

Appetizers.

Chili Cheese Tots 10

Tater tots smothered with melted cheese & house-made chili

Shanghai Egg Rolls 9.5

House-made egg rolls filled with roasted pork, cabbage, carrots with Thai chili sauce

Loaded Nachos 14.5

Tortilla chips topped with steak, jalapenos, onions, tomatoes, avocado, pico de gallo, sour cream & house-made salsa

Fried Chicken Tenders 8

Lightly breaded chicken tenders served with choice of dipping sauce.
Add fries - 3

Basket Of Kettle Chips 6

Served with house-made French onion dip.

Shrimp & Veggie Skewers 10

Five grilled shrimp with assorted fresh seasonal vegetables. Served with garlic & butter

Crab & Shrimp Dip 13

House-made crab & shrimp dip served with crackers

Soup & Salads.

Add Fried or Grilled Chicken Breast - 6.5
Add Grilled Salmon - 9

Mixed Green Salad SIDE 7

Baby greens with fresh garden vegetables & choice of house-made dressing ENTREE 10

Wedge Salad 12

Iceberg lettuce, bacon, tomatoes, blue cheese crumbles & house-made blue cheese dressing

Caesar Salad SIDE 7

Crisp hearts of romaine tossed in Caesar dressing. Topped with croutons & parmesan cheese ENTREE 10

Soup Of The Day CUP 6

Seasonal house-made soups served with crackers. BOWL 8



Handhelds.

Served with choice of fries, house-made kettle chips, or tater tots

Philly Cheese Steak 14.5

Thinly sliced roast beef, provolone cheese, grilled peppers and onions stuffed in a toasted hoagie roll

Clubhouse Burger 14.5

Half pound of Black Angus ground chuck hand formed patty with cheddar cheese. Served on a fresh brioche bun with lettuce, tomato, pickle, and red onion

Grilled Balsamic Chicken 14

Chicken breast marinated in a balsamic glaze. Served with lettuce, tomato, & onion on a fresh brioche bun.

Grilled Cajun Salmon 15

Cajun rubbed salmon on a fresh brioche bun topped with Asian slaw.

Grilled Reuben 14.5

Roasted corn beef, sauerkraut, swiss cheese, house-made thousand island dressing on grilled marbled rye bread

Black Bean Burger 14

Grilled house-made bean "burger" with with cheddar cheese, lettuce, tomato, & red onion. Served on a fresh brioche bun.

After Five.

Add mixed green salad - 3.5

Grilled Salmon 20

Grilled Atlantic salmon topped with olive oil, lemon and fresh herbs. Served with seasonal vegetables & seasonal starch.

Fried Catfish Basket 16.5

Fresh Catfish filets dipped in local craft beer batter & fried crisp. Served with fries, cole slaw, lemon and house-made tartar sauce

Ribeye Steak 28.5

Grilled black angus ribeye served with seasonal vegetables & seasonal starch.

Chicken Satay 17

3 skewers of sliced chicken breast topped with a sesame glaze. Served with seasonal vegetables & seasonal starch.

Spring Vegetarian Pasta 18

Fettuccine tossed with fresh seasonal vegetables, olive oil, vegetable stock, & fresh herbs.
Add Fried or Grilled Chicken Breast - 6.5
Add Grilled Salmon - 9
Add Grilled Shrimp - 9

Desserts.

Add a scoop of ice cream - 3

Vanilla Crème Brulee 9

Rich custard topped with caramelized sugar

Flourless Chocolate Torte 8

Fudgy flourless chocolate cake

Cheesecake 8

Creamy cheesecake topped with seasonal fruit

Key Lime Pie 8

Tart and sweet pie

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Specialty Cocktails.

The 1st Birdie 10

Bombay Sapphire Gin, St. Germaine, lime & fresh mint

Par Paloma 10

1800 Silver, lime, grapefruit juice topped with club soda & a salted rim

The Nancy Lopez 8

Traditional lime or fresh seasonal fruit margarita

Tea Off 10

Makers Mark, lemon, peach schnapps, & sweet tea

Sandtrap Sangria 9

Red or white wine with fresh seasonal fruit

Transfusion 8

Smirnoff vodka, lime, grape juice, topped with gingerale

Chardonnay Spritzer 8

Chardonnay topped with club soda and an orange slice



Hours.

Monday	Bar Only, "Grab N' Go's"	11:00AM - 6:00PM
Tuesday	Bar Only, "Grab N' Go's"	11:00AM - 6:00PM
Wednesday	Lunch & Dinner	11:00AM - 9:00PM
Thursday	Lunch & Dinner	11:00AM - 9:00PM
Friday	Lunch & Dinner	11:00AM - 9:00PM
Saturday	Lunch & Dinner	11:00AM - 9:00PM
Sunday	Grill On The Patio	11:00AM - 4:00PM
	Bar Only, "Grab N' Go's"	4:00PM - 6:00PM



FOR TO-GO ORDERS, PLEASE CALL (828) 891 - 7022 EXT 3

Wine.

GLASS | BOTTLE

RED

PINOT NOIR

BLACK BOX	6.5		
MEIOMI	10		36

MALBEC

DOÑA PAULA LOS CARDOS	9		34
-----------------------	---	--	----

MERLOT

BLACK BOX	6.5		
DELOACH	9		34

CARBENET SAUVIGNON

BLACK BOX	6.5		
SMITH & HOOK	12		40
J. LOHR SEVEN OAKS	10		36

WHITE

SWEET WHITES

WOODBIDGE MOSCATO	9		32
URBAN RIESLING	9.5		34

PINOT GRIGIO

BLACK BOX	6.5		
VILLA SANDI	9.5		34

SAUVIGNON BLANC

OYSTER BAY	10		36
------------	----	--	----

CHARDONNAY

BLACK BOX	6.5		
MATCHBOOK	10		36

CHAMPAGNE

VENVE DE VERNAY SPARKLING	10		
---------------------------	----	--	--