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]

mozzarella sticks, truffle fries, chicken tenders, marinara,

The "Niblick" \$19

garlic aioli, honey mustard

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

Potstickers \$15

pork, green onion, sweet chili sauce, teriyaki sauce

potato curls, buffalo sauce, green onion, ranch dressing

Margarita Flatbread \$15 🕡

Mexican Street Corn Nachos \$15 W

king salmon tartare, mango salsa, wakame salad, gochujang

sauce, wasabi micro greens

cheese, whole grain mustard aioli, pickled onions

THE FAIRWAY

pickle, fries [with bacon - \$19]

French Dip \$24

prime rib, swiss cheese, au jus, french baguette, battered onion rings The Club \$17

thai peanut chicken, butter lettuce, red bell pepper, carrots,

vemicelli noodles, green onions Muffuletta Chicken Sandwich \$19

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

Baja Tacos \$18

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

vegetables, arugula, tomato, garlic aioli, telera roll, fries

Buffalo Grilled Cheese \$16 cooper cheese, mild sauce, celery, pulled chicken.

ON THE GREEN

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

Chicken Caesar Salad \$19

wine vinaigrette

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

tomatoes, bacon bits, frizzled onions, house made bleu

cheese dressing Summer Berry Salad \$15 🗸 🎯

maple walnuts, goat cheese, lemon poppy vinaigrette Buddha Cobb \$20

arugula, blueberries, raspberries, blackberries, toasted

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

cup \$5 bowl \$6 Soup du Jour

SPECIALTY COFFEES

\$5

\$5

\$3.5

\$4.5

\$5.5

CAPPUCCINO \$5

Choice of Boar's Head turkey or ham; Grilled cheese; B-L-T;

SANDWICH BOARD

pickle and fries. Full Swing \$14

ADD A BISCOTTI \$2.75

LATTE

ESPRESSO

MACCHIATO

AMERICANO

ICED LATTE

FRENCH VANILLA APPLE GINGERBREAD

> SEASONAL PEPPERMINT PUMPKIN SPICE

FLAVOR SHOTS \$0.75 HAZELNUT MOCCA CARMAEL

bitters, simple syrup Watermelon Margarita \$15 Casamigos tequila, muddled

COCKTAILS AND MARTINIS

Blackberry Old Fashioned \$15 Woodford, fresh blackberries, orange,

Lemon Rosemary Bourbon Sour \$15

Bulleit bourbon, rosemary simple syrup, fresh squeezed lemon

Summer House Made Sangria \$10 Special house made recipe

Woodlo SPRINGS gf gluten free vg vegan v vegetarian *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,



Buffalo Chips \$13 🖤

roasted tomato, fresh mozzarella, basil, EVOO

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

Gyoza Tostadas \$14*

Pretzcuterie \$20 serves 2 - 4 bavarian style pretzel, prosciutto, spicy calabrese salami, calkins creamery cave aged gouda, horseradish quark

Hole-in-One Burger* \$18 angus burger, choice of cheese, lettuce, tomato, onion,

Lettuce Wraps \$15 grilled chicken breast, genoa salami, provolone, giardiniera

artisan bread, fries

Muffuletta \$19 @ Iceberg Wedge \$15

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

Choice of white, rye or wheat bread. Served with a

watermelon, cointreau, lime juice Coconut Cosmo \$15 Citron, malibu, lime juice, pomegranate juice, orange

> Woodloch Martini \$15 Tito's vodka, dry vermouth, bleu cheese stuffed olives

Smoked Cocktail +\$3 (only available in Overlook)

RISK OF FOODBORNE ILLNESS.



SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR

