starters

BANG BANG SHRIMP | 16
crispy shrimp tossed in sweet chili aioli

ROASTED GARLIC HUMMUS | 10
roasted red bell pepper, olive oil and grilled pita bread

CLASSIC WINGS | 18 •
tossed in your choice of buffalo, BBQ sweet chili or Cajun dry rub; with ranch or blue cheese dressing

GERMAN PRETZEL STICKS | 12
served with beer cheese dipping sauce

CRISPY CHICKEN POTSTICKERS | 16
over Asian slaw served with ponzu sauce

PIG WINGS | 14
over Asian slaw and sesame dressing

salads & large plates

BLACKENED CHICKEN COBB SALAD | 18 •
chopped romaine, heirloom grape tomatoes, applewood smoked bacon hard-boiled eggs, avocado, shredded cheddar jack cheese, avocado ranch dressing

AHI NICOISE SALAD* | 21 •
seared ahi tuna, mixed greens, haricot vert beans, fingerling potatoes, grape tomatoes, olives, hard-boiled egg capers and lemon vinaigrette

GREEK MARKET SALAD | 12 •
romaine, kalamata olives, feta cheese cucumber, red onion, grape tomatoes pepperoncini and red wine vinaigrette

GRILLED CHICKEN SUNBURST | 18 •
romaine, seasonal berries, mandarin oranges, blue cheese, toasted almonds and poppyseed vinaigrette

PENNE ALA VODKA | 18
pancetta, red crushed pepper, creamy vodka sauce and parmesan cheese

handhelds

Served with your choice of side. Add $3 for truffle fries, Brussels sprouts or asparagus.

CHICKEN PITA | 16
grilled chicken, lettuce, tomatoes, red onions feta cheese and tzatziki sauce

FIRECRACKER SHRIMP TACOS | 17
crispy shrimp, sweet chili aioli, salsa cheddar jack cheese, ranch dressing served on flour tortillas

PIMENTO CHEESE BACON BURGER* | 17
two 5oz CBS patties, pimento cheese applewood smoked bacon on toasted brioche bun

PRIME TIME PHILLY CHEESESTEAK* | 18
shaved prime rib, peppers, onions mushrooms and provolone cheese

TURKEY REUBEN | 16
oven roasted turkey breast, sauerkraut Swiss cheese and thousand island dressing served on toasted marble rye

SOUTHWEST CHICKEN WRAP | 16
grilled chicken breast, lettuce, tomato bacon, avocado, pepper jack cheese, wrapped in a sundried tomato tortilla

lunch

SIDES: French Fries 5 // Sweet Potato Fries 5 // Onion Rings 5 // Club Chips 5 // Brussels Sprouts 8 // Coleslaw 5 // Fruit Salad 5 // Asparagus 8 // Truffle Fries 8 // Caesar Salad 8 // House Salad 8

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Wine

TUNNEL OF ELMS CHARDONNAY, CALIFORNIA  9 // 32
AVIARY CHARDONNAY, CALIFORNIA  11 // 40
TUNNEL OF ELMS CABERNET, CALIFORNIA  9 // 32
AVIARY CABERNET, CALIFORNIA  11 // 40
TUNNEL OF ELMS MERLOT, CALIFORNIA  9 // 32
TUNNEL PINOT GRIGIO, CALIFORNIA  9 // 32
ALIAS PINOT NOIR, CALIFORNIA  11 // 40
TWELFTH NIGHT, NEW ZEALAND  9 // 32
ANEW ROSÉ, WASHINGTON  9 // 32

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cocktails

THE K62 | 11
muddled fresh strawberries, grapes, vodka, topped with Prosecco

HOLE-IN-ONE | 12
fresh lemon, Maker’s Mark, ginger liquor

EAGLE, EAGLE | 11
fresh cucumber, St. Germain, vodka

ROSÉ ON A PAR DAY | 11
sparkling rosé, orange slice, aperol, club soda

OLD FASHIONED THE FAIRWAY | 13
homemade orange marmalade, Maker’s Mark
starters & salads

CRISPY CHICKEN POTSTICKERS | 16
over Asian slaw with ponzu sauce

BANG BANG SHRIMP | 16
crispy shrimp tossed in sweet chili aioli

CLASSIC WINGS | 18
  tossed in your choice of buffalo, BBQ
  sweet chili or cajun dry rub served with
  ranch or blue cheese dressing

ROASTED GARLIC HUMMUS | 10
  roasted red bell pepper, olive oil and
  pita bread

GERMAN PRETZEL STICKS | 12
  beer cheese dipping sauce

GREEK MARKET SALAD | 12
  romaine, kalamata olives, feta, red
  onions, cucumbers, grape tomatoes
  pepperoncini, red wine vinaigrette

BLACKENED CHICKEN COBB SALAD | 18
  chopped romaine, heirloom grape
  tomatoes, applewood smoked bacon
  hard-boiled eggs, avocado, shredded
  cheddar jack cheese and avocado ranch
dressing

