summer lunch menu

**HOLE NUMBER 1 (STARTERS)**

- **Chef’s Soup Creation**
  House-made seasonal soup selection $6
- **Pub Pretzels**
  Beer cheese, salted baked pretzel sticks $10
- **Chicken Quesadilla**
  Southwest spiced pulled chicken, bell peppers, onions, melted cheese, flour tortilla, house-made pico, sour cream, guacamole $14

- **Chef’s Crab Soup**
  Lump crab meat, summer grilled corn, cream sherry, grilled brioche $11
- **Pan Seared Chicken Dumplings**
  Lemongrass, toasted sesame seeds, teriyaki glaze $18
- **Chicken Flyers**
  Lemon pepper or traditional Buffalo wings 6-$13 10-$17 – celery & carrot sticks, ranch or bleu cheese dressing

**PAR 3 (LITE BITES)**

- **Chips ’n’ Dip**
  Housemade russet potato chips, pan-fried onion dip, fresh chives $5
- **Shrimp Tostone Latino**
  Fried plantain topped with seared jumbo shrimp, chunky avocado, pineapple, red onion, cilantro $6
- **Beef Skewer**
  Beef tenderloin, soy ginger glaze, fried wontons, sesame seeds $7

- **European Cucumber & Tomato**
  Vine ripe tomato, cucumber, baby arugula, pickled red onion, pesto croutons, fresh herb vinaigrette $16
- **Compressed Watermelon Salad**
  Watermelon radish, goat cheese crumbles, intensity micro greens, balsamic glaze, fresh basil $17

**FROM THE “GREENS”**

- **Add: Grilled Chicken, Seared Salmon, Jumbo Shrimp** $8
- **Classic Caesar Salad**
  Chopped romaine, garlic croutons, shaved parmesan, zesty Caesar dressing $14
- **Manor Summer Salad**
  Baby mixed greens, chopped romaine, summer mixed berries, mandarin oranges, raspberry vinaigrette, toasted granola crunch $16

**GROUND UP**

Served with choice of one side

- **The Manor Burger**
  Applewood smoked bacon, aged white cheddar, herb aioli, lettuce, tomato, onion, pickle, toasted bun $16
- **Smash Burger**
  Two ground chuck patties, American cheese, shredded lettuce, tomato, herb aioli, toasted bun $18
- **Garden Burger**
  Ground chickpeas, edamame, onion, carrots, fresh herb, charred tomato, pepper jack cheese, toasted bun $14
- **Patty Melt**
  Fresh ground chuck, caramelized onions, Swiss and cheddar cheese, Manor sauce, griddled sourdough bread $16

**HAND HELDS & DRIVERS**

- **Bada Bing Shrimp**
  Lightly breaded shrimp, sweet chili sauce, diced tomato, green onion $18
- **Beef Street Tacos**
  Spiced braised beef, avocado, pickled red onion, cilantro, grilled flour tortillas, lime wedge, crema sriracha $16 *corn tortillas available upon request*
- **Shrimp Street Tacos**
  Sautéed shrimp, avocado, pickled red onion, cilantro, grilled flour tortillas, lime wedge, crema sriracha $17 *corn tortillas available upon request*
- **BLT Flatbread**
  Three cheese blend, applewood smoked bacon, shredded iceberg, tomato, creamy garlic sauce $15
- **Steak ’n’ Eggs**
  Thinly sliced ribeye, scrambled eggs, Wisconsin cheddar, baby arugula, lemon aioli, toasted English muffin, fresh chives $19

Sandwiches served with choice of one side

- **Southern Fried Chicken Sandwich**
  Shredded lettuce, tomato, bread & butter pickles, herb mayonnaise, sesame seed bun $15
- **New England Lobster Roll**
  Chilled lobster, mayonnaise, celery, lemon, chives, toasted split top bun $22
- **Philly Cheese Steak Sandwich**
  Shaved prime rib, griddled onions, melted provolone cheese, toasted hoagie roll $18
- **Chicken Salad Sandwich**
  Grilled chicken, grapes, apples, celery, candied pecans, jumbo croissant $14

**SIDES $5**

- French Fries, Parmesan Fries, Sweet Potato Fries, Onion Rings, Tater Tots, Baby Green Beans $7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies.

All food and beverage purchases are subject to a 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.