

19TH X HOLE & POOL DECK

MENU

SIGNATURE STARTERS

Baked Brie Crostinis 13

Merlot poached pears, fig spread, creamy brie, pomegranate seeds, rosemary, red wine syrup

Pork Wings *gf* 19

Bone-in pork shanks, sweet chili gochujang sauce, crunchy Asian salad

Parmesan Truffle Fries 15

Sour cream & chive seasoned fries, parmesan, truffle oil, fresh chives, garlic aioli

Duck Wontons 17

Cabbage slaw, crisp wontons filled with duck bacon, corn, cream cheese, scallion

Greek Board (*gf without naan bread*) 27

Olive tapenade, ajvar spread, balsamic cipollini onions, feta cheese, pepperoni, soppressata, sweet drop peppers, roasted tomatoes, roasted garlic, EVOO, balsamic glaze, basil pesto, mini naan

Bang Bang Chicken 18

Tempura white meat chicken bites, bang bang sauce, scallions, sriracha, kewpie garlic mayo, sesame seeds

Queso Blanco Chorizo Dip *gf* 18

Spicy chorizo & melted queso blanco, salsa, tortilla chips

Octopus & Shrimp Cocktail *gf* 26

Sliced octopus leg & shoyu dipping sauce, poached chilled shrimp & cocktail sauce

SALADS

Add grilled chicken 9 | sautéed shrimp 12 | grilled salmon 18 | grilled hanger steak 21

Side Salad *gf* 7

Mixed greens, tomatoes, cucumber, choice of dressing

Dressings: French, ranch, blue cheese, thousand island, balsamic vinaigrette

Caesar 9 | 16

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing

Cobb *gf* 18

Romaine, spring mix, bacon, avocado, egg, gorgonzola, heirloom cherry tomatoes, cucumber

Avocado Burrata Caprese *gf* 18

Avocado, creamy burrata cheese, heirloom cherry tomatoes, fresh basil, balsamic reduction, EVOO, cracked black pepper, basil sea salt

Bacon Pecan Pear *gf* 18

Mixed greens, merlot poached pears, gorgonzola, candied pecans, chopped bacon, oregano balsamic vinaigrette

Mediterranean Chickpea *gf* 15

Cucumbers, sweet bell peppers, red onion, parsley, chickpeas, feta cheese, gluten free organic millet, olive tapenade, oregano balsamic vinaigrette

CHEF'S SOUP

Inquire with server

Cup 6 | Bowl 8

19TH HOLE & POOL DECK

HANDHELD FAVORITES

Served with kettle chips +\$3 sour cream chive seasoned French fries, potato salad, chef's soup, grapes. Additional sides +4
+5 side salad, +2 Gluten free bun, +2 add bacon or avocado.

SANDWICHES

Crispy Pickle Chicken 17

Cheddar onion bun, sharp cheddar, pickle slices, bibb lettuce, tomato, pickle mayo

Cubano 19

Pecan smoked pulled pork, honey ham, swiss cheese, pickle slices, mojo mustard, cuban roll

Grilled Clubhouse 18

Mesquite turkey, applewood bacon, American cheese, bibb lettuce, tomato, 3 slices toasted marble rye

Pastrami Rueben 17

Peppery pastrami, sauerkraut, swiss, tangy thousand island, marble rye. *Rachel option available*

BLT 15

Six pieces applewood bacon, bibb lettuce, tomato, mayo, toasted white bread

Italian 19

Soppressata, honey ham, pepperoni, pepperjack, bibb lettuce, tomato, banana pepper, olive tapenade, oregano balsamic vinaigrette, hoagie bun

Hard Cider Shrimp Po'Boy 21

Beer battered shrimp, alfalfa sprouts, tomato, pickles, Cajun remoulade, hoagie bun

PITAS

Smoked Lox 21

Cold smoked salmon lox, dill cream cheese, avocado, capers, cucumber, pickled red onion, pita

Pecan Apple Chicken Salad 17

Rotisserie chicken, sage mayo, celery, diced apples, bibb lettuce, candied pecans, pomegranate seeds, brie cheese spread, pita

Gyro 16

Cooked to order sliced lamb, Greek seasoning, red onion, tomato, alfalfa sprouts, tzatziki, pita

BURGERS

Featuring 1/2 pound angus chuck brisket burger

Bacon Cheddar Onion 18

Angus burger, sharp cheddar, applewood bacon, bibb lettuce, tomato, cheddar onion bun

Triple P 17

Portobello mushrooms, provolone, pesto, angus burger, brioche bun

Veggie Burger 18

Quinoa, bulgur, brown rice, roasted corn, roasted red peppers & black bean patty, lettuce, tomato, brioche bun. *Add cheese +\$2*

WRAPS

Chicken Caesar 15

Grilled chicken, romaine, croutons, asiago cheese, kalamata olives, caesar dressing, herb tortilla

Turkey Bacon Avocado 16

Mesquite turkey, applewood bacon, avocado, pepperjack, alfalfa sprouts, tomato, chipotle mayo, herb tortilla

Sriracha Shrimp Crunch 21

Beer battered shrimp, crunchy vegetable slaw, fried wonton strips, kewpie sriracha mayo, herb tortilla

BOWLS

Sides not included

Thai Bowl *gf*

Mint, peanuts, cilantro, ginger, garlic, Fresno chili, scallions, rice noodles, pad Thai sauce

vegetables 19 | chicken 23 | shrimp 29 | hanger steak 35

Miso Roasted Salmon Bowl 30

Oven roasted tamari honey miso salmon, sauteed greens of swiss chard, spinach, chicory, escarole, turnip greens, & kale, yellow rice, crunchy garlic onion chili oil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.