



COUNTRY CLUB THE GARDEN ROOM MENU

Starters

- Beef Sliders & Fries** 14
three beef sliders with grilled onion, baby arugula, tomato and cheddar cheese
- Buffalo Wings** 16
served with celery and carrot sticks, ranch dipping sauce, garnished with cilantro and raddishes
- Tenderloin Bites** 14
korean bbq marinated and seared tenderloin bites, served with cucumber salad
- Chipotle Chicken Quesadilla** 13
flour tortilla, melted cheese, onion and bell peppers, mushrooms, and chicken, served with guacamole, sour cream and salsa
- Chicken Lettuce wraps** 11
sauteed chicken in stir fry sauce served with wonton crisp, lettuce and sweet chili sauce
- Coconut Shrimp** 15
served with sweet chili dipping sauce
- Tuna Poke Stack** 16
tuna cubes, poke sauce, avocado, cucumber, wonton points
- Devil Eggs** 9
served with side of baby mix salad
- Fried Green Tomato** 9
sliced green tomato and lightly breaded, served with pub dipping sauce

From The Grill

served with choice of side:

fries, curly fries, onion rings, cole slaw, vegetable medley, fruit salad, or side salad

- Chicken Avocado Panini** 16
grilled chicken, toasted, ciabatta roll, basil aioli, herb roasted tomato, avocado, arugula, provolone cheese
- Applewood Cheddar Cheeseburger** 17
8 oz. Angus patty, cheddar cheese, lettuce, red onion, tomato, applewood bacon, remoulade sauce, toasted sesame seed bun
- BBQ Carolina Style Pulled Pork** 16
Brioche Bun, Carolina Vinegar Sauce, Onion Straws, Grilled Tomato
- Hungry Golfer** 18
toasted sourdough bread, shaved prime rib, thousand island, poblano pepper, provolone cheese, avocado and grilled tomato
- Grilled Ahi Sandwich** 18
grilled tuna, wasabi aioli, avocado, tomato and arugula
- Philly Sandwich** 18
shaved prime rib on a toasted hoagie roll, provolone cheese, onion, bell peppers and mushrooms

Salads

- Asian Grilled Chicken Salad** 15
bok choy, napa cabbage, shredded carrots, cucumbers, mandarins, thai basil, tossed with sesame asian dressing garnished with toasted peanuts and wonton crisp
- Southwest Grilled Chicken Tostada Salad** 15
chopped iceberg lettuce, corn, black beans, red onion, cheddar cheese, tomato, tossed with lime chipotle ranch dressing, served over fried tortilla bowl, garnished with avocado
- Classic Caesar Salad** 11 add chicken \$4
tossed crispy romaine hearts, creamy caesar dressing, croutons, shaved parmesan cheese
- Cobb Salad** 12
chopped lettuce, tomato, bacon, chicken breast, hard-boiled eggs, avocado, blue cheese crumbles, tossed with choice of dressing
- Roasted Beet Salad** 12
baby greens, roasted bell peppers, feta cheese, mandarins, corn gorgonzola cheese tossed with citrus vinaigrette
- The Scoops** 9
choice of chicken, tuna or egg salad scoop on bed of baby greens

Chef's Selections

- Hanger Steak** 34
8 oz. choice Hanger steak grilled to perfection, served with king trumpet mushroom, asparagus, roasted potatoes and chimichurri
- Chicken Kabob** 19
served with basmati rice, roasted tomato, hummus, pita and greek salad
- Salmon Tacos** 17
three tacos, chipotle aioli, pico de gallo, cabbage, side of salsa with choice of side
- Teriyaki Bowl** 11 add Chicken \$4 Steak \$6 Tofu \$2
steamed rice, carrots, broccoli, bell peppers, topped with teriyaki glaze
- Fish & Chips** 18
tempura battered and deep fried cod fish, served with side of cole slaw, fries and tartar sauce
- Grilled Salmon** 29
served with asparagus, bearnaise sauce and cauliflower mashed
- Seared Sea Bass** 31
served with roasted fingerling potatoes, asparagus and fresh mango relish salsa

Pizza

- Caprese** 12
ripe tomato, garlic, fresh mozzarella and fresh basil
- Hawaiian** 14
marinara, mozzarella cheese, pineapple and ham
- BBQ Chicken** 14
BBQ chicken, crispy onions and cilantro
- Vegetarian** 13
array of spring vegetables with mozzarella cheese and tomato sauce

The Garden Room Bar

Drafts

Michelob Ultra	6
Stella Artois	6
Elysian Spacedust IPA	6
Pizza Port Chronic Ale	6

Non-alcoholic

Lemonade, Sprite, Coke, Diet Coke, Dr. Pepper, Root Beer	2.75
Juices <i>Apple, Cranberry, Pineapple, Gatorade</i>	3.50
Orange Juice	5
Boxed Water	2.50
Coffee	2.50
Cappuccino & Latte	5
Espresso & Americano	3.50



Can Beers

Modelo	6
Corona	6
Contact Haze	6
Mango Cart	6
Big Wave Kona	6
White Claw	5
Guinness	6
Blue Moon	6
Michelob Ultra	4.50
Coors Light	4.50
Heineken 0.0 <i>Non-alcohol</i>	4.50

Happy Hour 3 pm - 7 pm

Draft Beer, House Wine & Well Liquor



Cocktails

Cucumber Titos <i>titos Vodka, aperol, simple syrup, lemon juice, cucumber muddle</i>	10
Cosmopolitan Martini <i>triple sec, lime juice, cranberry juice</i>	10
Sea Breeze <i>vodka, grapefruit, cranberry</i>	10
Paloma <i>tequila, squirt, agave syrup, lime, grapefruit</i>	10
Tequila Lemonade <i>muddle strawberry, lemon squeeze, lemonade</i>	10
Blackberry Smash <i>jalapeño, blackberry, tequila, grapefruit juice, simple syrup, lime juice, (shake or over ice)</i>	12
Midori-Mex Sour <i>midori, tequila, sweet & sour</i>	12
Froze Rose <i>Rose, vodka, lime juice, agave syrup, soda water (Blackberry, Raspberry, Strawberry, muddle or blend)</i>	12
Old Fashion <i>angostura bitters, sugar cube, whiskey or bourbon, orange twist</i>	12
Manhattan <i>sweet vermouth, whiskey, angostura, bitters (chilled & straight up)</i>	13
Whiskey Sour <i>whiskey, sweet & sour</i>	10

Tom Colin's <i>muddle raspberry & blackberries, gin, sweet & sour and soda water</i>	13
French 75 <i>gin, lemon juice, simple syrup, champagne</i>	12
Negroni <i>gin, campari, sweet vermouth, orange twist</i>	10

Red Wine

Oxford Landing <i>Cabernet</i>	7.25
Hahn <i>Cabernet</i>	11
Sean Minor <i>cabernet</i>	12
Hess <i>Cabernet</i>	13
Hahn <i>Pinot Noir</i>	11
Ancient Peaks <i>Merlot</i>	11

White Wine

Oxford Landing <i>Chardonnay</i>	7.25
Hahn <i>Chardonnay</i>	11
Orogeny	14
Mezzacorona <i>Pinot grigio</i>	8
Joel Gott <i>Sauv Blanc</i>	8.50
Spy Valley <i>Sauv Blanc</i>	11
Day Owl <i>Rose</i>	8.50
Conundrum White	8
A to Z <i>Riesling</i>	8

Please drink responsibly.

Spring 2023