

DINNER

WELCOME TO THE CLUBHOUSE AT WOODLOCH SPRINGS

TEE OFF

Shrimp Cocktail \$15 *gf*
Cocktail sauce, lemon

Wings (5) - \$14 (10) - \$17
Hot, mild, or maple, bleu cheese dressing, celery sticks
[boneless available - **\$15**]

The "Niblick" \$19
Mozzarella sticks, truffle fries, chicken tenders

Fried Mezzaluna \$13
Fresh mozzarella, arugula, grated parmesan cheese,
marinara sauce

Potstickers \$14
Pork, green onion, sweet chili sauce, teriyaki sauce

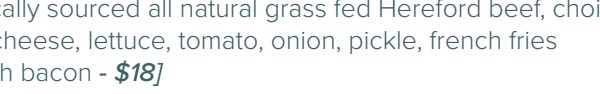
Buffalo Chips \$12
Potato curls, buffalo sauce, green onion, ranch dressing

Oyster Mushroom \$14
Bleu cheese sauce, roasted red peppers, fig reduction,
prosciutto

Artichoke Francaise \$14
Marinated artichoke hearts, lemon beurre blanc sauce,
parsley

Flatbread \$15
Confit tomato, fresh mozzarella, basil, evoo

THE FAIRWAY



Hole-in-One Burger* \$17
Locally sourced all natural grass fed Hereford beef, choice
of cheese, lettuce, tomato, onion, pickle, french fries
[with bacon - **\$18**]

French Dip \$24
Prime rib, Swiss cheese, au jus, french baguette,
battered onion rings

The Club \$17
Turkey, B-L-T, mayonnaise on white bread, french fries

Grilled Reuben \$18
House sauce, Boars Head corned beef, Swiss cheese,
horseradish pickle kraut, artisan rye bread, french fries

Focaccia Grilled Chicken Sandwich \$16
Roasted red bell peppers, butter lettuce, pesto,
gruyere cheese, french fries

Black Bean Burger \$16
Tomatoes, avocado, lettuce, chipotle ranch, french fries

Ramen Bowl \$16
Edamame, carrots, green onions, mushroom, soft boiled
egg, baby bok choy, beef broth

ON THE GREEN

Chicken Caesar Salad \$18
Romaine, parmesan cheese, tomatoes, red onion, egg,
croutons, house caesar dressing

Grilled Greek \$16 *gf*
Romaine, kalamata olives, red onion, cucumbers, tomato,
hollumi cheese, balsamic dressing

Iceberg Wedge \$14
Tomatoes, bacon bits, frizzled onions, house made bleu
cheese dressing

Roasted Sweet Potato \$15 *gf*
Spinach and kale blend, pomegranate seeds, spiced
pecans, goat cheese, apple cider vinaigrette

Buddha Cobb \$19 *gf*
House mix, bleu cheese crumbles, bacon, egg, avocado,
cucumber, tomato, choice of dressing

- Add steak* \$10
- Add shrimp \$10
- Add grilled or blackened chicken \$7
- Add crispy buffalo chicken \$7

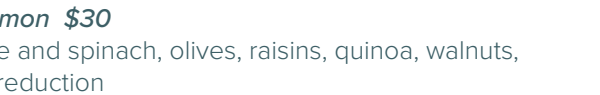
gf **gluten free**

*Please inform your server if you are
requesting the vegetarian option.*

BISQUE & SOUP

French Onion Soup	cup \$6	crock \$8
Chicken Noodle	cup \$5	bowl \$6

LONG DRIVES



New York Strip* \$39
12oz angus strip, yukon smashed potatoes, grilled asparagus

Salmon \$30
Kale and spinach, olives, raisins, quinoa, walnuts,
fig reduction

Prime Pork Chop \$32
Bone in premium reserve, roasted sweet potatoes, spinach
and kale, jalapeno bacon jam, vanilla bean glaze

Filet \$40
6oz, smashed potatoes, grilled asparagus, caramelized
shallot herb demi

Pappardelle Pasta \$20
Fresh pasta, brown butter, sage, butternut squash, walnuts

Bolognese \$26
Gemelli pasta, prima porta sausage, onions, celery, carrot,
crushed tomato cream sauce, basil, ricotta

Butter Chicken \$26
Basmati rice, naan bread, spiced tomato cream sauce,
cashews, cilantro

Islandic Cod \$33 *gf*
Tomato confit risotto, asparagus, lemon caper cream sauce

Half Chicken \$25
Smashed potatoes, whole baby carrots, chicken gravy

- SIDES:**
- Baked Potato \$4**
 - Yukon Smashed Potatoes \$4**
 - Sautéed Spinach and Kale \$4**
 - Asparagus \$4**
 - Whole Baby Carrots \$4**

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

PUMKIN SPICE



COCKTAILS AND MARTINIS

Mocha Espresso Martini \$15
Black and Brass espresso, Godiva
chocolate liquor, crème de cacao,
Tito's vodka

Pomegranate Margarita \$15
Pomegranate seeds, tequila, simple
syrup, triple sec, Pama liquor, lime juice

Woodloch Old Fashion \$15
Bulliet bourbon, fig simple syrup,
orange, bitters, cherries

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)



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