**starters**

GET YOUR WINGS | 14
mild, hot, BBQ, teriyaki or honey sriracha, served with celery and carrots, ranch or blue cheese

HUMMUS | 10
mixed greens, EVOO, tzatziki, feta cheese, sliced cucumber carrots and celery

SPINACH AND ARTICHOKE DIP | 12
a melted mix of spinach, artichokes, mozzarella and parmesan cheese, served with grilled pita bread

SKILLET PIMENTO CHEESE AND PRETZEL KNOTS | 13
with a pale ale mustard sauce

BLUE CHEESE CHIPS | 10
hot and crispy house chips topped with blue cheese sauce chopped bacon and green onions

CRISPY GREEN BEANS | 12
served with chipotle-ranch

QUESADILLA | 6
cheddarjack cheese, salsa and sour cream

LOADED QUESADILLA | 13
cheddarjack cheese, pico de gallo, roasted corn, black beans grilled chicken, salsa and sour cream

**salads & bowls**

FIRETHORNE SALAD | 14
mesclun greens, blue cheese, candied walnuts, carrots, cucumbers, strawberries, sundried cranberries, balsamic vinaigrette

CRISPY SWEET ROMAINE | 14
house made croutons, classic Caesar dressing, parmigiano-reggiano

TRADITIONAL COBB | 16
mixed greens, diced tomatoes, crisp bacon, hard boiled egg, blue cheese red onion, avocado, choice of dressing

SUSHI BOWL | 22
seared sesame tuna, lo mein noodles edamame, red pepper, mandarin orange, toasted almonds and hoisin

TEX-MEX BOWL | 18
mixed greens, yellow rice, pico, black beans, roasted corn, avocado, cilantro-honey vinaigrette and grilled chicken

MEDITERRANEAN BOWL | 18
chopped romaine, roma tomato cucumber, red pepper, red onion kalamata olives, hummus and pita points, quinoa, lemon herb vinaigrette

**handhelds**

Handhelds come with your choice of a side.

FIRETHORNE BURGER | 12
American, blue, cheddar, swiss, provolone, pepperjack, or pimento cheese, LTO

PIMENTO CHEESESTEAK | 15
chopped ribeye, cheddar, pimento cheese, grilled onions on Italian bread

KAHUNA TUNA | 20
grilled tuna steak, Asian salad and sweet soy in a flour tortilla

BIRDIE WRAP | 13
grilled chicken, mixed greens cheddarjack, chipotle ranch, pico de gallo, avocado, in a spinach tortilla

CHAVO CHICKEN | 13
grilled chicken, avocado, bacon chipotle ranch, lettuce, tomato, red onion, on toasted focaccia

COUNTRY CLUB | 14
smoked turkey, black forest ham, swiss cheese, crisp bacon, lettuce, tomato, honey mustard on toasted “Farmer’s Bread”

CRISPY “HOT” CHICKEN | 13
fried chicken, mayo, lettuce and pickles

GRILLED CHICKEN GYRO | 13
mixed greens, hummus, tzatziki, tomato and cucumber on warm pita bread

**12” bar pies**

FIRETHORNE PIZZA OF THE WEEK | 16
ask your server for details!

CHEESE PIZZA | 12
tomato sauce and fresh mozzarella cheese

MARGHERITA | 15
fresh mozzarella, tomato sauce, parmesan cheese olive oil, fresh basil balsamic syrup

PEPPERONI | 15
tomato sauce, fresh mozzarella cheese, pepperoni

BBQ CHICKEN | 16
grilled chicken, chopped bacon, red onion, jalepeño cheddarjack cheese and signature BBQ sauce

**sides**

FRENCH FRIES // TATER TOTS // HOUSE MADE CHIPS // SIDE SALAD

WELCOME HOME.

You will now see touchless hand sanitizer stations, disposable paper menus, increased spacing between diners, new employee standards (mask wearing, temperature checks upon arrival) - just to name a few changes to our restaurant and bar environment.

It is our goal at Firethorne Country Club to make our Members feel safe, comfortable and supported while dining with us. If something concerns you, please let us know. If you have questions about our policies, do not hesitate to ask.
cabernet

TRIBUTE CABERNET, CA 10 / 36
2017 CROZE CABERNET, NAPA VALLEY, CA 88
SEAN MINOR PASO ROBLES, CA 36
DRIFTING CABERNET
SAUVIGNON, LODI, CA 7 / 26

merlot

STERLING VINTNER’S COLLECTION CENTRAL COAST, CA 8 / 29
NICKEL & NICKEL 73

pinot noir

SOKOL BLOSSOR, WILLAMETTE VALLEY, OR 35
MON FRERE, CA (MEMBER VALUE) 7.5 / 22

chardonnay

2018 AVIARY CHARDONNAY, CA 12 / 44
ALLSTON CHARDONNAY CENTRAL COAST, CA 10 / 36
PATZ & HALL, SONOMA, CA 80

sauvignon blanc

MATUA SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 8 / 28
KIM CRAWFORD, NEW ZEALAND 36

other whites

VENTO DE MARE GRILLO, SICILY 7 / 25

rosé

ANEW, COLUMBIA VALLEY, WA 8 / 28
VANDERPUMP ROSÉ, COTES DE PROVENCE, FRANCE (MEMBER VALUE) 10 / 30

other reds

SEVEN DEADLY ZINS, LODI, CA 11 / 42
DAOU PESSIMIST RED BLEND, CA 48
BARBERA D’ASTI, PIEDMONT, ITALY 36

sparkling

VENTURA BERNI PROSECCO, VENETO, ITALY 9 / 32
DOM CHANDON BRUT, CA 72

pinot grigio

BANFI LE RIME, TUSCANY 28
VENTO DI MARE, SICILY 7 / 25

patz & hall, sonoma, ca 80

pinot grigio

BANFI LE RIME, TUSCANY 28
VENTO DI MARE, SICILY 7 / 25

bottle beer

Michelob Ultra
Bud Light
Corona Light
Corona
Samuel Adams Boston Lager
Yuengling

libations

TITO’S MULE
Tito’s Handmade Vodka, lime, simple syrup, ginger beer

TENNESSEE GINGER SNAP
Jack Daniel’s Whiskey, grand marnier, ginger syrup, lemon, aromatic bitters

BACARDI SANGRIA
Bacardi Rum, merlot, amaretto disaronno, triple sec, orange juice

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