

add grilled or blackened chicken* // 8

add crispy buffalo chicken* // 8



AGF = Available Gluten Free

GF = Gluten Free

V = Vegan

Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LONG DRIVES

RIBEYE* // 46 (GF)

16 oz. cut, Yukon mashed potatoes, vegetable du jour

HALIBUT // 38 (GF)

Beluga lentils, leeks, wild mushrooms, bouillabaisse, grilled lemon

PASTA AMATRICIANA // 24 (AGF)

Fresh spaghetti, pancetta, crushed tomato sauce, fresh parmesan, white wine, basil

VEAL CHOP* // 60 (AGF)

16oz bone-in, baked potato, vegetable du jour, balsamic demi, caramelized cipollini and red onion, smoked

TOFU STIRFRY // 21 (GF, V)

Vegetable blend, rice noodles, green onion, sesame, gluten free misoyaki sauce, chili crisp oil

PRIMA PORTA PASTA // 28 (AGF)

Cavatelli pasta, sweet Italian sausage, roasted red and yellow tomatoes, broccolini, evoo, garlic, balsamic glaze

CHICKEN PAILLARD // 27 (GF)

Baked potato, arugula, charred tomatoes, parmesan, evoo, lemon

BONE-IN PRIME PORK CHOP // 34 (GF)

Yukon mashed potatoes, vegetable du jour, charred apple & jalapeno compote

CHICKEN SALTIMBOCCA // 28 (AGF)

Bone-in breast, fresh mozzarella, prosciutto, Yukon mashed potato, vegetable du jour, sherry-butter sauce

SALMON // 33 (GF)

Ratatouille, fresh basil pesto, evoo, balsamic pearls

8 OZ. FLAT IRON* // 29 (GF)

Yukon mashed potatoes, vegetable du jour, chimichurri rojo

SIDES

VEGETABLE DU JOUR // 6

SPINACH // 5

BAKED POTATO // 4

YUKON MASHED POTATOES // 4

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