

ALL DAY MENU

APPETIZERS

Shrimp Cocktail	\$16
<i>Classic shrimp cocktail with cocktail sauce and lemon wedge</i>	
Chicken Fingers	\$10
<i>Herb breaded fried chicken fingers with hot sauce, ranch or blue cheese</i>	
+ Add french fries or sweet potato fries \$2 / onion rings \$5	
Chicken Wings	\$12
<i>Crispy fried wings with hot sauce, ranch or blue cheese</i>	
+ Add French fries or sweet potato fries \$2 / onion rings \$5	
Adobo Quesadilla (Choice of: Chili Marinated Steak Or Chicken)	\$15
<i>In a warm flour tortilla with pepper-jack cheese, diced avocado and diced tomato served with sour cream and pico de gallo</i>	
Sliders, Your Choice Of Three Sliders	\$14
<i>-Regular beef burger with tomato, lettuce and cheddar cheese</i>	
<i>-Lamb burger with sautéed peppers, onion and feta cheese</i>	
<i>-Spicy chicken burger Thai style, sautéed peppers and spicy mayo</i>	
<i>-Salmon burger with wasabi sour cream and cucumber</i>	
+ +Add french fries or sweet potato fries \$2 / onion rings \$5	

SOUP & SALAD

French Onion Soup Gratinée	\$12
Soup Of The Day	Cup \$5 Bowl \$7
Chili	Cup \$6 Bowl \$8
Caesar Salad	Petite \$9 Entrée \$12
<i>Chopped romaine, croutons, shaved parmesan cheese, bacon bites, Caesar dressing</i>	
+ Add grilled chicken \$5/\$9 or salmon \$6/\$10 or shrimp \$7/\$10	
The Wedge Salad	Petite \$10 Entrée \$13
<i>Iceberg lettuce, bacon, hard boiled egg, sun-dried tomato, blue cheese dressing</i>	
Seafood Salad	\$25
<i>Bibb lettuce, shrimp, crab, salmon, avocado, orange, diced tomato, hard boiled egg, sweet basil and red curry dressing</i>	
Classic Cobb Salad	Petite \$12 Entrée \$15
<i>Chopped, tossed iceberg and romaine lettuce, chicken, bacon, egg, avocado, tomato, blue cheese crumbles</i>	
Mixed Green Salad	Petite \$6 Entrée \$9
<i>Cucumber, shredded carrots, tomatoes, garbanzo beans, red onions, croutons, choice of dressing</i>	
+ Add grilled chicken \$5/\$9 or salmon \$6/\$10 or shrimp \$7/\$10	
Salad Trio	\$15
<i>A scoop of tuna, chicken and egg salad, small garden salad, grilled country bread</i>	
Side of Country Grilled Bread	\$3

SANDWICHES

Back-Nine Clubhouse	\$14
<i>Triple-decker, turkey, ham, bacon, tomato, lettuce, fried egg and cheddar cheese, choice of bread</i>	
Lobster Roll	\$21
<i>Lobster meat tossed with diced celery and a classic mayonnaise dressing in a buttery toasted roll</i>	
Classic French Dip	\$14
<i>Thin sliced roast beef on toasted french baguette with garlic butter, gruyere cheese and natural jus</i>	
Grilled Meatloaf Sandwich	\$13
<i>Home-style meatloaf served on country bread with sliced tomato and cheese</i>	
Hot Dog	\$9
<i>Grilled quarter pound, all beef hot dog</i>	
Grilled Cheese	\$10
Deli Sandwich	\$12
<i>Choice of turkey, ham, roast beef or tuna salad, chicken salad or egg salad</i>	

BURGER

Classic Burger	\$13
<i>8 oz. house-blend ground beef with lettuce, tomato and pickle</i>	
+ Add ons: cheese, bacon, avocado, mushrooms, sautéed onions, cheddar cheese, fried egg \$1 each	
Hole-In-One Burger	\$16
<i>8 oz. ground beef with lettuce, tomato, bacon, avocado, fried egg and cheddar cheese</i>	
Thai Chicken Burger	\$15
<i>Chicken burger Thai style with sautéed peppers, onions and spicy mayo on a French roll</i>	
Lamb Burger	\$16
<i>Ground lamb with harissa, sautéed peppers, feta cheese on focaccia bread</i>	
Salmon Burger	\$16
<i>Lettuce, grilled tomato, cucumber, wasabi sour cream on a brioche bun</i>	

ALL BURGERS AND SANDWICHES COME WITH A CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES/ ONION RINGS ADD \$3.00

MAIN COURSE

CHOICE OF TWO SIDES

ASPARAGUS SPEARS SAUTÉED SPINACH GRATIN POTATOES
MASHED POTATOES GREEN BEAN ALMANDINE BUTTERNUT SQUASH

Rainbow Trout	\$25
<i>Pan fried rainbow trout, lemon butter sauce or almandine</i>	
Salmon	\$22
<i>Grilled, poached or panko/wasabi crusted with lemon caper butter sauce</i>	
Chicken Breast	\$20
<i>8 oz. open range chicken breast sautéed with a white wine and mushroom cream sauce</i>	
Skirt Steak	\$22
<i>Herb marinated 6 oz. skirt steak grilled with garlic jus</i>	
Meatloaf	\$19
<i>House-made meatloaf with a rich gravy</i>	

DINNER APPETIZERS/ENTRÉES

AVAILABLE FROM 4:30PM - CLOSE

CHOICE OF TWO SIDES

ASPARAGUS SPEARS SAUTÉED SPINACH GRATIN POTATOES
MASHED POTATOES GREEN BEAN ALMANDINE BUTTERNUT SQUASH

Lobster Bisque	\$16
Crab Cake	\$17
<i>Red curry sauce</i>	
Steak Tartare	\$16
<i>Raw 4oz. filet chopped with capers, shallots, herbs, mustard, egg yolk, worcestershire sauce and topped with fried shallots</i>	
Imported Dover Sole	\$54
<i>Veronique or almandine or grenobloise</i>	
1.5 lb. Live Maine Lobster	\$58
<i>Broiled or steamed or thermidor</i>	
Rack of Colorado Lamb	\$56
<i>Oven roasted, and herb crusted, garlic lamb jus</i>	
14 oz. Pork Chop	\$36
<i>Pearl onion, lardon, mushroom and madeira sauce</i>	
8 oz. USDA Prime Filet Mignon	\$42
<i>Green peppercorn crusted with cognac cream sauce</i>	

PASTAS

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

Fettuccini Pasta	\$16
<i>Mushroom, sun-dried tomato in a creamy alfredo sauce</i>	
+ Add grilled chicken \$9 or salmon \$10 or shrimp \$10	
Shrimp Scampi	\$28
<i>Jumbo shrimp sautéed with garlic, lemon, olive oil, herbs and butter over linguine</i>	

Dessert

Chef Andre's Housemade Ice Cream & Sorbets

Single Scoop \$6

Assortment of 3 \$10

Assortment of 4 \$12

Vanilla Creme Brulee \$10

Cheesecake \$10

- Berries Coulis -

Carrot Cake \$10

- Cream Cheese Icing-

Tres Leches Cake \$10

- Vanilla Sauce -

Hot Apple Tart \$12

- Vanilla Ice-Cream -

Fresh Fruit Tarte \$12

- Vanilla Custard-