

# LUNCH

WELCOME TO THE CLUBHOUSE AT WOODLOCH SPRINGS

## TEE OFF

### **Shrimp Cocktail \$15**

Cocktail sauce, lemon

### **Wings (5) - \$14 (10) - \$17**

Hot, mild, or maple, bleu cheese dressing, celery sticks [boneless available - **\$15**]

### **The "Niblick" \$19**

Mozzarella sticks, truffle fries, chicken tenders

### **Fried Mezzaluna \$13**

Fresh mozzarella, arugula, grated parmesan cheese, marinara sauce

### **Potstickers \$14**

Pork, green onion, sweet chili sauce, teriyaki sauce

### **Buffalo Chips \$12**

Potato curls, buffalo sauce, green onion, ranch dressing

### **Oyster Mushroom \$14**

Bleu cheese sauce, roasted red peppers, fig reduction, prosciutto

### **Artichoke Francaise \$14**

Marinated artichoke hearts, lemon beurre blanc sauce, parsley

### **Flatbread \$15**

Confit tomato, fresh mozzarella, basil, evoo

## THE FAIRWAY

### **Hole-in-One Burger\* \$17**

Locally sourced all natural grass fed Hereford beef, choice of cheese, lettuce, tomato, onion, pickle, french fries [with bacon - **\$18**]

### **French Dip \$24**

Prime rib, Swiss cheese, au jus, french baguette, battered onion rings

### **The Club \$17**

Turkey, B-L-T, mayonnaise on white bread, french fries

### **Grilled Reuben \$18**

House sauce, Boars Head corned beef, Swiss cheese, horseradish pickle kraut, artisan rye bread, french fries

### **Focaccia Grilled Chicken Sandwich \$16**

Roasted red bell peppers, butter lettuce, pesto, gruyere cheese, french fries

### **Black Bean Burger \$16**

Tomatoes, avocado, lettuce, chipotle ranch, french fries

### **Ramen Bowl \$16**

Edamame, carrots, green onions, mushroom, soft boiled egg, baby bok choy, beef broth

## ON THE GREEN

### **Chicken Caesar Salad \$18**

Romaine, parmesan cheese, tomatoes, red onion, egg, croutons, house caesar dressing

### **Grilled Greek \$16 *gf***

Romaine, kalamata olives, red onion, cucumbers, tomato, hollumi cheese, balsamic dressing

### **Iceberg Wedge \$14**

Tomatoes, bacon bits, frizzled onions, house made bleu cheese dressing

### **Roasted Sweet Potato \$15 *gf***

Spinach and kale blend, pomegranate seeds, spiced pecans, goat cheese, apple cider vinaigrette

### **Buddha Cobb \$19 *gf***

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

Add steak\* \$10

Add shrimp \$10

Add grilled or blackened chicken \$7

Add crispy buffalo chicken \$7

*gf* gluten free

*Please inform your server if you are requesting the vegetarian option.*

## BISQUE & SOUP

French Onion Soup	cup \$6	crock \$8
Chicken Noodle	cup \$5	bowl \$6

## SANDWICH BOARD

Choice of Boar's Head turkey or ham;

Grilled cheese;

B-L-T;

Choice of white, rye or wheat bread. Served with a pickle and fries. **Full Swing \$14**

## 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

MOCCA

CARMAEL

FRENCH VANILLA

APPLE

GINGERBREAD

SEASONAL

PEPPERMINT

PUMKIN SPICE



## COCKTAILS AND MARTINIS

### **Mocha Espresso Martini \$15**

Black and Brass espresso, Godiva chocolate liquor, crème de cacao, Tito's vodka

### **Pomegranate Margarita \$15**

Pomegranate seeds, tequila, simple syrup, triple sec, Pama liquor, lime juice

### **Woodloch Old Fashion \$15**

Bulliet bourbon, fig simple syrup, orange, bitters, cherries

### **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)



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