

WELCOME

Welcome to The Clubhouse at Woodloch Springs. We're pleased to share our hospitality with you.

TEE OFF

ARANCINI

four cheese, arborio rice, vodka sauce, basil // 15

WINGS - AGF

hot, mild or maple, bleu cheese dressing, celery sticks // 5-14 // 10-17 | boneless // 17

PORK POTSTICKERS

green onion, sweet chili sauce, teriyaki sauce // 15

QUESO FUNDIDO

chihuahua cheese, chorizo, tortilla chips, flour tortillas, cilantro // 14

FLATBREAD

aged pepperoni, ricotta, hot honey, caramelized brussels sprouts // 14

FAIRWAY

HOLE-IN-ONE BURGER* - AGF

8oz angus burger, choice of cheese, lettuce, tomato, onion, pickle, fries // 20 | with bacon // 22

PRIME RIB MELT

shaved rib eye, caramelized onions, aged white cheddar, ciabatta, horseradish sauce, fries // 26

CHICKEN SALAD - AGF

house diced chicken breast salad, croissant, butter lettuce, green onion, house potato chips // 16

GYRO NAAN

lamb & beef gyro meat, naan, pickled red onion jam, arugula, cucumber, tomato, feta, tzatziki sauce // 16

BAVARIAN - AGF

woodloch bakery pretzel bun, boars head pastrami, baby swiss, house made bistro sauce, fries // 17

AVOCADO BLT WRAP - AGF

flour tortilla, bacon, spring mix, tomato, avocado, mayo, fries // 15 | add grilled chicken or grilled shrimp // 23

SHAREABLES

THE "PHILLY PLATTER"

philly cheesesteak spring rolls, sriracha aioli, truffle fries, garlic aioli, fried ravioli, marinara // 24

PRETZCUTERIE - SERVES 2-4

bavarian style pretzel, prosciutto, spicy calabrese salami, mustard bacon jam, horseradish pickles, local Calkins Creamery: barn red ched aged cheddar, buffalo quark cheese // 25

SIDES

FRENCH ONION SOUP cup // 10 | crock // 12
SOUP DU JOUR cup // 8 | crock // 10

DINNER HOUSE SALAD // 5

DINNER CAESAR SALAD // 7

ON THE GREENS

CHICKEN CAESAR SALAD - AGF

romaine, tomatoes, red onion, hard boiled egg, croutons, parmesan cheese, house caesar // 19

COBB SALAD - AGF

house mix lettuce, tomato, bacon, gorgonzola cheese, avocado, hard boiled egg, choice of dressing // 17

HARVEST SALAD - V / GF

baby kale, roasted acorn squash, gala apples, toasted pumpkin seeds, pomegranate kernels, brie cheese, maple vinaigrette // 18

BEET AND QUINOA - V / GF

spinach, tri-colored quinoa, pecans, goat cheese, roasted carrots, orange citrus vinaigrette // 15

CLUBHOUSE LUNCH HOUSE SALAD - V / GF

house mix, cucumbers, tomatoes, choice of dressing // 13

TOPPERS: 8oz NY Strip* // 12 | grilled shrimp // 8
grilled chicken // 8 | grilled blackened chicken // 9
crispy buffalo chicken // 9

AVG
available vegan

AGF
available gluten free



V
vegetarian

VG
vegan

GF
gluten free

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