

## Tee Offs

### BUTTERFLIED SHRIMP \$12.50

Eight shrimp breaded & fried to perfection & served with cocktail sauce

### CAPRESE BRUSCHETTA \$12

Sliced baguette brushed with garlic oil & topped with fresh mozzarella, diced tomatoes, basil & balsamic vinaigrette

### TUNA\* TARTARE \$14

Diced raw tuna tossed in ginger sweet chili sauce on a bed of lime sesame oil avocado & served with housemade pita chips

### BUFFALO WINGS \$10.50

Eight wings tossed in our spicy buffalo sauce & served with ranch

### JALAPEÑO CHEESE POPPERS \$10

Spicy jalapeño bites filled with cream cheese & served with ranch

### MAC & CHEESE WEDGES \$9

Eight wedges fried to perfection & served with ranch

### ONION RINGS \$8

Crispy breaded onions, served with spicy ranch

### FRIED PICKLES & PEPPERS \$10.50

Southern style fried pickles & jalapeños & served with ranch

### SIDE CAESAR SALAD \$4.25

Fresh romaine tossed with Caesar dressing, parmesan & croutons

### SIDE CHOPPED WEDGE SALAD \$4.25

Chopped iceberg tossed with ranch, diced tomatoes, bacon bits, croutons & shredded cheddar



## The Gimme

### GRILLED CHICKEN SANDWICH \$13

Served on a brioche bun with tomato, lettuce, pickles & served with french fries

### HAMBURGER\* \$11.50

Served on a brioche bun with tomato, lettuce, pickles & served with french fries

### BYO GIMME

### HAMBURGER\* OR CHICKEN SANDWICH

American Cheese • Pepperjack Cheese  
Swiss Cheese • Avocado • Bacon  
Jalapeño • Sautéed Mushrooms



\$1 PER STROKE



## The Back Nine

### RIBEYE\* \$2.75 PER OZ

Handcut ribeye, served by the ounce, seasoned with sea salt, garlic, fresh cracked peppercorn, black pepper, topped with garlic butter

Add Au Poivre Sauce \$4

Bernaise Sauce \$4

Bleu Cheese Crumbles \$3

### BLACKENED SALMON \$22

Seared, blackened salmon topped with garlic butter & served with steamed broccoli

### PARMESAN HERB CRUSTED CHICKEN \$16

Rosemary, thyme herbed chicken breast topped with house made garlic butter & served with mashed potatoes

### CHICKEN TENDERS \$14.50

Crispy tenders served with french fries & side of BBQ sauce

### CHICKEN FRIED STEAK \$15.50

Southern style chicken fried steak served with mashed potatoes & topped with gravy

### BLACK CHERRY CHIPOTLE STEAK SALAD \$20

Iceberg & romaine tossed in black cherry chipotle vinaigrette, cherry tomato, cucumbers, pickled onion & feta

### SALMON CAESAR SALAD \$22

Fresh romaine tossed with Caesar dressing, parmesan cheese, crouton & topped with seared salmon

## From the Green

### CHICKEN CAESAR SALAD \$14

Fresh romaine tossed with Caesar dressing, parmesan cheese & crouton with your choice of grilled or crispy chicken

### CHOPPED WEDGE SALAD \$14

Chopped iceberg lettuce tossed with ranch, diced tomatoes, bacon bits, spicy chicken, shredded cheddar & croutons

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## Dessert Etiquette

### CRÈME BRULÉ \$6

Rich, velvety vanilla custard finished with caramelized sugar & topped with seasonal berries.

### CHEESECAKE \$7

Creamy, sweet & slightly tangy with a buttery rich graham cracker crust

### CHOCOLATE LAYER CAKE \$8.50

Chocolate buttercream filling. Finished with chocolate ganache & chocolate shavings. Perfect for doubles or solo play for the bold.



