


# 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" \$19**

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

**Burrata \$16**

balsamic cherry compote, fresh basil, prosciutto, grilled crostini, aged balsamic, smoked EVOO

**Potstickers \$15**

pork, green onion, sweet chili sauce, teriyaki sauce

**Buffalo Chips \$13** 

potato curls, buffalo sauce, green onion, ranch dressing

**Margarita Flatbread \$15** 

roasted tomato, fresh mozzarella, basil, EVOO

**Mexican Street Corn Nachos \$15** 

fresh tortilla chips, queso blanco, grilled corn, poblano peppers, jalapeño, tomato, green onion, mexican crema, queso fresco, tajin

**Gyoza Tostadas \$14\***

king salmon tartare, mango salsa, wakame salad, gochujang sauce, wasabi micro greens

**Pretzcuterie \$20** serves 2 - 4

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

## THE FAIRWAY

**Hole-in-One Burger\* \$18**

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

[with bacon - **\$19**]

**French Dip \$24**

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

**The Club \$17**

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

**Lettuce Wraps \$15**

thai peanut chicken, butter lettuce, red bell pepper, carrots, vemicelli noodles, green onions

**Muffuletta Chicken Sandwich \$19**

grilled chicken breast, genoa salami, provolone, giardiniera vegetables, arugula, tomato, garlic aioli, telera roll, fries

**Baja Tacos \$18**

seasoned shrimp, fresh tortilla chips, salsa, lettuce, pico de gallo, queso fresco, baja sauce, pickled onions

**Buffalo Grilled Cheese \$16**

pulled chicken, cooper cheese, mild sauce, celery, artisan bread, fries

## ON THE GREEN

**Chicken Caesar Salad \$19**

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

**Muffuletta \$19** 

romaine lettuce, giardiniera vegetables, red onion, genoa salami, ham, provolone, bell pepper, pepperoncini, red wine vinaigrette

**Iceberg Wedge \$15**

tomatoes, bacon bits, frizzled onions, house made bleu cheese dressing

**Summer Berry Salad \$15**  

arugula, blueberries, raspberries, blackberries, toasted maple walnuts, goat cheese, lemon poppy vinaigrette

**Buddha Cobb \$20**

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

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

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

add crispy buffalo chicken \$8

## BISQUE & SOUP

French Onion Soup	cup \$6	crock \$8
Soup du Jour	cup \$5	bowl \$6

## LONG DRIVES

**New York Strip\* \$39** 

12oz angus, smashed potatoes, grilled asparagus, butter

**King Salmon \$36** 

quinoa, white bean, spinach, roasted red pepper romesco sauce

**Prime Pork Calabrese \$31**

14oz bone in, fingerling potatoes, tomatoes, onions, bell pepper, escarole, garlic au jus

**Dry Aged Ribeye\* \$62**

20oz bone in chop, smashed potatoes, grilled asparagus, butter

**Southwest Cauliflower Rice Bowl \$22**   

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

**Veal Milanese \$30**

arugula spring mix, tomatoes, garlic, evoo, lemon vinaigrette, pecorino romano cheese, balsamic glaze, smashed potatoes

**Cacio e Pepe Pasta \$23** 

tonnarelli, butter, roasted peppercorn, pecorino romano cheese, basil

**Spaghettied Squash \$22**  

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

**Korean Beef Bowl \$31**

filet tips, udon noodles, stir fry vegetable mix, green onions, sesame seeds, spicy korean bbq

**Branzino \$33**

garlic hummus, couscous, confit tomatoes, kalamata olives, spinach, smoked evoo, aged balsamic vinegar

**Hawaiian BBQ Chicken \$26**

half roasted chicken, rice pilaf, haricot-vert beans, grilled pineapple, island bbq sauce

## SIDES:

**Baked potato \$4**

**Yukon smashed potatoes \$4**

**Sautéed escarole \$4**

**Sautéed spinach \$4**

**Asparagus \$5**

## 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

MOCCA

CARMAEL

FRENCH VANILLA

APPLE

GINGERBREAD

SEASONAL

PEPPERMINT

PUMPKIN SPICE



## COCKTAILS AND MARTINIS

**Blackberry Old Fashioned \$15**

Woodford, fresh blackberries, orange, bitters, simple syrup

**Watermelon Margarita \$15**

Casamigos tequila, muddled watermelon, cointreau, lime juice

**Coconut Cosmo \$15**

Citron, malibu, lime juice, pomegranate juice, orange

**Lemon Rosemary Bourbon Sour \$15**

Bulleit bourbon, rosemary simple syrup, fresh squeezed lemon

**Woodloch Martini \$15**

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

**Summer 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.