

DINNER

WELCOME TO THE CLUBHOUSE AT WOODLOCH SPRINGS

TEE OFF

APPETIZERS

Shrimp Cocktail \$15 *gf*

cocktail sauce

Mussels \$16

tomato white wine sauce, fennel, onion, grilled crostini

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

hot, mild, or maple, bleu cheese dressing, celery sticks

[boneless available - **\$17**]

Potstickers \$15

pork, green onion, sweet chili sauce, teriyaki sauce

SHAREABLE APPETIZERS

The "Niblick" \$20

mozzarella sticks, seasoned waffle fries, chicken tenders,

marinara, honey mustard, garlic aioli

Bread Bowl \$16

buffalo chicken ranch dip, celery, carrots, sourdough bread,

grissini breadsticks

Short Rib Flatbread \$16

garlic cheese spread, sautéed mushroom, caramelized onions,

green onion, horseradish sauce

Tuna Tartare \$20

crispy rice, seaweed salad, avocado, sriracha aioli,

chili threads, nori, black garlic soy

Pretzcuterie \$22 serves 2 - 4

bavarian style pretzel, prosciutto, spicy calabrese salami, calkins

creamy cave aged gouda, horseradish quark cheese, whole

grain mustard aioli, horseradish pickles

BISQUE & SOUP

French Onion Soup cup \$8 crock \$10

Tomato Bisque cup \$5 bowl \$6

THE FAIRWAY

Hole-in-One Burger* \$19

angus burger, choice of cheese, lettuce, tomato, onion,

pickle, served with fries [with bacon - **\$20**]

Steak Sangie* \$25

prime rib, white cheddar cheese, ciabatta, caramelized

onion, horseradish sauce, served with fries

The Club \$18

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

Nduja Grilled Cheese \$17

nduja sausage spread, fresh mozzarella, basil, tomato,

pesto, with tomato bisque soup

Crispy Chicken Sandwich \$18

pickle slaw, lemon garlic aioli, potato bun, served with fries

Pork Belly Tacos \$16

misoyaki glaze, cabbage slaw, cilantro, fried wonton chips,

three flour tortilla, lime, duck sauce

Turkey Reuben \$18

turkey, marble rye, cole slaw, horseradish pickles, swiss

cheese,

bistro sauce, served with fries

ON THE GREEN

Chicken Caesar Salad \$19

grilled chicken breast, romaine, tomatoes, red onion, egg,

croutons, parmesan cheese, house caesar

Iceberg \$17

diced tomatoes, bacon jam, onion tangles, bleu cheese

dressing, balsamic glaze

Grilled Greek Salad \$15 *gf*

charred romaine, roasted tomatoes, olives, cucumbers, feta,

crispy chickpeas, balsamic tahini dressing

Harvest Cobb Salad \$20 *vg gf v*

quinoa, garbanzo beans, roasted butternut squash, cucumbers,

tomato, pecan, maple amaretto dressing

Clubhouse Lunch House Salad \$13 *vg gf v*

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* \$46 *gf*

12oz angus, yukon smashed potatoes, baby broccoli, butter

Salmon \$35

asian caramel fish sauce, wasabi fried rice, grilled bok choy

Prime Pork Medallions \$28 *gf*

herb roasted fingerling potatoes, baby broccoli, sundried

tomato, cream sauce

Tuscan Shrimp \$27

angel hair pasta, garlic lemon cream sauce, sweet cherry

tomatoes, broccoli rabe

Harvest Cauliflower Bowl \$24 *vg gf v*

roasted butternut squash, dried cherries, almonds, quinoa,

brussels sprouts, garbanzo beans, tahini maple sage sauce

Pasta Bolognese \$26

cascatelli pasta, prima porta sausage, onions, celery, carrot,

crushed tomato cream sauce, basil, ricotta

Short Ribs \$32

yukon smashed potatoes, baby broccoli, bordelaise sauce

Chicken Parmesan \$28

house breaded chicken, fettuccine pasta, marinara,

fresh mozzarella, basil

Roast Chicken \$29

half chicken, yukon smashed potatoes, whole baby carrots,

herb infused gravy

Butter Chicken \$28

basmati rice, naan bread, spiced tomato cream sauce,

cashews, cilantro

SIDES:

baked potato \$5

yukon smashed potatoes \$5

brussels sprouts \$6

whole baby carrots \$6

baby broccoli \$6

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

COCKTAILS AND MARTINIS

Brown Sugar Old Fashioned \$16

Woodford bourbon, brown sugar, bitters,

served with orange segment, cinnamon

stick and finished with orange zest infusion

Blackberry Margarita \$16

Casamigos tequila, cointreau, fresh

blackberries, lime juice

Gingerbread Martini \$16

Stoli vanilla vodka, baileys, frangelico,

kahlua, cream, gingerbread syrup,

cinnamon graham cracker crust

Woodloch Pear Martini \$16

Absolut pear vodka, pear puree,

lime juice, simple syrup

Seasonal House Made Sangria \$11

Special house made recipe

Smoked Cocktail +\$3

(only available in Overlook)

Special Kids Drink \$7

Blueberry shirley temple with special

light-up toy



gf gluten free *vg* vegan *v* vegetarian

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