WELCOME

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

TEE OFF

TOMATO AND MOZZARELLA STACK *(iii)* fresh mozzarella cheese, heirloom tomatoes, fresh basil, balsamic vinegar glaze, evoo [\$16]

WINGS 🦁

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

CLUBHOUSE MEATBALLS beef, pork, veal, nduja sausage, marinara, ricotta, parmesan, basil [\$16]

POTSTICKERS pork, green onion, sweet chili sauce, teriyaki sauce [\$15]

SHRIMP COCKTAIL @ cocktail sauce, lemon [\$15]

SOUPS & SALADS

FRENCH ONION [\$8 cup // \$10 crock] CHICKEN NOODLE [\$5 cup // \$6 bowl] HOUSE SALAD [\$5] CAESAR SALAD [\$7]

FAIRWAY

HOLE - IN - ONE BURGER* angus burger, choice of cheese, lettuce, tomato, onion, pickle, fries [\$19 // add bacon \$20]

PRIME RIB MELT shaved ribeye, caramelized onions, white cheddar, ciabatta, fries, horseradish sauce [\$25]

CHICKEN PARMESAN SANDWICH 🦁

pomadoro sauce, basil, mozzarella, asiago focaccia, truffle fries, garlic aioli [\$18]

B.A.L.T. WRAP

bacon, avocado, lettuce, tomato, lemon pepper aioli, fries [\$14 // add griled chicken \$22]

SHAREABLES

QUESADILLA flour tortilla, chihuahua cheese, lettuce, pico de gallo, sour cream [\$14 // add grilled chicken \$22]

THE PHILLY PLATTER philly cheesesteak spring roll, sriracha aioli, truffle fries, mozzarella half moons, marinara [\$20]

DUCK RILLETTE FLATBREAD asian duck confit, apricot soy glaze, sriracha, green onion, sesame seeds [\$16]

TUNA TARTARE* crispy rice, seaweed salad, avocado, sriracha aioli, chili treads, nori, black garlic soy [\$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]

CHICKEN COBB SALAD 😎 🥶

house mix lettuce, red onion, beef steak tomatoes, swiss cheese, bacon, avocado, crispy or grilled chicken, honey mustard dressing [\$19]

HARVEST POWER BOWL 💷 🧐

power blend greens, roasted butternut squash, quinoa, almonds, apples, dried cherries, maple balsamic vinaigrette [\$20]

FRISÉE SALAD ወ

beets, purple haze goat cheese, oranges, pistachio, cardamom spiced vinaigrette [\$15]

CLUBHOUSE LUNCH HOUSE SALAD @ @ house mix, cucumbers, tomatoes, choice of dressing [\$13]

CHICKEN SHAWARMA TACOS

caramelized onion naan bread, pickled onions, tahini white sauce, harissa sauce, cucumber salad [\$17]

BUFFALO CHICKEN GRILLED CHEESE 🧔

pulled chicken breast, buffalo sauce, cooper cheese, celery, sourdough bread, fries [\$16]

SALAD ADD ONS

flat iron steak* \$18 | grilled shrimp \$8 grilled chicken \$8 | blackened chicken \$9 crispy buffalo chicken \$9



*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 [\$45]

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

SHORT RIB RAGU tagliatelle pasta, balsamic demi, roasted tomatoes, gorgonzola, herbs [\$32]

ICELANDIC COD <a>

celery, onion, tomato, yukon potatoes, clams, genevoise sauce, hollandaise [\$30]

DRUNKEN NOODLES @ rice noodles, vegan oyster sauce, thai basil, stir fry vegetables, thai chili, green onion [\$22 // add shrimp \$30] SPAGHETTI AND MEATBALLS fresh pasta, beef, veal, pork, nduja sausage, parmesan, basil, ricotta, marinara [\$28]

CHICKEN PICCATA chicken breasts, orzo, sautéed kale, lemon caper sauce [\$27]

BONE - IN PRIME PORK CHOP
yukon mashed potatoes, vegetable du jour,
jaeger sauce, mustard caviar [\$33]

SEAFOOD CAKES sherry tomato cream sauce, frisée micro green salad, smoked evoo, lemon crème fraîche, roasted tomatoes [\$27]

8OZ FLAT IRON* yukon mashed potatoes, vegetable du jour, shallot au poivre sauce [\$29]

SIDES

Baked Potato [\$5] // Sautéed Kale [\$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

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

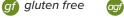
COFFEE FLAVORS

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] [+\$0.75 per flavor]

MOCHA CARAMEL



agf available gluten free





avg available vegan

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