

APPETIZERS

Mushroom Frit 	14.50	Peach & Burrata 	21.00
Mushroom Medley Lightly Fried and Tossed in Truffle Oil, Sea Salt, & Persillade Served With: Chimichurri Ranch		Warm Imported Handmade Burrata, Compressed and Grilled Peaches, Prosciutto, Toasted Almonds, Peach Balsamic Reduction, Crostini, Basil	
Firecracker Shrimp 	14.00	Crispy Brussel Sprouts 	12.00
Roasted Jalapeno, Green Onion, Firecracker Sauce		Candied Bacon, Lemon Aioli, Pickled Red Onions, Pecorino Romano	
Chips & Salsa 	4.50	Hummus Platter  	12.50
add Queso 4.00		Fresh Vegetables, Grilled Pita, House Made Hummus, Olive Tapenade	

Chef's Choice Charcuterie21.00

Three Cured Meats, Three Imported Cheeses, Three House Made Accompaniments. Served with Various Crackers and Garnishes


Chef's Cheese Plate 12.00

Ask Your Server About Tonight's Charcuterie Selections!



SOUPS & SALADS

All Salads Can be Made as a Wrap, Served with a Choice of One Side for 3.00

Soup de Jour 9.00/Bowl or 5.00/Cup
Ask Your Server About Today's Selection
<b>Premium Soup and Pricing on Select Days Only</b>
<b>11.00/Bowl or 8.00/Cup</b>


Cream of Tomato 9.00/Bowl or 5.00/Cup 
Imported San Marzano Tomatoes, Cream, Aromatics, Grilled Cheese Croutons

Blueberry and Arugula Salad 	15.00
Wild Arugula, Baby Spinach, Feta Cheese, Candied Pecans Tossed in Blueberry Poppyseed Vinaigrette	

Strawberry Salmon Salad  	17.50
Grilled 4oz Atlantic Salmon, Mixed Greens Pecorino Romano, Strawberries Tossed in Citrus Champagne Vinaigrette	

Spring Cobb Salad  	20.00
Romaine, Hard Boiled Eggs, Grape Tomato, Spring Peas, Shredded Carrots, Avocado, Bacon Bits Choice of Crispy or Grilled Chicken Choice of Dressing	

House Salad 	10.00
Mixed Greens, Grape Tomato, English Cucumber, Shaved Carrot, Red Onion, Shredded Cheese, Crouton, Choice of Dressing	

Caesar 	12.00
Romaine, Crouton, Fresh Cracked Black Pepper, Parmesan Reggiano, Parmesan Crisp, Tossed in House Made Caesar Dressing	

Santa Fe Salad 	9.00
Romaine, Roasted Corn and Black Bean Salsa, Cheddar, Pepperjack, Guacamole, Crispy Tortilla Strips, Tossed in Cilantro-Lime Dressing	

**Enhance with Choice of:**  
Fajita Chicken 7.00 , Fajita Steak 8.00 , Fajita Shrimp 8.50

SALAD ENHANCEMENTS
Marinated Grilled Tofu 3.50
4 oz Sirloin 6.00
4 oz Grilled Salmon 6.00
6 oz Grilled Chicken 7.00
5 Grilled Shrimp 7.00
8 oz Beef Tenderloin 21.00

DRESSINGS
Ranch, Bleu Cheese, Balsamic Vinaigrette, Italian Vinaigrette, Caesar, 1000 Island, Honey Mustard, Chimichurri Ranch, Blueberry Poppyseed Vinaigrette, Citrus Champagne Vinaigrette, Poblano Ranch, Cilantro Lime Vinaigrette


ENTREES

Pasta Primavera 	16.50	Grain Bowl  	17.50
House Made Fettucine, Asparagus, Peas, Baby Spinach, Roasted Grape Tomatoes, Zucchini, Red Onion, Pecornio Romano, Parmesan Reggiano, Basil		Ancient Grains, Blackened Marinated Grilled Tofu, Fajita Vegetables, Pico de Gallo, Corn Bean Salsa, Guacamole, Fried Jalapenos, Crispy Tortilla Strips, Cotija Cheese Cilantro-Lime Dressing	
Chicken Picatta 	20.00	<b>Substitute with Choice of:</b> Grilled Chicken 3.50 , 4oz Grilled Salmon 2.50 , Grilled Shrimp 3.50	
House Made Fettucine, Pan Seared Chicken, Lemon Caper Beurre Blanc, Parmesan Reggiano			
Pepper Crusted Beef Tenderloin 	33.00	Juergen Special	15.50
Served with Baked Potato & Grilled Asparagus		Seared 8oz Ground Brisket Topped with Sautéed Bell Peppers, Onions, Jalapenos, and Mushrooms, Served In a Zesty Marinade Over a Choice of Mashed Potatoes or French Fries	
<b>Enhance With:</b> Red Wine Gastrique, House Steak Butter or Blue Cheese			
Grilled Flank Steak	21.00		
Herb Marinated 6oz Flank Steak, Served Over Redskin Mashed Potatoes, Grilled Asparagus, Chimichurri, Crispy Onions			

Pan Seared Salmon 	24.00
6oz Atlantic Salmon, Spring Pea & Lardon Risotto, Haricot Verts, Walnut Romesco Sauce	

Bacon Wrapped Meatloaf	19.00
House Ground Tenderloin, Red Skin Mashed Potatoes, House Glaze, Warm Bacon Vinaigrette, Choice of Side	
<b>Available in a Half Size: 15.00</b>	

Bone-in Pork Chop	20.50
Bourbon Glaze, Peach Chutney, Red Skin Mashed Potatoes, Haricot Verts	
11oz Chicken Fried Steak Platter	23.00
Red Skin Mashed Potatoes, Fried Okra, Shawnee Mills White Gravy, Toast	
<b>Sub: Chicken Fried Chicken</b>	<b>24.00</b>

19th Hole Burger 13.00 
8 oz Ground Brisket Blend, Brioche Bun, Lettuce, Tomato, Onion, Pickle Choice of: Baby Swiss, Cheddar, American, Pepperjack, Bleu, Provolone
<b>Sauce Choice of:</b> Smash Sauce, Firecracker Sauce, Mayo, Mustard, Garlic Aioli, Head Country BBQ, Ketchup
<b>Burger Enhancements:</b> Sautéed Mushrooms, Caramelized Onions, Pickled Jalapenos Egg 1.00, Avocado 2.00 , Bacon 2.00 , Second Patty 6.00 Substitute Grilled or Crispy Chicken Breast 1.00

KIDS MENU

Chicken Nuggets 7.00	Burger 7.00	Kraft Mac & Cheese 7.00	Grilled Cheese 7.00
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Kids Menu Served with a Choice of One Side

SIDES

<b>All Sides Start at 3.00</b>
Seasoned French Fries
Sweet Potato Fries
Fried Okra
Sautéed Brussels
Sautéed Spinach
Sautéed Haricot Verts
Red Skin Mashed Potatoes +1.00
Crispy Parmesan Brussels +1.00
Cup of Fruit +1.00
Spring Pea & Lardon Risotto +2.00
Grilled Asparagus +2.00
Side Salad +2.00
Side Caesar +2.00
Baked Potato +2.00
Cup of Soup +2.00
Side Wedge +3.00
Truffle Fries +3.00
Cup of Berries +5.00