



## APPETIZERS

### CHARCUTERIE

trio of italian meats, assorted cheeses, candied pecans, poached pear, fig jam, crostini and crackers 26

### BAKED GOAT CHEESE

goat cheese medallions baked in a spicy salsa rosa tomato sauce served with confit garlic crostini 16

### SMOKED SALMON NAPOLEON

cold-smoked salmon layered between crispy wonton sheets and wasabi crema, garnished with fresh chives 16

### SHRIMP COCKTAIL

four colossal prawns over crushed ice, served with lemon and cajun remoulade 19

### PORK BELLY

chili-dusted, pan-seared sous vide pork belly, dressed spring greens and blackberry balsamic compote 16

### CALAMARI

tender fried rings of calamari and cherry peppers tossed in parmesan and asiago cheeses served with our housemade marinara 17

### CLUBHOUSE WINGS

fresh, jumbo wings fried to perfection tossed in your choice of sauce: red thai chili, buffalo, bourbon bbq, roasted garlic parm or mango habanero — served with celery and blue cheese 15  
*make them char-pit style +1*

## SALADS

### STEAK SALAD

30-day aged, char-grilled sirloin, hydroponic greens, cherry tomatoes, red onion, cucumbers, roasted red peppers, blue cheese crumbles and balsamic vinaigrette 22

### THE CAESAR

crisp romaine, housemade dressing, croutons and shaved parmesan half 8 | whole 15  
*add: grilled chicken +5 or shrimp +9*

### HOUSE SALAD

spring greens, cherry tomatoes, carrots, red onion, cucumbers and croutons — served with choice of dressing 6

## FLATBREADS

### THE LUCA

tomato base with prosciutto, coppa, red onion, ricotta and mozzarella, finished with arugula and a hot honey drizzle 16

### CHICKEN RIGGIE

vodka sauce base with grilled chicken, cherry peppers, mushrooms, red onion, mozzarella, asiago and fresh basil 15

### CUP-AND-CHAR

tomato base with cup-and-char pepperoni, mozzarella and pesto drizzle 15

### TANDOORI CHICKEN

garlic base, marinated chicken and scallions, finished with chili aioli and fresh cilantro 15

## SIDES

mashed potatoes · sautéed mushrooms · seasonal vegetables  
pasta with marinara · sautéed spinach and garlic | 5



## BURGERS & SANDWICHES

### AMERICAN CLASSIC

char-grilled steak burger topped with american cheese and crisp vegetables on a brioche bun 17 | *add: extra cheese +1  
bacon +2 • sautéed mushrooms +2*

### THE FARMHOUSE

char-grilled steak burger topped with tender brisket and pork belly, aged local cheddar, bourbon bbq sauce and fried onion straws on a brioche bun 19

### THE MELT

char-grilled steak burger topped with caramelized onions, mushrooms, swiss, american and thousand island dressing on grilled marble rye 17

### PORTABELLA BURGER

marinated, grilled portabella mushroom topped with roasted red peppers, goat cheese, spring greens and pesto on a brioche bun 17

### SHRIMP PO'BOY

cajun-dusted fried shrimp, shredded lettuce, tomato, zesty remoulade on a crusty hoagie roll 17

### CHICKEN SANDO

marinated grilled chicken breast topped with bacon, lettuce, tomato, chipotle mayo and fried onion straws on a brioche bun 16

### BRISKET FRENCH DIP

tender beef brisket topped with caramelized onions, mushrooms and provolone on a crusty hoagie roll with au jus 18

### CRAB CAKE SANDWICH

pan-seared crab cake topped with spring greens, tomato, red onion and chipotle mayo on a butter-grilled brioche bun 18

## ENTRÉES

### THE CHOP

12 oz tomahawk pork chop marinated in rosemary and garlic, char-grilled and served over creamy mashed potatoes and sautéed spinach, finished with a cranberry balsamic reduction 29

### CHICKEN FRANCESE

parmesan and egg-battered medallions of chicken simmered in our buttery lemon sauce, over capellini and finished with asiago 24

### SEAFOOD ALLA VODKA

fresh scallops, shrimp and clams sautéed in our housemade tomato vodka cream, served over linguine and finished with fresh basil and asiago 30



### THE CLUBHOUSE RIBEYE

30-day aged 16 oz ribeye char-grilled and topped with our garlic bourbon kissed mushrooms, served with a side of pasta and house marinara 40

### NEW YORK STRIP

30-day aged 12 oz strip steak topped with a confit garlic blue cheese butter and crispy onions — served with choice of side 35

### FAROE ISLAND SALMON

fresh faroe island salmon pan-seared and topped with a charred scallion and lemon compound butter — served over parmesan risotto and seasonal vegetables 31

### FISH AND CHIPS

north atlantic haddock beer-battered and fried golden brown — served with fries, coleslaw and tartar sauce 20  
*broiled option available upon request!*

### CHICKEN OSCAR

pan-seared chicken breast topped with lump crab, roasted asparagus and creamy hollandaise sauce — served over parmesan risotto 30