

# WELCOME

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

## TEE OFF

### TOMATO AND MOZZARELLA STACK <sup>gf</sup>

fresh mozzarella cheese, heirloom tomatoes, fresh basil, balsamic vinegar glaze, evoo [ \$16 ]

### WINGS <sup>agf</sup>

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 <sup>gf</sup>

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\* <sup>agf</sup>

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 <sup>agf</sup>

tomato 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 grilled chicken \$22 ]

### CHICKEN SHAWARMA TACOS

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

### BUFFALO CHICKEN GRILLED CHEESE <sup>agf</sup>

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

## 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 <sup>agf</sup>

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

### CHICKEN COBB SALAD <sup>avg agf</sup>

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

### HARVEST POWER BOWL <sup>gf vg</sup>

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

### FRISÉE SALAD <sup>gf</sup>

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

### CLUBHOUSE LUNCH HOUSE SALAD <sup>gf vg</sup>

house mix, cucumbers, tomatoes, choice of dressing [ \$13 ]

## SALAD ADD ONS

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

<sup>gf</sup> gluten free

<sup>agf</sup> available gluten free



<sup>vg</sup> vegan

<sup>avg</sup> 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\*

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

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 evo, 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 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

 gluten free

 available gluten free



 vegan

 available vegan

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