



START THE JOURNEY

- SHRIMP COCKTAIL** \$16
cocktail sauce
- CHICKEN QUESADILLA** \$12
three cheeses & pico grilled in a flour tortilla, guacamole, salsa & sour cream
- CHICKEN & VEGETABLE POT STICKERS** \$10
pan-seared dumplings over asian slaw served with wasabi soy dipping sauce
- BREADED CHICKEN WINGS**..... \$12
8 wings tossed with choice of sauce: buffalo, chipotle maple or thai chili served with carrots, celery & ranch dressing
- ROASTED ORGANIC BRUSSELS SPROUTS** \$9
sautéed with shallots, garlic, bacon bits, white balsamic & honey glaze
- SEASONAL SOUP OF THE DAY** \$6

THE GREENS

- SEARED AHI SALAD**..... \$18
rare tuna on organic field greens, bean sprouts, red onions, toasted sesame seeds, crispy wontons with ginger wasabi soy dressing
- SEAFOOD CHOPPED SALAD** \$19
chopped romaine and baby iceberg mix, prawns, crab, capers, egg, bacon, avocado, grilled asparagus, tomatoes, and blue cheese crumbles tossed with lemon basil dressing
- PROSCIUTTO AND ORGANIC WATERCRESS SALAD** \$14
prosciutto, watercress, watermelon radish, roasted golden & red beets tossed with white balsamic dressing
- CAESAR SALAD** \$10
romaine lettuce, tossed with croutons, parmesan cheese and zesty caesar dressing
add grilled chicken \$3, add grilled salmon or shrimp \$6.75
- TENDERLOIN SALAD** \$16
tenderloin on organic baby arugula, grilled red onion, organic heirloom tomato, bleu cheese crumbles with white balsamic vinaigrette
- THE WEDGE**..... \$12
baby iceberg lettuce, bleu cheese crumbles, applewood smoked bacon with bleu cheese dressing, cherry tomatoes, red onions & croutons
add grilled chicken \$3, add grilled salmon or prawns \$6.75

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise of any food allergies you may have.

SAND WEDGES

THE "CLUB" HOUSE \$12

roasted turkey, applewood smoked bacon, mayonnaise, lettuce and tomato served with waffle fries

SHAVED PRIME RIB SANDWICH \$16

swiss cheese, sautéed mushrooms, au jus and horseradish on the side, served with waffle fries

HOT PASTRAMI SANDWICH \$14

with swiss cheese, house-made slaw, tomatoes on a brioche bun served with waffle fries

TUNA SALAD SANDWICH \$10

choice of bread: wheat, white, rye or sourdough, mayonnaise, lettuce and tomato served with waffle fries

CHEESESTEAK SANDWICH \$18

rib eye, jack cheese, organic baby arugula, tomato, grilled onion, chimichurri sauce, served with waffle fries

CHICKEN AND GUACAMOLE SANDWICH \$14

chicken breast, guacamole, swiss cheese, tomato, lettuce, red onion, chipotle ranch, on a brioche bun, served with waffle fries

CHEESEBURGER \$13

½-pound beef patty, choice of cheese, tomato, lettuce, onions and pickle, served with waffle fries *with applewood smoked bacon* \$14

TURKEY PANINI \$13

spinach, roasted peppers, tomatoes, smoked bacon, organic mozzarella, pesto mayo on ciabatta bread, served with waffle fries

SOUTH COURSE

CHILE VERDE \$15

pork, green sauce, queso fresco, pico, rice & beans served with choice of flour or corn tortillas

FISH TACOS \$12

marinated grilled mahi mahi, chipotle ranch, cabbage, crema mexicana, salsa, lime, rice & beans

BEEF TAQUITOS \$13

minced rib, shredded lettuce, rice, beans, guacamole & chipotle ranch

SCORE OF THE DAY

PAN ROASTED SEA BASS \$24

sea bass over roasted brussels sprouts, bacon, shallots, butternut squash cream, slow-roasted cherry tomatoes, watercress salad

TEQUILA LIME CHICKEN \$18

fettuccini pasta, onions, peppers, grape tomatoes & fresh cilantro

BRAISED SHORT RIBS \$24

Creamy polenta, white truffle-mushroom ragout, broccolini puree, red wine demi, crispy broccolini florets, slow-roasted cherry tomatoes