## Club Cocktails

### KENTUCKY MULE \$10

Bulleit bourbon, muddled lime & ginger beer

### ESPRESSO MARTINI \$10

Wheatley vodka, Kahlua, & fresh brewed espresso

### COSMOPOLITAN \$10

Wheatley vodka, fresh lime juice, triple sec & cranberry juice

### SMOKED OLD FASHIONED \$12

Whistle Pig 6yr Piggyback bourbon, angostura & orange bitters, smoked wood chips



### LIGHT BEAM \$10

Empress Indigo gin & lemonade

### BLACKBERRY LEMONADE \$10

Fresh muddled blackberries, fresh squeezed lemonade & Crown Royal

### CHOCOLATE NEGRONI \$11

Bombay Sapphire, Campari, sweet vermouth & chocolate bitters

### LAVENDER MARTINI \$11

Bombay Sapphire, fresh lemon juice & lavender syrup

## Draft Beer Premium Domestic

Coors Light	\$4	Corona	\$4	Busch Light	\$3.25
307 Lager	\$5	Modelo	\$4	Budweiser/Bud Light	\$3.25
Bomber Mountain Amber	\$5	Twisted Tea	\$4	Coors/Coors Light	\$3.25
Seasonal Beer	\$5	White Claw	\$4	Miller Lite	\$3.25
		Michelob Ultra Seltzer	\$4	Michelob Ultra	\$3.75
				307 Lager	\$4
				Treasure Island IPA	\$4

## Wine By the Bottle

Joel Gott 815 Cabernet, California	\$44
Freakshow Cabernet Michael & David, Lodi	\$48
Domaine De L'Arnesque Châteauneuf-du-Pape	\$88
Belle Glos Clark & Telephone Pinot Noir, Santa Barbara	\$100
Chateau Montelena Cabernet, Napa Valley	\$140

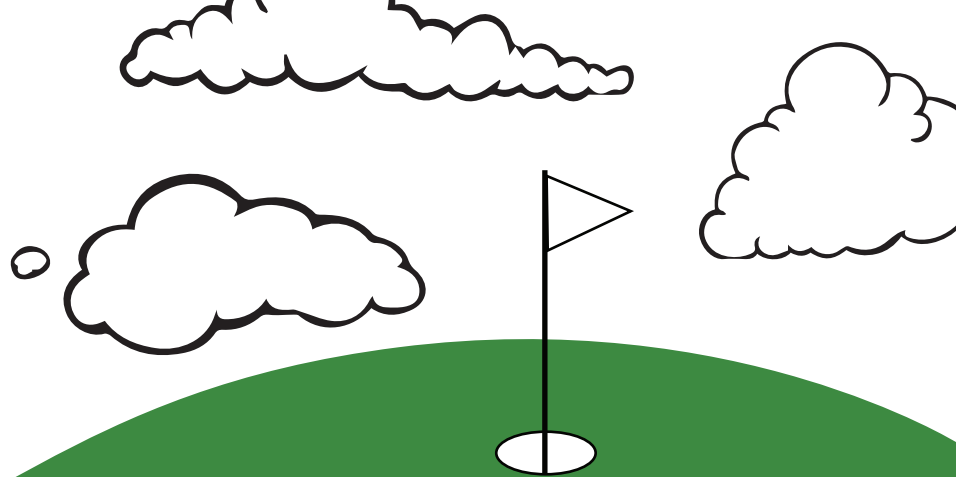


## Wine By the Glass

Luccio Moscato	\$9
Ruffino Pinot Grigio	\$8
Chateau St. Michelle Chardonnay	\$8
Beringer Cabernet	\$10
Hahn Pinot Noir	\$10
Robert Mondavi Merlot	\$10



# The KIDS' COURSE



## *Pasta!*

Tossed in  
Butter  
or  
Alfredo sauce

\$6

Served with  
French Fries

*Hamburger*

\$6.50

*Cheeseburger*

\$7.50

*Chicken Tenders*

\$7.50

*Mac & Cheese Wedges*

\$6.25

*All meals come with choice of drink*

Milk • Juice • Sprite • Coke • Diet Coke • Dr. Pepper • Iced Tea • Lemonade