

APPETIZERS

Sashimi

Pan seared Ahi tuna encrusted with black & white sesame seeds and topped with a sesame ginger dressing. Served with pickled seaweed, wasabi, and pickled ginger.* 13

Bavarian Pretzel

Warm giant Bavarian pretzel with whole grain mustard, ranch dressing, and beer cheese. 10

Nachos Grande

Tortilla chips, chili, cheese, tomatoes, jalapenos & salsa served with your choice of sour cream or guacamole. Add extra sour cream or guacamole for 50¢. 12

Thai Shrimp

Deep fried breaded shrimp tossed in a sweet chili mayonnaise on a bed of baby greens. 13

Peel & Eat Shrimp

Tender shrimp lightly seasoned with Old Bay served with cocktail sauce. ½ lb - 8.5 / lb - 16

Wings

Choose breaded, boneless or naked wings, with your choice of hot, mild, honey BBQ, Thai or habanero sauce. Served with celery and your choice of ranch or bleu cheese dressing. 6 wings 8 / 10 wings 13

Onion Tower

Tower of battered, deep-fried onion rings with a side of spicy aioli mayonnaise. 7

SOUPS & SALADS

Soup du Jour

Chef's choice - ask your server for today's selections of homemade soups. Cup 5 / Bowl 6

Greek Salad

Fresh romaine, cucumbers, tomatoes, red onions, Kalamata olives, & feta cheese with a balsamic vinaigrette and a side of hummus & warm pita bread. 12

Club Side Salad

Fresh baby greens with tomatoes, red onions, cucumbers, fresh Parmesan & homestyle croutons. 6

Spinach Salad

Fresh baby spinach with red onions, hard-boiled egg, applewood smoked bacon, and feta cheese served with a side of warm red wine bacon dressing. Small 6 / Large 11

Caboodle Salad

Romaine lettuce, chopped bacon, candied pecans, raisins, bleu cheese crumbles, tomatoes, and chopped hard-boiled eggs. 12

Mountain Cobb Salad

Fresh baby greens with grilled chicken, hard-boiled egg, cucumbers, tomatoes, onions, bacon, Kalamata olives, and cheese. 14

The Wedge

Fresh wedge of crisp iceberg lettuce with applewood smoked bacon, tomatoes and crumbled bleu cheese. Served with bleu cheese dressing. 12

Caesar Salad

Crisp romaine lettuce, home-style croutons, fresh Parmesan and Caesar dressing. Small 6 / Large 9

Add To Any Large Salad

– Chicken 4 / Tuna, Salmon or Shrimp 7

SANDWICHES & MORE!

Clubhouse Club

Marble rye layered with Virginia baked ham, smoked turkey breast, applewood smoked bacon, lettuce, tomato, and Muenster cheese. Served with a honey mustard mayonnaise. 13

The Golfer

Fresh, hand-pattied, nine-ounce burger, pan-seared to your specification, served with mushrooms, caramelized onions, applewood smoked bacon, lettuce & tomato and your choice of cheese.* 13

Gourmet Chicken Salad

Fresh chicken breast mixed with a gastrique of red onions, celery, tarragon, brown sugar, and white vinegar tossed with Dijon, Granny Smith apples, raisins, and mayonnaise in a toasted pita pocket. 13

French Dip

Marinated prime rib with melted provolone cheese on toasted French bread with a side of au jus. 13

Steak & Cheese

Thinly sliced beef with roasted red peppers, onions, and melted provolone cheese on a toasted hoagie roll with lettuce, tomato, and mayonnaise. 12

The Fairway

Genuine Maryland jumbo lump crab cake on a toasted Kaiser roll with lettuce and tomato and a side of aioli. Market Price

Italian Club

Mortadella, spiced ham, salami, applewood smoked bacon, provolone, red onions, lettuce, tomato, and herbs. Served on a hoagie roll. 13

Quesadilla

Jalapeno tortilla stuffed with marinated chicken, caramelized onions, tomatoes, and Cheddar Jack blend cheese accompanied by salsa & sour cream. 13

Chicken Bacon & Swiss

Breaded chicken breast on a toasted Kaiser roll with bacon, lettuce, tomato and aioli sauce. 13

Buffalo Chicken Wrap

Mild boneless chicken wings tossed with chopped romaine and bleu cheese crumbles in a warm wrap. 12

The Driver

Large handmade meatballs topped with marinara & melted provolone cheese and served open-faced on toasted French bread. 13

Triple Decker Reuben

Thinly sliced corned beef layered with sauerkraut, Thousand Island dressing and Swiss cheese on grilled rye bread. 12

ENTRÉES

5pm - 7:00pm Sun - Wed
5pm - 8:00pm Thu - Sat

Crab Cake Dinner

Twin jumbo lump Maryland-style crab cakes nestled on a bed of chopped spinach served with lemon wedge and aioli sauce. Pairs well with a Sauvignon Blanc. Market Price

Ahi Tuna

Fresh sushi grade ahi tuna, pan seared to your specification over a bed of braised rice with sesame ginger dressing.* Pairs well with a Chelsea Sidecar Martini (gin, Cointreau & lemon juice). 24

Fish & Chips

New England style, hand-battered, fresh fish fried to perfection with fries and coleslaw. 17

Pasta Primavera

Sautéed garlic, onions, peppers, mushrooms, broccoli, and pesto tossed in a cream sauce with penne pasta. Pairs well with a Chardonnay. 17
– Add Chicken 4 / Add Shrimp 7

Rotisserie Chicken

Half of a chicken slow roasted in fresh herbs and house seasonings. Served with Yukon gold mashed potatoes, and gravy. Pairs well with a Chardonnay or Merlot. 24

Pork Ribeye

Pan-seared, eight-ounce pork ribeye with caramelized onions and a rich demi sauce. Served with Yukon gold mashed potatoes. Pairs well with a Pinot Noir or Merlot. 22

Stuffed Flounder

Fresh flounder fillet stuffed with a jumbo lump crab compote and finished with a rich hollandaise sauce over a bed of braised rice. Pairs well with a Pinot Grigio. 29

Glazed Salmon

Fresh Atlantic salmon, pan seared with a honey balsamic glaze served over a bed of braised rice. Pairs well with a Riesling. 23

Shrimp & Sausage

Gulf shrimp, Italian sausage, tomatoes, and basil tossed with penne pasta and served with garlic toast points. Pairs well with a Reisling or Moscato. 22

Woods Pizza

Pizza with one topping. Each additional topping is \$1.50 (meatballs, ham, Italian sausage, pepperoni, onions, peppers, tomatoes & spinach). Try an IPA with your pizza! 14" - 14 / 12" - 11 / 7" - 8

*All Sandwiches come with your choice of one of the following: potato chips, French fries, cole slaw, macaroni salad or or fruit cocktail.
Upgrade to onion rings for an additional charge.
Other than pizza, all entrées are served with the vegetable du jour and your choice of a cup of soup or a side salad. *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*



CLUBHOUSE
Grille & Pub



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HOURS

Sunday - Wednesday 11am to 7:00pm
Thursday - Saturday 11am to 8:00pm
During peak periods take out orders may be suspended or the wait may be longer.

A 15% gratuity will be automatically added to carry-out orders.



Beer & Wine can be purchased for carry-out.

Mixed drinks may be purchased for dining in the pavilion.

Bar service is available in the pavilion on Thu, Fri & Sat evenings, subject to weather.



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Be sure to ask about our daily specials (including dessert!)

To order items for carry-out, call 304-754-3482