

FAIRWAY

HOLE - IN - ONE BURGER*

angus burger, choice of cheese, lettuce, tomato, onion, pickle, fries [\$20 // add bacon \$22]

PRIME RIB MELT

shaved rib eye, caramelized onions, white cheddar, ciabatta, horseradish sauce, fries [\$26]

FOCACCIA CHICKEN SANDWICH

marinated chicken breast, giardiniera vegetables, arugula, mozzarella cheese, mayo, pickled red onion [\$18]

CUBANO

french bread, roast pork loin, lacey swiss, ham, sweet and spicy pickles, dijon aioli, mustard seed caviar [\$19]

TOSTADA STACK

pork carnitas, black bean purée, shredded lettuce, guacamole, queso fresco, pico de gallo, crème, micro cilantro, tajin [\$16]

CALI TURKEY CLUB WRAP

turkey, lettuce, tomato, avocado, bacon, pepper jack cheese, cilantro mayo [\$18]

ON THE GREENS

CHICKEN CAESAR SALAD

romaine, tomatoes, red onion, egg, croutons, parmesan cheese, house caesar [\$19]

STEAK HOUSE COBB SALAD

8oz NY strip steak, house mix lettuce, tomato, Lacey swiss cheese, bacon, avocado, hard boiled egg, steak house vinaigrette [\$25]

WATERMELON SALAD

vegan whipped feta, basil, balsamic, cucumber ribbons, balsamic pearls, evoo, salt [\$15]

BABY LETTUCE TRIO

artisan baby lettuce, bleu cheese mousse, bacon jam, pickled red onions, candied walnuts, crispy shallots, balsamic drizzle [\$14]

SESAME NOODLE

udon noodles, shelled edamame, green onion, snow peas, bell pepper, toasted sesame seeds, asian dressing [\$15]

SALAD ADD ONS

8oz flat iron steak* \$18 | grilled shrimp \$8
grilled chicken \$8 | grilled blackened chicken \$9
crispy buffalo chicken \$9

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

WELCOME

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

TEE OFF

BURRATA V gf

grilled eggplant, grilled zucchini, roasted bell peppers, artisan greens, balsamic reduction, sea salt flakes [\$18]

WINGS agr

hot, mild or maple, bleu cheese dressing, celery [5 for \$14 // 10 for \$17 // boneless \$17]

CARPACCIO* gf

prime beef tenderloin, micro greens, parmesan, capers, smoked evoo, sea salt, gorgonzola mousse, pickled onions [\$15]

PORK POTSTICKERS

green onion, sweet chili sauce, teriyaki sauce [\$15]

EDAMAME vg gf

sea salt, evoo [\$11]

SHAREABLES

HUMMUS PLATTER agr V

balsamic and caramelized shallot hummus, watermelon radish, carrots, celery, cucumber, sweet onion and crème fraiche flatbread, mini naan [\$16]

THE PHILLY PLATTER

philly cheesesteak spring roll, sriracha aioli, truffle fries, garlic aioli, mozzarella nuggets, marinara [\$24]

MARGHERITA FLATBREAD gf V

red and yellow confit tomatoes, pinsa flatbread, fresh mozzarella, basil, evoo, balsamic glaze [\$15]

TUNA TARTARE*

crispy rice, seaweed salad, avocado, sriracha aioli, nori, black garlic soy, chili threads [\$22]

PRETZCUTERIE

bavarian style pretzel, prosciutto, spicy calabrese salami, calkins creamery cave aged gouda, horseradish quark cheese, mustard bacon jam, horseradish pickles [\$25 // serves 2 - 4]

SOUPS & SALADS

FRENCH ONION [\$10 cup // \$12 crock]

SOUP DU JOUR [\$8 cup // \$10 crock]

HOUSE SALAD [\$5] // CAESAR SALAD [\$7]

V vegetarian vg vegan gf gluten free

avg available vegan agr available gluten free

