

LUNCH

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 - **\$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 *v*

potato curls, buffalo sauce, green onion, ranch dressing

Fig Flatbread \$15 *v*

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 *gf*

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

Clubhouse Lunch House Salad \$13 *gf*

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

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, mara-schino 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)



gf gluten free *vg* vegan *v* vegetarian

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