

WELCOME

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

TEE OFF

BURRATA

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

WINGS

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

CARPACCIO*

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

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*

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]

SHAREABLES

HUMMUS PLATTER

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

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]

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



vegetarian



vegan



gluten free



available vegan



available gluten free

*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*

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

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

SCALLOP*

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

VINDALOO

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

ROTISSERIE ROASTED CHICKEN

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

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

BONE-IN-PORK CHOP*

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

SALMON

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

FLAT IRON*

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

SIDES

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

COCKTAILS & MARTINIS

SPRINGS CLASSIC MARTINI

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

WATERMELON PALOMA

Casamigos tequila, watermelon, grapefruit, agave, lime juice, club soda [\$14]

BARBADOS OLD FASHIONED

Bumbu Rum, tempus fugit banana liqueur, bananas, bitters [\$18]

BASIL CRUSH

Bombay Gin, basil, lemon juice, St Germain, simple syrup [\$16]

GOLDEN BUNKER MANHATTAN

Knob Creek, dry vermouth, honey syrup, orange bitters, orange peel garnish [\$16]

SEASONAL HOUSE MADE SANGRIA

Special house made recipe [\$12]

SMOKED COCKTAIL

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

MOCKTAILS

SPECIAL CHILDREN'S DRINK

Blueberry shirley temple, with 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 APPLE
CARAMEL VANILLA
PEPPERMINT

 vegetarian  vegan  gluten free  available vegan  available gluten free

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