# TEE OFF

# cocktail sauce, lemon

Shrimp Cocktail \$15 @

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

### hot, mild, or maple, bleu cheese dressing, celery sticks [boneless available - \$17]

garlic aioli, honey mustard

The "Niblick" \$20 mozzarella sticks, truffle fries, chicken tenders, marinara,

Burrata \$16 roasted acorn squash, sage, walnuts, grilled crostini, apricot and raisin agrodolce

## Potstickers \$15

pork, green onion, sweet chili sauce, teriyaki sauce

# potato curls, buffalo sauce, green onion, ranch dressing

Meatballs \$16

Buffalo Chips \$14 🖤

Fig Flatbread \$15 🕡 fig jam, goat cheese, red onion, arugula, balsamic glaze

marinara, fresh basil, grated parmesan cheese,

# garlic bread crostini

Smoked Tomato Bisque cup \$5 bowl \$6

### prime rib, swiss cheese, au jus, french baguette, battered onion rings

## The Club \$18

Barvarian \$20 smoked pastrami, swiss cheese, bistro sauce, pretzel

### pepper jack cheese, bacon, frizzled onions, cole slaw, ich, potato bun, served with fries

ON THE GREEN

### roasted acorn squash, arugula, walnuts, pomegranate seeds, wheat berry, goat cheese, apple cider vinaigrette

### Buddha Cobb \$20 house mix, bleu cheese crumbles, bacon, egg, avocado,

add steak\* \$10 | add shrimp

house mix, cucumbers, tomatoes, choice of dressing

## add chicken: grilled \$8 | blackened \$9 add crispy buffalo chicken \$8

add salmon - 8oz cut \$20

New York Strip\* \$39 @

12oz angus, smashed potatoes, grilled asparagus, butter

spaghetti squash, sautéed spinach, maple sugar beurre

breaded cutlets, yukon smashed potatoes, grilled asparagus, wild mushrooms, roasted tomatoes, sherry cream sauce, grated parmesan

Pepper Lacquered Salmon \$34 @

blanc, peruvian sweet peppers

Prime Pork Scaloppine \$27

house made meatballs, marinara sauce, fresh spaghetti, basil, grated parmesan, garlic bread crostini Vegan Squash Pasta \$26 💯 🕐 zucchini and yellow squash noodles, vegan meatballs, arrabbiata sauce, vegan parmesan

charred corn and bell peppers, black beans, tomatoes, guacamole, cilantro sauce, vegan cheddar cheese, green

### SIDES: baked potato \$5 sautéed spinach \$5

asparagus \$7

kids steak and fries | \$19 individual cheese pizza | \$9 sizzle burger with french fries | \$14

chicken tenders with fries | \$13

hot dog with fries | \$8

pasta with marinara sauce | \$7

icelandic cod, mussels, shrimp, clams, peas, chorizo sausage, saffron tomato broth, bomba rice Herb Roasted Half Chicken \$29 yukon smashed potatoes, whole baby carrots, chicken gravy

yukon smashed potatoes \$5

Whole baby carrots \$5

# mac and cheese | \$7 mozzarella sticks | \$11

ADD A BISCOTTI \$2.75

ESPRESSO

MACCHIATO

SEASONAL PEPPERMINT PUMPKIN SPICE COCKTAILS AND MARTINIS Fig Old Fashioned \$15

# pomegranate juice,orange Pumpkin Spice White Russian \$15

Tito's vodka, kahlua, pumpkin spice,

Seasonal House Made Sangria \$10 Special house made recipe Smoked Cocktail +\$3

**SPRINGS** 

# sub apple slices for french fries on applicable menu items SPECIALTY COFFEES CAPPUCCINO \$5 LATTE

GINGERBREAD

cinnamon stick Woodloch Martini \$15

(only available in Overlook)



THE FAIRWAY Hole-in-One Burger\* \$18 angus burger, choice of cheese, lettuce, tomato, onion, pickle, served with fries [with bacon - \$19]

French Dip \$24

turkey, B-L-T, mayonnaise on white toast, fries

bun, served with fries

Fontina Grilled Cheese \$17 fresh basil, roasted tomatoes, fontina cheese, smoked tomato bisque soup BBQ Grilled Chicken \$18

Baby Iceberg \$15

cheese dressing

Acorn Salad \$18

Chicken Caesar Salad \$19 grilled chicken breast, romaine, tomatoes, red onion, egg, croutons, parmesan cheese, house caesar

tomatoes, bacon bits, frizzled onions, house made bleu

## cucumber, tomato, choice of dressing Clubhouse Luch House Salad \$13

LONG DRIVES

Asian Flat Iron\* \$36 20oz bone in chop, smashed potatoes, grilled asparagus, with butter Southwest Cauliflower Rice Bowl \$24 @ @ V

onions, lime

Spaghetti Meatballs \$27

Chicken Cacciatore \$28 chicken thighs, plum tomatoes, onion, garlic, olive, capers, wild mushrooms, bell peppers, basil, crispy prosciutto, red wine, fresh rigatoni pasta Seafood Paella \$29

CHILDREN'S MENU FOR 12 AND UNDER

> AMERICANO \$4.5 \$5.5 ICED LATTE FLAVOR SHOTS \$0.75

> > HAZELNUT МОСНА CARAMEL FRENCH VANILLA APPLE

\$5

\$3.5 \$5

Woodford bourbon, oranges, maraschino cherries, fig simple syrup, bitters, club soda Rosemary Grapefruit Margarita \$15 Casamigos tequila, cointreau, grapefruit, rosemary simple syrup, lime Coconut Cosmo \$15 Citron, malibu, lime juice,

Tito's vodka, dry vermouth, bleu cheese stuffed olives

gf gluten free vg vegan v vegetarian \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR

RISK OF FOODBORNE ILLNESS.