

WELCOME

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

TEE OFF

BURRATA gf vg

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

WINGS agf

hot, mild or maple, bleu cheese dressing, celery sticks [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]

SOUPS & SALADS

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

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

HOUSE SALAD [\$5]

CAESAR SALAD [\$7]

FAIRWAY

HOLE - IN - ONE BURGER* agf

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]

CHICKEN CORDON BLEU SANDWICH agf

potato bun, grilled chicken breast, ham, lacey swiss, dijonassie [\$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 agf

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

SHAREABLES

HUMMUS PLATTER agf vg

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 vg

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

TUNA TARTARE*

crispy rice, seaweed salad, avocado, sriracha aioli, chili treads, 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]

ON THE GREENS

CHICKEN CAESAR SALAD agf

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

STEAK HOUSE COBB SALAD gf

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

WATERMELON SALAD vg gf

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

TABBOULEH SALAD vg

butter lettuce, cucumber, tomato, red onion, olives, mint, parsley, tzatziki dressing [\$16]

BABY LETTUCE TRIO gf

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

SESAME NOODLE vg

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



gf gluten free

agf available gluten free

vg vegetarian

vg vegan

avg available vegan

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

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LONG DRIVES (served after 4pm)

NEW YORK STRIP STEAK* ^{gf}

12oz angus, yukon mashed potatoes, vegetable du jour [\$47]

SUSHI BOWL*

sushi rice, ahi tuna, cucumber crab salad, avocado, crispy shallots, tobiko caviar, furikake seasoning, green onion, wasabi peas, spicy mayo [\$28]

PUTTANESCA PASTA ^{agf} ^V

bucatini, kalamata olive, capers, tomato sauce, spinach, basil, parmesan [\$22 // add chicken or shrimp \$30]

SCALLOP ^{gf} ^{agf}

potato, leek, roasted corn poblano coulis, fennel and pea tendrils salad [\$30]

VINDALOO ^{vg} ^{agf}

chickpeas, sweet and spicy red curry sauce, basmati rice, naan bread, scallion, lime, caramelized onions, smoked coconut foam [\$25]

ROTISSERIE ROASTED CHICKEN ^{gf}

brined half chicken, brown butter cauliflower purée, basil gremolata, vegetable du jour [\$27]

BONE-IN-VEAL MILANESE

house pounded and breaded, frisée and micro green salad, tomato confit, fresh mozzarella, balsamic glaze, evoo [\$55]

LIMONCELLO PASTA ^{agf} ^V

linguini, burrata, lemon zest, calabrian pepper, basil, pecorino romano [\$24 // add chicken or shrimp \$32]

BONE-IN-PORK CHOP* ^{gf}

roasted fingerling potatoes, vegetable du jour, balsamic peach sauce [\$33]

SALMON ^{agf}

edamame purée, roasted red bell pepper jam, corn coral, hot honey asian glaze [\$29]

8OZ FLAT IRON* ^{agf}

8oz flat iron, roasted sweet potato wedges, vegetable du jour, chimichurri, pico de gallo [\$32]

SIDES

Baked Potato [\$5] // Sautéed Spinach [\$5] // Vegetable du Jour [\$6] // Yukon Mashed Potatoes [\$5]

COCKTAILS & MARTINIS

SPRINGS CLASSIC MARTINI

Tito's vodka, dry varmouth, bleu cheese olives, served in a chilled martini glass [\$16]

MANGO MARGARITA

Casamigos tequila, Cointreau, fresh muddled mangos, lime [\$16]

ESPRESSO MARTINI

Stoli vanilla vodka, Baileys, Kahlúa, espresso, crème de cacao, coffee beans [\$16]

APRICOT BOURBON OLD FASHIONED

Woodford reserve bourbon, muddled oranges, apricot syrup, angostura bitters, served with an orange and dried apricot [\$16]

SEASONAL HOUSE MADE SANGRIA

Special house made recipe [\$11]

SMOKED COCKTAIL

Enhance your cocktail. only available in Overlook [+\$3 to your drink price]

MOCKTAILS

SPECIAL CHILDREN'S DRINK

Blueberry shirley temple, special light up toy [\$7]

SPECIALTY COFFEES

CAPPUCCINO..... \$5
LATTE..... \$5
ESPRESSO..... \$3.5
MACCHIATO..... \$5
AMERICANO..... \$4.5
ICED LATTE..... \$5.5

COFFEE FLAVORS

[+\$0.75 per flavor]

MOCHA
CARAMEL
PEPPERMINT
APPLE
VANILLA

^{gf} gluten free ^{agf} available gluten free



^V vegetarian ^{vg} vegan ^{avg} available vegan

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