AHÍ NICOISE* | 21
  seared ahí tuna, mixed greens, haricot
  vert beans, fingerling potatoes, grape
  tomatoes, olives, hard-boiled egg,
  capers and lemon vinaigrette

FILET & WEDGE* | 20
  iceberg lettuce, tomatoes, bacon, blue
  cheese crumbles, crispy onion rings
  blue cheese dressing and fire-grilled
  beef tenderloin

handhelds & large plates

Firecracker Shrimp Tacos | 17
  crispy shrimp, sweet chili aioli, salsa
  cheddar jack cheese and ranch dressing
  served on flour tortillas

Chicken Pita | 16
  grilled chicken, lettuce, tomatoes, red
  onions, feta cheese and tzatziki sauce

Prime Time Philly Cheesesteak* | 18
  shaved prime rib, peppers, onions
  mushrooms and provolone cheese

Pimento Cheese Bacon Burger* | 17
  two 5oz CBS patties, pimento cheese
  applewood smoked bacon on toasted
  brioche bun

TPC Burger* | 13/15
  choice of one or two CBS patties, choice
  of cheese and served with LTO

Cast-Iron Ribeye* | 41
  14oz ribeye steak, roasted garlic
  mashed potatoes, Brussels sprouts and
  demi-glace

Pan Seared Filet Mignon* | 44
  roasted garlic mashed potatoes,
  asparagus and demi-glace

Blackened Salmon* | 28
  roasted garlic mashed potatoes and
  lemon butter sauce

Seared Ahí Tuna* | 31
  seasoned with Korean BBQ rub, served
  with wasabi mashed potatoes, misoyaki
  Brussels sprouts and wasabi aioli

Chicken Carbonara | 23
  pancetta, garlic and parmesan cheese
  over spaghetti

SIDES:
  French Fries 5 // Sweet Potato Fries 5 // Onion Rings 5 // Club Chips 5 //
  Brussels Sprouts 8 // Coleslaw 5 // Fruit Salad 5 // Asparagus 8 // Truffle Fries 8 //
  Caesar Salad 8 // House Salad 8

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ROSÉ ON A PAR DAY | 11
sparkling rosé, orange slice, aperol, club soda

OLD FASHIONED THE FAIRWAY | 13
homemade orange marmalade, Maker’s Mark
**starters**

BANG BANG SHRIMP | 16
- crispy shrimp tossed in sweet chili aioli

ROASTED GARLIC HUMMUS | 10
- roasted red bell pepper, olive oil and grilled pita bread

CLASSIC WINGS | 18
- tossed in your choice of buffalo, BBQ sweet chili or Cajun dry rub; with ranch or blue cheese dressing

CRISPY CHICKEN POTSTICKERS | 16
- over Asian slaw served with ponzu sauce

PIG WINGS | 14
- Asian slaw and sesame dressing

**salads & large plates**

AHIC NICOISE SALAD* | 21
- seared ahi tuna, mixed greens, haricot vert beans, fingerling potatoes, grape tomatoes, olives, hard-boiled egg, capers and lemon vinaigrette

GREEK MARKET SALAD | 12
- romaine, kalamata olives, feta cheese, cucumber, red onion, grape tomatoes, pepperoncini and red wine vinaigrette

GRILLED CHICKEN SUNBURST | 18
- romaine, seasonal berries, mandarin oranges, blue cheese, toasted almonds and poppyseed vinaigrette

PENN ALA VODKA | 18
- pancetta, red crushed pepper, creamy vodka sauce and parmesan cheese

**breakfast**

ALL AMERICAN OMELET | 15
- your choice of fillings: ham, tomato, mushrooms, peppers, jalapeño, onion or cheese served with hashbrowns and your choice of meat

CLUB BREAKFAST | 14
- your choice of eggs and meat served with hashbrowns and toast

BREAKFAST BURRITO | 14
- scrambled eggs, cheese and bacon wrapped in a flour tortilla served with hashbrowns and a side of pico de gallo

BELGIAN WAFFLE | 12
- powdered sugar, warm maple syrup and applewood bacon

BUTTERMILK PANCAKES | 12
- warm maple syrup, butter and applewood bacon

**handhelds**

Served with your choice of side. Add $3 for truffle fries.

Brussels sprouts or asparagus

FIRECRACKER SHRIMP TACOS | 17
- crispy shrimp, sweet chili aioli, salsa, cheddarjack cheese, grilled onion, served on flour tortillas

PIMENTO CHEESE BACON BURGER* | 17
- two 5oz CBS patties, pimento cheese, applewood smoked bacon on toasted brioche bun

PRIME TIME PHILLY CHEESESTEAK* | 18
- shaved prime rib, peppers, onions, mushrooms and provolone cheese

SOUTHWEST CHICKEN WRAP | 16
- grilled chicken breast, lettuce, tomato, bacon, avocado, jack cheese, wrapped in a sundried tomato tortilla

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