

D R I N K S

Fountain Beverages:

Coke
Diet Coke
Caffeine Free Diet Coke
Sprite
Ginger Ale
Lemonade

Flavored Iced Teas \$3.5

Raspberry
Peach
Cherry
Blackberry

Draft Beer:

Sam Adams Seasonal
Bud Light
Miller Light Amberbock
Stella Artois

Bottled Beers: please ask your server about our bottled beer options

S E V E N S P R I N G S C L A S S I C C O C K T A I L S

Smoky Old Fashioned Bulleit Bourbon, Black Walnut Bitters & Turbinado simple syrup with an orange twist

The Classic Martini Hendric's Gin, Dry Vermouth and choice of garnish

Cosmopolitan Absolut Citron, Cointreau, lime juice and cranberry with a lime wedge

Margarita Vida de Louie Tequila, triple sec, house made simple syrup, lime juice, sour mix and lime wedge (make it peach, raspberry, cherry, mango, passion fruit or blackberry +\$1)

Manhattan Transfer Crown Royal, sweet vermouth, cherry brandy, orange bitters with a twist and cherry

Ask your server for current infused liquor cocktail options

A F T E R D I N N E R C O C K T A I L S

Espressotini Stoli Vanilla Vodka, Baileys, Frangelico and espresso flavor Chocotini Godiva Chocolate Liqueur and Van Gogh Rich Dark Chocolate Vodka

Irish Coffee fresh brewed hot coffee, Jameson, sugar and whipped cream

Country Club Cooler cold brewed coffee, Turbinado simple syrup, Bacardi and vanilla

Chocolate Martini Chocolate vodka and creamy chocolate liqueur

18% Gratuity and 7% Sales Tax is added to all checks

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



G O L F V I E W L O U N G E



S T A R T E R S

Soup Du Jour

Cup \$3 / Bowl \$4

French Onion Gratin \$5

Caramelized onions, beef stock, sherry wine, thyme, herb croutons and melted Swiss cheese

Buffalo Chicken Dip \$7

Cream cheese, mozzarella, shredded chicken, ranch dressing, blue cheese crumbles and scallions
Baked in a crock and served with crispy tortilla chips

Mojito Grilled Shrimp Skewers \$9

Six large red shrimp grilled and brushed with mint, lime garlic butter, garnished with baby greens and fresh lime

Tuscan Tomato Bruschetta \$7

Vine-ripened tomatoes, garden-fresh basil, red onion, black olives, garlic, balsamic, E.V.O.O., served with focaccia crostinis

Pepperoni & Mozzarella Flatbread \$8

House marinara, mozzarella, diced pepperoni, shaved Asiago and basil

Chef's Veggie Patch Pizza \$7

Mushrooms, tomatoes, onions, peppers, spinach, house marinara and mozzarella

The Works Flatbread \$9

Diced pepperoni, Italian sausage, onions, mushrooms, peppers, house marinara, mozzarella, shaved Asiago and fresh basil

Chipotle Chicken Bacon Ranch Flatbread \$9

Crispy fried chicken, bacon, tomatoes, scallions, mozzarella, E.V.O.O., garlic and chipotle-ranch dressing

The Scoop \$7

Choice of a scoop of house made chicken salad or tuna salad served on a bed of greens, sliced tomatoes and crackers

Spring Wings \$11

Ten jumbo chicken wings served mild/medium/hot/Asian/ BBQ/Garlic Parmesan or bourbon style – served with crisp celery and blue cheese dressing

S I D E S

Basket of French Fries \$4.5

Basket of Onion Rings \$6

Fresh Fruit Bowl \$3.5

Cottage Cheese \$2.95

Coleslaw \$1.5

Basket of House Chips \$3.50

S A L A D S

Cashew Chicken Crunch \$12 Full or \$7 Half

Shredded Napa cabbage, iceberg, tomatoes, cashews, wonton strips, mandarin oranges, scallions and grilled chicken tossed in mandarin sesame vinaigrette

The Chopped Chef \$12.5 Full or \$7.5 Half

Crisp iceberg topped with diced tomato, cucumbers, Black Forest ham, roasted turkey, bacon, egg, watermelon radish and Cheddar Jack Cheese

Citrus Grilled Shrimp & Avocado Salad \$13

Baby greens, heirloom tomatoes, cucumbers, pickled red onion, fresh sliced oranges, chickpeas, watermelon radish and avocado topped with a skewer of grilled shrimp

