

WELCOME TO THE CLUBHOUSE

We look forward to sharing our hospitality with you in one of our restaurants.

TEE OFF

- BURRATA**  
grilled eggplant, grilled zucchini, roasted bell peppers, artisan greens, balsamic reduction, sea salt flakes [\$18]
- WINGS** 
hot, mild or maple, bleu cheese dressing, celery sticks
[5 for \$14 // 10 for \$17 // boneless \$17]
- CARPACCIO*** 
prime beef tenderloin, micro greens, parmesan, capers, smoked evoo, sea salt, gorgonzola mousse, pickled onions [\$15]
- PORK POTSTICKERS**
green onion, sweet chili sauce, teriyaki sauce [\$15]
- EDAMAME**  
sea salt, evoo [\$11]







FAIRWAY

- HOLE - IN - ONE BURGER*** 
angus burger, choice of cheese, lettuce, tomato, onion, pickle, fries [\$20 // add bacon \$22]
- PRIME RIB MELT**
shaved rib eye, caramelized onions, white cheddar, ciabatta, horseradish sauce, fries [\$26]
- FOCACCIA CHICKEN SANDWICH** 
marinated chicken breast, giardiniera vegetables, arugula, mozzarella cheese, mayo, pickled red onion [\$18]
- CUBANO**
french bread, roast pork loin, lacey swiss, ham, sweet and spicy pickles, dijon aioli, mustard seed caviar [\$19]
- TOSTADA STACK**
pork carnitas, black bean purée, shredded lettuce, guacamole, queso fresco, pico de gallo, crème, micro cilantro, tajin [\$16]
- CALI TURKEY CLUB WRAP** 
turkey, lettuce, tomato, avocado, bacon, pepper jack cheese, cilantro mayo [\$18]

SOUPS

- FRENCH ONION [\$10 cup // \$12 crock]
- SOUP DU JOUR [\$8 cup // \$10 crock]

LONG DRIVES (served after 4pm)







- PUTTANESCA PASTA**  
bucatini, kalamata olive, capers, tomato sauce, spinach, basil, parmesan [\$22 // add chicken or shrimp \$30]
- LIMONCELLO PASTA**  
linguini, burrata, lemon zest, calabrian pepper, basil, pecorino romano [\$24 // add chicken or shrimp \$32]
- VINDALOO**  
chickpeas, sweet and spicy red curry sauce, basmati rice, naan bread, scallion, lime, carmelized onions, smoked coconut foam [\$25]
- ROTISSERIE ROASTED CHICKEN** 
brined half chicken, brown butter cauliflower purée, basil gremolata, vegetable du jour [\$27]
- SUSHI BOWL***
sushi rice, ahi tuna, cucumber crab salad, avocado, crispy shallots, tobiko caviar, furikake seasoning, green onion, wasabi peas, spicy mayo [\$28]

- SIDES** Yukon Mashed Potatoes [\$5] // Baked Potato [\$5]
Vegetable du Jour [\$6] // Sautéed Spinach [\$5]

SHAREABLES

- HUMMUS PLATTER**  
balsamic and caramelized shallot hummus, watermelon radish, carrots, celery, cucumber, sweet onion and crème fraiche flatbread, mini naan [\$16]
- THE PHILLY PLATTER**
philly cheesesteak spring roll, sriracha aioli, truffle fries, garlic aioli, mozzarella nuggets, marinara [\$24]
- MARGHERITA FLATBREAD**  
red and yellow confit tomatoes, pinsa flatbread, fresh mozzarella, basil, evoo, balsamic glaze [\$15]
- TUNA TARTARE***
crispy rice, seaweed salad, avocado, sriracha aioli, nori, black garlic soy, chili threads [\$22]
- PRETZCUTERIE**
bavarian style pretzel, prosciutto, spicy calabrese salami, calkins creamery cave aged gouda, horseradish quark cheese, mustard bacon jam, horseradish pickles [\$25 // serves 2 - 4]

ON THE GREENS

- CHICKEN CAESAR SALAD** 
romaine, tomatoes, red onion, egg, croutons, parmesan cheese, house caesar [\$19]
- STEAK HOUSE COBB SALAD** 
8oz NY strip steak, house mix lettuce, tomato, Lacey swiss cheese, bacon, avocado, hard boiled egg, steak house vinaigrette [\$25]
- WATERMELON SALAD**  
vegan whipped feta, basil, balsamic, cucumber ribbons, balsamic pearls, evoo, salt [\$15]
- BABY LETTUCE TRIO** 
artisan baby lettuce, bleu cheese mousse, bacon jam, pickled red onions, candied walnuts, crispy shallots, balsamic drizzle [\$14]
- SESAME NOODLE** 
udon noodles, shelled edamame, green onion, snow peas, bell pepper, toasted sesame seeds, asian dressing [\$15]

- HOUSE SALAD [\$5]
- CAESAR SALAD [\$7]

SALAD ADD ONS

- 8oz flat iron steak* \$18 | grilled shrimp \$8 | grilled chicken \$8
- grilled blackened chicken \$9 | crispy buffalo chicken \$9

- SALMON** 
edamame purée, roasted red bell pepper jam, corn coral, hot honey asian glaze, watermelon radish [\$29]
- SCALLOP*** 
yukon potato, leek, roasted corn poblano coulis, fennel and pea tendril salad [\$30]
- FLAT IRON*** 
8oz flat iron, roasted sweet potato wedges, vegetable du jour, chimichurri, pico de gallo [\$32]
- BONE-IN-PORK CHOP*** 
roasted fingerling potatoes, vegetable du jour, balsamic peach sauce [\$33]
- NEW YORK STRIP STEAK*** 
12oz angus, yukon mashed potatoes, vegetable du jour [\$47]
- BONE-IN-VEAL MILANESE***
house pounded and breaded, frisée and micro green salad, tomato confit, fresh mozzarella, balsamic glaze, evoo [\$55]

-  gluten free
-  available gluten free
-  vegetarian
-  vegan
-  available vegan



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