

# Starters

**AVOCADO FRIES** 🌱 / 9  
Corona Tempura Batter, Chile Ranch Dipping Sauce

**CARNITAS NACHOS** / 9  
Chipotle Cheddar Cheese, Pico De Gallo, Crema, Green Onions, Pickled Fresno Peppers

**BURRATA TOAST** 🌱 / 9  
Blistered Heirloom Grape Tomatoes, Basil Oil, Grilled Baguette, Burrata Cheese, Smoked Olive Oil, Balsamic Glaze

**SMOKED WINGS** 🍷 / 9  
Brined, Dry Rubbed, Hickory Smoked, Hot Sauce, Creamy Ranch, Spicy Pickles

**AHI TUNA TACOS\*** 🍷 / 10  
Sashimi Grade Ahi Poke, Seaweed Salad, Wasabi Mayo, Furikake

**CRISPY BRUSSELS SPROUTS** / 9  
Dried Cranberries, Smoked Bacon, K-Town Dressing

# SANDWICHES

Served with Choice of French Fries, House-Made Chips, Sweet Potato Fries, Onion Rings, Coleslaw Or Fruit

**HOLE IN ONE CLUB\*** / 12  
Grilled Sourdough, Virginia Ham, Smoked Turkey, Dijonaise, Bacon, Lettuce, Tomato, Cheddar Cheese, Fried Egg

**BIG "V" BURGER\*** / 10  
Brisket & Short Rib Blend Patty, Hickory Seasoned, Lettuce, Tomato, Grilled Onions, Crush Sauce, Brioche Bun

**MILLIONAIRE SLIDERS\*** / 13  
Tenderloin, Point Reyes, Blue Cheese, Caramelized Onions, A-1 Steak Sauce, Sweet Hawaiian Buns

**BBQ PULLED PORK** / 13  
Roasted Pork, Creamy Slaw, Baby Swiss, BBQ Sauce, Brioche Bun

**SMOKED CHICKEN AVOCADO MELT** 🍷 / 12  
Smoked Chicken, Spinach, Caramelized Onions, Swiss Cheese, Sundried Tomato Aioli, Ciabatta Bun

# SALADS

**STEAK & "WEDGE" SALAD\*** / 14  
Blue Cheese Crumbles, Grape Tomatoes, Pickled Red Onions, Bacon, Sourdough Croutons, Green Onions, Red Wine Balsamic Vinaigrette, Grilled Ranch Steak

**CHICKEN CAESAR SALAD\*** / 10  
Romaine Lettuce, Parmesan Cheese, Sourdough Croutons, House-Made Caesar Dressing.

**BABY KALE & STRAWBERRY SALAD** 🍷🌱 / 12  
Baby Kale, Sliced Strawberries, Quinoa, Goat Cheese, Pepitos, Spicy Cilantro Dressing

**ASIAN CHICKEN SALAD** / 12  
Savoy Cabbage, Baby Greens, Carrots, Jicama, Cilantro, Roasted Corn, Tortilla Strips, Grilled Chicken, Sesame Dressing

**GRILLED SHRIMP SALAD** / 12  
Romaine, Black Beans, Roasted Corn, Avocado, Pico, Tortilla Strips, Chipotle Ranch Dressing

# BIG PLATES

**CAULIFLOWER STIR-FRY** / 14  
Grilled Bok Choy, Ginger, Sweet Peppers, Onions, Carrots, Green Beans, Cilantro, Sweet Chile Soy Glaze  
Add Grilled Chicken \$5 | | Tuna\* \$8 | | Shrimp \$7

**CEDAR-PLANKED SALMON\*** 🍷 / 23  
Scottish Farm-Raised Salmon, Citrus Butter, Grilled Lemon, Broccoli, Grilled Lemon  
**TUSCAN PASTA** 🌱 / 12  
Oven-Roasted Heirloom Tomatoes, Garlic, Basil, Shallots, Pine Nuts, Kale, EVO, Parmesan  
Add Grilled Chicken \$5 | | Shrimp \$7

**3 PIGS FLATBREAD** 🍷 / 15  
Prosciutto, Spicy Italian Sausage, Pepperoni, Ricotta Cheese, Home-Made Pizza Sauce, Truffle Oil, Fresh Basil

**CAPRESE CHICKEN** 🍷 / 15  
Pan-Seared Chicken, Fresh Mozzarella, Heirloom Tomatoes, Garlic, Basil, Seared Green Beans, Balsamic Glaze

# SIDES

**FRENCH FRIES** / 4

**HOUSEMADE CHIPS** / 4

**STEAK FRIES** / 4

**SEASONAL FRUIT CUP** / 4

**ONION RINGS** / 4

**SWEET POTATO FRIES** / 4

**COLESLAW** / 4

**HOUSE SALAD** / 6  
Served With Your Choice Of Dressing

🍷 - Club Specialty

🍷 - Gluten Friendly

🍷 - Locally Sourced

🌱 - Vegetarian

\*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

The automatic 20% Service Charge collected for all food and beverage is not a tip or gratuity. This service charge may be distributed to certain food and beverage service employees.





## BEER

### BY THE BOTTLE

**SIERRA NEVADA PALE  
ALE**

**MILLER LITE**

**MICHELOB ULTRA**

**COORS LIGHT**

**BLUE MOON**

**MODELO  
ESPECIAL**

**STELLA  
ARTOIS**

**CORONA**

**PACIFICO**

**GUINNESS**

**HEINEKEN**

**BUDWEISER**

**BUD LIGHT**

## Cocktails

### AMSTERDAM GIN AND TONIC

New Amsterdam Gin,  
Tonic / \$9

### TITO'S MULE

Tito's Vodka, Fresh  
Lime, Simple Syrup and Ginger  
Beer / \$11

### BOLD BLACKBERRY SMASH

Southern Comfort, Sour Mix,  
Blackberries and Angostura  
Bitters / \$9

### EXOTICO PALOMA

Exotico Tequila, Grapefruit Juice  
and Splash of Soda / \$11

### CRUZAN RUM-ADE

Cruzan Light Rum, Lemon-Lime  
Soda / \$11

### KETTLE CLASSIC MARTINI

Kettle One Vodka, Vermouth,  
Olives / \$10

## WINE

### LIBERATED

Sauvignon Blanc / \$11

### AUSTIN HOPE

Cabernet Sauvignon / \$14

### KENDALL - JACKSON

Chardonnay / \$9

### FROSTWATCH

Chardonnay / \$14

### ECCO DOMANI

Pinot Grigio / \$9

### BELLE GLOS

Pinot Noir / \$18