Classic Caesar \$8

Crisp romaine hearts, Parmesan peppercorn dressing, herb croutons and Asiago cheese — add grilled chicken \$3

The House \$8

Crisp greens, heirloom tomatoes, cucumbers, red onion, pepitas, mozzarella, diced beets, chopped egg, dried berry medley and watermelon radish — add grilled chicken \$3

Tex Mex Fried Chicken Salad \$12.5 Full or \$7.5

Crisp iceberg, romaine, heirloom tomatoes, cucumbers, chickpeas, bacon, avocado, Cheddar Jack Cheese, roasted corn and peppers topped with crispy fried chicken
Served with chipotle ranch dressing

Greens Keeper Sides \$3.5

Small Caesar Salad or Small House Salad

T A C O S & W R A P S

Crispy Chicken Tacos \$9

Two flour tortillas stuffed with crispy chicken, shredded iceberg, diced tomatoes, cheddar cheese, bacon, honey BBQ drizzle and chipotle ranch

Baja Shrimp Tacos \$9.5

Two tortillas loaded with corkscrew shrimp, shredded iceberg, tomatoes, pickled red onion, bacon, jalapeños and queso fresco with Baja sauce

Club Wrap \$9

Black Forest ham, roasted turkey, lettuce, tomato, cheddar cheese and bacon in a flour tortilla

Grilled Chicken Caesar Wrap \$8.5

Romaine, shredded Asiago and Parmesan dressing

The Deli Wrap \$8.5

Choice of Black Forest ham, roasted turkey, chicken salad or albacore tuna with lettuce and tomato in a flour tortilla

BLT Wrap \$8

Six strips of crispy pecanwood bacon, lettuce, tomato and mayo in a flour tortilla

S A N D W I C H E S & M O R E

All sandwiches come with choice of French fries, coleslaw, or house chips or substitute onion rings, sweet potato fries or fruit for \$1

The Tee Side \$8

Choice of Black Forest ham, roasted turkey, corned beef, chicken salad or albacore tuna salad on choice of marble rye, white, wheat or make it a wrap, served with lettuce and tomato

Classic French Dip \$11.5

Our shaved slow-roasted Prime Rib and provolone on a crusty roll served with natural au jus and horseradish cream

The Burger \$11.5

A blend of ground chuck, short rib and beef brisket make up this clubhouse classic served how you like it with a choice of American, Swiss, provolone or cheddar on a grilled brioche roll
Lettuce, tomato, onion and pickle served on the side

Burger Sliders \$11

Three 2oz Angus Beef sliders on brioche slider rolls with pickles, diced red onion and choice of cheese

Chef's Veggie Burger \$8

Ground veggies, brown rice and oats served with lettuce, tomato, onion and pickle on a grilled brioche
Don't let the healthiness fool you—these are amazing

The Albatross \$9.5

Grilled marinated chicken breast, provolone cheese, pecanwood bacon, lettuce, tomato, onion and pickle served on a grilled brioche roll
Try it blackened, fried or tossed in your favorite wing sauce

King of Clubs \$9.75

Black Forest ham, roasted turkey, sharp cheddar, pecanwood bacon, lettuce, tomato and mayo on choice of toasted bakery fresh bread

Chicken Italiano \$8.5

Grilled chicken breast, tomato bruschetta, provolone cheese on grilled focaccia bread ***Chef's Favorite***

Reuben \$9

Grilled corned beef, Swiss, sauerkraut and thousand island on grilled marble rye (or make it turkey)

Chef's BLT With Cheddar \$8.5

Six strips of pecanwood bacon, vine-ripened tomato, crisp iceberg lettuce, mayo, sharp cheddar cheese on a choice of toasted bakery fresh bread

Ultimate Fish Sandwich \$12

8 oz crispy haddock, iceberg lettuce, vine-ripened tomato, red onion, lemon and tartar on grilled focaccia bread

Philly Cheesesteak Sandwich \$9.5

Choice of prime rib or chicken with grilled peppers, onions and provolone cheese on a grilled Hoagie roll

Chef's Fish N Chips \$13

A True Club Favorite

8.5 oz English ale-battered haddock served with French fries and coleslaw

Shrimp & Chips \$12

½ lb of crispy corkscrew shrimp served with crispy French fries, coleslaw, cocktail sauce and lemon

Low Carb Corner \$8

Grilled Angus patty or grilled chicken breast served with sliced tomatoes & cottage cheese