

## 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 ]

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## 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

