

Appetizers

SOUP DU JOUR

Ask Your Server for Today's Selection

Prices Subject to Change Cup | 5 Bowl | 7

CHEESE QUESADILLA | 10

Flour Tortilla Filled with Cheddar and Pepper Jack Cheeses, Tomato, Onion, Cilantro and Lime with Salsa, Sour Cream and Guacamole. *Add Grilled Chicken (16), Grilled Shrimp (18), Sirloin Steak* (22).*

ROASTED CARROT HUMMUS GF, VG, DF | 16

Served with Warm Seasonal Vegetables

CRISPY BRUSSELS SPROUTS | 16

Fried Brussels Sprouts Tossed in Agrodolce Sauce, Pickled Shallots and Pomegranate Seeds

CRISPY CHICKEN WINGS | 16

Choice of Buffalo, BBQ or Sweet Chili with Blue Cheese Dressing and Celery

FIRECRACKER SHRIMP | 17

Fried Shrimp Tossed in Bang Bang Sauce

Salads

Half and Full Portions Available

Add Grilled Chicken (6), Grilled Salmon (7), Grilled Shrimp (8), Grilled Sirloin Steak* (12)*

FCC GREENS SALAD GF 5 | 8

Mixed Greens, Carrot, Red Onion, Cucumber and Tomato with White Balsamic Vinaigrette

CAESAR SALAD 8 | 11

Romaine Lettuce, Herb Croutons, Tomato and Parmesan Crisp with House Made Caesar Dressing

SOUTHWEST SALAD 10 | 12

Romaine Lettuce, Corn and Black Bean Salsa, Avocado, Cheddar, Pepper Jack and Crispy Tortilla Strips with Creamy Cilantro Lime and Jalapeño Dressing.

Add Blackened Salmon (17 | 19), Blackened Shrimp (18 | 20), or Blackened Chicken (17 | 19)*

TRADITIONAL COBB SALAD GF 12 | 16

Romaine Lettuce, Grilled Chicken, Egg, Tomato, Bacon, Bleu Cheese and Avocado with White Balsamic Vinaigrette

HARVEST SALMON SALAD* N 16 | 21

Kale, Roasted Squash, Nut Granola, Dried Cranberries, Pomegranate Seeds, Apples and Goat Cheese with Pomegranate Vinaigrette

STEAK WEDGE SALAD* 18 | 22

Baby Iceberg Wedges, Tomato, Bleu Cheese, Bacon, Pickled Red Onion, Crispy Onions and Grilled Sirloin Steak on Top of Warm Garlic Toast with Gorgonzola Dressing

Burgers and Sandwiches

Served with Dill Pickle and Your Choice of Potato Chips, Beer-Battered Fries, Coleslaw
Fresh Fruit or Sweet Potato Fries | 1 Onion Rings | 2

¼ LB NATHAN'S HOT DOG | 9

On a Toasted Potato Bun

GRILLED CHEESE | 10

Cheddar and Muenster Cheese on White Bread

THE 19TH HOLE BURGER* | 15

All Natural Brandt Beef Served with Lettuce, Tomato and Red Onion on a Potato Bun. Includes Your Choice of Cheese, Bacon, Mushrooms and Caramelized Onions

LOCAL GRASS-FED BURGER* | 19

8oz Stock Provisions Grass Fed Beef Cooked to Order and Topped with Cheddar Cheese. Served with Lettuce, Tomato, and Red Onion on a Potato Bun

BEYOND BURGER | 14

Beyond Meat® Plant-Based Patty, Grilled and Served on a Whole Wheat Bun with Garlic Aioli, Balsamic Caramelized Onions, Sautéed Mushrooms and Arugula

Entrées

CHICKEN PANANG CURRY GF | 29

Sautéed Chicken with Seasonal Vegetables in Panang Curry and Coconut Broth served with Jasmine Rice

MUSHROOM RISOTTO AND MEATBALLS

VG, GF | 24

Havredals Plant Based Meatballs served with Wild Mushrooms Risotto

Choose One Protein and Two Sides

FRESH CATCH* | MARKET PRICE

Beurre Blanc

GRILLED FILET MIGNON* | 44

House Made Steak Sauce

PAN SEARED SALMON* | 36

Beurre Blanc

PAN ROASTED HALF CHICKEN | 36

Herb Pan Sauce

Sides

Beer Battered Fries	5	Onion Rings	6
Baked Potato with Sour Cream and Butter GF	5	Steamed Broccoli GF, VG	5
Sweet Potato Fries	7	Sautéed Spinach GF, VG	7
Truffle Fries	8	Seasonal Vegetables GF	8
Whipped Potatoes GF	7	Crispy Brussels Sprouts	8
Mushroom Risotto	8		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or dietary restrictions.

GF Gluten Free | VG Vegan | N Contains Nuts

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