SMALL PLATES

AHİ POKE TACOS  |  15
Ponzu Sauce, Smashed Avocado, Napa Cabbage Slaw, Shaved Carrots, Won Ton Shells

CRISPY SQUASH FLOWERS  |  13
Tempura Battered Summer Squash Flowers, Pesto Aioli, Spiced Marinara, Parmesan Cheese, Fresh Basil

SUMMER MELON & BURATTA  |  14
Local Melon, Prosciutto, Balsamic Glaze, Basil Oil, Field Greens, Pistachio Crumble, Lemon & Poppy-seed Dressing, Rosemary Focaccia Crackers

TEMPURA BATTERED SHRIMP  |  16
Napa Cabbage Slaw, Sweet Chili Sauce

ACAPULCO SHRIMP COCKTAIL  |  15
Avocado, Cucumber, Pico de Gallo, Tomato-Lime Broth, Tortilla Strips

This Menu available to-go
Don’t Forget to ask about our Daily Family Style To Go Menu at 442-227-0845

ON THE GREENS

CURCI’S CAESAR  |  10
Hearts of Romaine, House Made Dressing, Brioche Croutons, Shaved Parmesan Cheese

THE PITCHING WEDGE  |  11
Bacon, Bleu Cheese, Tomatoes

SUMMER’S BOUNTY  |  12
Butter Lettuce, Strawberries, Citrus Segments, Coachella Dates, Bleu Cheese, Avocado, Candied Walnuts, Lemon & Poppy Seed Vinaigrette

COVE COURSE COBB  |  14
Hearts of Romaine, Grilled Chicken, Bacon, Bleu Crumbles, Avocado, Hard Boiled Egg

LUCY’S SUMMER PEACH CAPRESE  |  13
Local Peaches, Fresh Mozzarella, Heirloom Tomatoes, Basil, Sea Salt, Balsamic Glaze

ADD PROTEIN
Chicken  6
Shrimp  7
Salmon  11
Filet  14

19TH HOLE SWEETS

NY STYLE CHEESECAKE  |  7
Local Berries, Berry Coulis

BING’S BREAD PUDDING  |  7
Vanilla Bean Ice Cream, Salted Caramel Sauce

FRONT 9

CLASSIC 1/2 POUND BURGER  |  15
Charbroiled Angus Beef, Lettuce, Tomato, Onion, Pickles, Brioche Bun Accompanied by your choice of: garden salad, seasonal fruit, french fries, sweet potato fries or onion rings

FILET MIGNON VICTOR  |  38
Angus Filet Mignon, Frites tossed in Summer Truffle Oil, & Parmesan, Arugula Salad

FRENCH CUT PORK CHOP  |  30
Whipped Yukon Potatoes, Local Corn & Spinach Succotash, Peach & Brown Sugar Compote

GRILLED SHRIMP CARBONARA  |  22
Angel Hair Pasta, Egg Yolk, Crispy Prosciutto, Cherry Tomatoes, Basil, Parmesan, Herbed Bread Crumbs

ROASTED MARY’S CHICKEN  |  24
Organic Airline Chicken Breast, Local Corn & Basil Risotto, Seasonal Vegetables, Meyer Lemon Jus

PAN SEARED SALMON  |  28
Sustainably Raised 60 South Salmon, Sun Dried Tomato Risotto, Seasonal Vegetables, Heirloom Tomato & Peach Salsa

❤ This Menu is for One Time Use

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. © Club Corp USA, Inc. All rights reserved. 40148 09/19 ES