

DINNER

WELCOME TO THE CLUBHOUSE AT WOODLOCH SPRINGS

TEE OFF

Shrimp Cocktail \$15

cocktail sauce, lemon

Wings (5) - \$14 (10) - \$17

hot, mild, or maple, bleu cheese dressing, celery sticks
[boneless available - **\$17**]

The "Niblick" \$20

mozzarella sticks, truffle fries, chicken tenders, marinara, garlic aioli, honey mustard

Burrata \$16

roasted acorn squash, sage, walnuts, grilled crostini, apricot and raisin agrodolce

Potstickers \$15

pork, green onion, sweet chili sauce, teriyaki sauce

Buffalo Chips \$14

potato curls, buffalo sauce, green onion, ranch dressing

Fig Flatbread \$15

fig jam, goat cheese, red onion, arugula, balsamic glaze

Meatballs \$16

marinara, fresh basil, grated parmesan cheese, garlic bread crostini

Pretzcuterie \$22 serves 2 - 4

bavarian style pretzel, prosciutto, spicy calabrese salami, calkins creamery cave aged gouda, horseradish quark cheese, whole grain mustard aioli, pickled onions

BISQUE & SOUP

French Onion Soup cup \$7 crock \$9

Smoked Tomato Bisque cup \$5 bowl \$6

THE FAIRWAY

Hole-in-One Burger* \$18

angus burger, choice of cheese, lettuce, tomato, onion, pickle, served with fries [with bacon - **\$19**]

French Dip \$24

prime rib, swiss cheese, au jus, french baguette, battered onion rings

The Club \$18

turkey, B-L-T, mayonnaise on white toast, fries

Barvarian \$20

smoked pastrami, swiss cheese, bistro sauce, pretzel bun, served with fries

Fontina Grilled Cheese \$17

fresh basil, roasted tomatoes, fontina cheese, smoked tomato bisque soup

BBQ Grilled Chicken \$18

pepper jack cheese, bacon, frizzled onions, cole slaw, bbq ranch, potato bun, served with fries

ON THE GREEN

Chicken Caesar Salad \$19

grilled chicken breast, romaine, tomatoes, red onion, egg, croutons, parmesan cheese, house caesar

Baby Iceberg \$16

diced tomatoes, bacon jam, onion tanglers, bleu cheese mousse, balsamic glaze

Acorn Salad \$18

roasted acorn squash, arugula, walnuts, pomegranate seeds, wheat berry, goat cheese, apple cider vinaigrette

Buddha Cobb \$20

house mix, bleu cheese crumbles, bacon, egg, guacamole, cucumber, tomato, choice of dressing

Clubhouse Lunch House Salad \$13

house mix, cucumbers, tomatoes, choice of dressing

add steak* \$10 | add shrimp \$10

add chicken: grilled \$8 | blackened \$9

add crispy buffalo chicken \$8

add salmon - 8oz cut \$20

LONG DRIVES

New York Strip* \$39

12oz angus, smashed potatoes, grilled asparagus, butter

Pepper Lacquered Salmon \$34

spaghetti squash, sautéed spinach, maple sugar beurre blanc, peruvian sweet peppers

Prime Pork Scaloppine \$27

breaded cutlets, yukon smashed potatoes, grilled asparagus, wild mushrooms, roasted tomatoes, sherry cream sauce, grated parmesan

Asian Flat Iron* \$36

10oz. wasabi smashed potatoes, grilled bok choy, orange soy reduction, crushed wasabi peas

Southwest Cauliflower Rice Bowl \$24

charred corn and bell peppers, black beans, tomatoes, guacamole, cilantro sauce, vegan cheddar cheese, green onions, lime

Spaghetti Meatballs \$27

house made meatballs, marinara sauce, fresh spaghetti, basil, grated parmesan, garlic bread crostini

Vegan Squash Pasta \$26

zucchini and yellow squash noodles, vegan meatballs, arrabiata sauce, vegan parmesan

Chicken Cacciatore \$28

chicken thighs, plum tomatoes, onion, garlic, olive, capers, wild mushrooms, bell peppers, basil, crispy prosciutto, red wine, fresh rigatoni pasta

Seafood Paella \$29

icelandic cod, mussels, shrimp, clams, peas, chorizo sausage, saffron tomato broth, bomba rice

Herb Roasted Half Chicken \$29

yukon smashed potatoes, whole baby carrots, chicken gravy

SIDES:

baked potato \$5

sautéed spinach \$5

asparagus \$7

yukon smashed potatoes \$5

Whole baby carrots \$5

CHILDREN'S MENU

FOR 12 AND UNDER

kids steak and fries | \$19

individual cheese pizza | \$9

sizzle burger with french fries | \$14

chicken tenders with fries | \$13

hot dog with fries | \$8

pasta with marinara sauce | \$7

mac and cheese | \$7

mozzarella sticks | \$11

sub apple slices for french fries

on applicable menu items

SPECIALTY COFFEES

CAPPUCCINO \$5

LATTE \$5

ESPRESSO \$3.5

MACCHIATO \$5

AMERICANO \$4.5

ICED LATTE \$5.5

ADD A BISCOTTI \$2.75

FLAVOR SHOTS

\$0.75

HAZELNUT

MOCHA

CARAMEL

FRENCH VANILLA

APPLE

GINGERBREAD

SEASONAL

PEPPERMINT

PUMPKIN SPICE



COCKTAILS AND MARTINIS

Fig Old Fashioned \$15

Woodford bourbon, oranges, maraschino cherries, fig simple syrup, bitters, club soda

Rosemary Grapefruit Margarita \$15

Casamigos tequila, cointreau, grapefruit, rosemary simple syrup, lime

Coconut Cosmo \$15

Citron, malibu, lime juice, pomegranate juice, orange

Pumpkin Spice White Russian \$15

Tito's vodka, kahlua, pumpkin spice, cinnamon stick

Woodloch Martini \$15

Tito's vodka, dry vermouth, bleu cheese stuffed olives

Seasonal House Made Sangria \$10

Special house made recipe

Smoked Cocktail +\$3

(only available in Overlook)



 *gluten free*  *vegan*  *vegetarian*

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