

# Clubhouse Menu

"TO GO" orders available 11AM to 7PM during normal business hours

**APPETIZERS** 

| Happy Hour Pricing \$2 off 3PM-5PM |

SPINACH & ARTICHOKE DIP (\*) 13

Artichoke hearts, spinach, & cheese blend with warm tortilla corn chips

CALAMARI & SHISHITO PEPPERS ( ) 16

Flashed fried calamari & shishito peppers with orange-garlic sauce

BABY BACK RIBS (\*) 18

Half rack baby back ribs, house made sweet spicy bbq sauce and fries

STRAWBERRY CAPRESE BAGUETTES V 15

Sliced local strawberries, basil, fresh mozzarella, and arugula on toasted french bread drizzled with balsamic glaze

FRIED DEVILED EGGS 10

Hard boiled eggs fried with whipped salmon egg mousse and fresh dill

FRIED MOZZARELLA 12

Fresh mozzarella fried and served with marinara sauce

MUSHROOM POTSTICKERS 13

Pan seared potstickers served with spicy ranch dip

WINGS @ 9/14

6 or 12 wings, choice of bbg, buffalo, hot or old bay rub, served with celery sticks and choice of ranch or bleu cheese dressing

BOARDS 20

Happy Hour Pricing

\$2 off 3PM-5PM

ANTIPASTI | BRUSCHETTA | FORMAGGIO

All boards are served with chef's set

FLATBREADS | 12

Happy Hour Pricing \$2 off 3PM-5PM

ORIGINAL FLATBREAD

Includes: marinara & mozzarella ADD-ON TOPPINGS: \$1 each

sausage, pepperoni, ham, bacon, bell pepper, onions, mushrooms, spinach, broccoli, and/or extra cheese

SALADS

| Half portions available | Protein add-ons: chicken 6 | shrimp 8 | salmon 9

COBB 2 8/16

Bacon, avocado, corn, tomato, hard boiled egg, and red onion served with ranch dressing

CAESAR SALAD 7/14

Romaine blend, shaved parmesan, italian seasoned croutons served with caesar dressing

ROASTED BEET (\*) 8/16

Roasted red beets, arugula, whipped bleu cheese, pistachio crumbles served with herb vinaigrette

HARVESTTIME X 7/14

Mixed greens, roasted butternut squash, hard boiled egg, pepperoncini, sliced red onion, bell pepper, english cucumber, and roasted sunflower kernels with homemade italian dressing

# HANDHELDSI

PASSWATERS CLUB 14

Honey ham, roasted turkey served on high crown white bread with lettuce, tomato, mayo and bacon

BLACK BEAN BURGER 13

Grilled burger, lettuce, tomato, and red onion on a brioche bun

HS SIGNATURE BURGER 15

8oz.burger, cheddar cheese, lettuce, tomato, red onion, and bacon on a toasted brioche bun

PESTO CHICKEN SANDWICH 2 16

Grilled chicken breast, basil pesto, roasted veggies, and spinach served on a garlic buttered ciabatta bread SHRIMP TACOS 14

Fried shrimp, house made slaw, pico de gallo, and drizzled avocado crema' served in soft taco shells

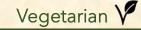
CRABCAKE SANDWICH 17

Lump crabcake served on brioche bun with lettuce, tomato, and cocktail sauce

| Served with choice of fries or side salad | Up charge \$1 for gluten free bread |

Customer Favorite

Gluten Free





# Clubhouse Menu

| "TO GO" orders available 11AM to 7PM during normal business hours |

ENTREES

| Available after 4PM |

CRAB CAKES 32

(2) 5oz. Lump crabcakes served with (2) sides of your choice

CRISPY HONEY GINGER SALMON (\*\*)

Sticky honey ginger sauce, fresh peach and mango salsa, served on cilantro white rice

FILET MIGNON & 42

8oz. filet, roasted broccoli, duchess potatoes and herb butter

BALSAMIC FLANK STEAK (28) 32

10oz. steak marinated in a balsamic blend, grilled corn, and gorgonzola salad with gremolata sauce

| All served with side salad and dinner rolls | Add-on: \$2 sautéed mushrooms and/or onions |

## PASTA

| Available after 4PM | Half portions available |

#### CHICKEN PARMESAN 逾12/20

Breaded chicken breast, topped with marinara sauce and shaved mozzarella, served over fresh linguini pasta

SHRIMP CARBONARA 14/26

Shrimp, bacon, ham, english peas, egg cream sauce over cavatappi, & topped with shaved parmesan cheese

AUTUMN'S ORZO V 10/18

Sautéed seasonal vegetables served on creamy orzo with fresh burrata cheese

All served with side salad and garlic bread | Up charge \$2 for gluten free pasta

### CATCH OF THE DAY

Rotating fresh caught fish/seafood on chef's set - market price

#### SIDES | 6

Broccoli, cilantro white rice, duchess potatoes, french fries, green beans, coleslaw and veggie of the day

#### HOUSE WINES! 5.5/22

#### COLLIER CREEK:

Cabernet, Chardonnay, Merlot, Pinot Noir FRITZ FISK:

Riesling

I CASTELLI:

Pinot Grigio

OAK VINEYARD:

White Zinfandel

BAREFOOT:

Moscato

## BEER

#### BOTTLED DOMESTIC, IMPORT/CRAFT | 4.75/5.5

Amstel Light/Blue Moon/Budweiser/Bud Light/Bud Light Lime/Coors Light/Corona Extra/Corona Light/ Dogfish 60Min IPA/Heineken/Michelob Ultra/Miller Lite/Stella Atrios/Yuengling Lager/Beck's N/A/ Heineken Zero N/A

#### DOMESTIC & CRAFT ON DRAUGHT | 4.5/5.75/7

Coors Light/Dogfish 60Min IPA/Guinness Nitro/Hoop Tea/Kona Big Wave/Shock Top/Yuengling/Rotating Tap

| HAPPY HOUR pricing 3PM to 5PM | | .75 off house wine & .50 off draught beer |

# FOUNTAIN DRINKS

Pepsi/Diet Pepsi/Mountain Dew/Mug Root Beer/Ginger Ale/Gatorade Fruit Punch/Lemonade/ Sierra Mist/Sweet Tea/Unsweetened Tea/Raspberry Tea

Customer Favorite

Gluten Free



Vegetarian V

