HOLE NUMBER 1 (STARTERS)

Chef’s Crab Soup
Lump crab meat, summer grilled corn, cream sherry, grilled brioche $11

Pub Pretzels
Beer cheese, salted baked pretzel sticks $10

Chicken Flayers
Lemon pepper or traditional Buffalo wings
6-$13 10-$17
– celery & carrot sticks, ranch or bleu cheese dressing

Shrimp Tostones Latino
Fried plantains topped with seared jumbo shrimp, chunky avocado, pineapple, red onion, cilantro $12

Pan Seared Chicken Dumplings
Lemongrass, toasted sesame seeds, teriyaki glaze $18

Bada Bing Shrimp
Lightly breaded shrimp, sweet chili sauce, diced tomato, green onion $18

"Donnellan" Crab Claw Scampi
Garlic white wine sauce, brioche crostini, fresh chives $20

FROM THE “GREENS”

"Ettari" Caesar Salad
Chopped romaine, garlic croutons, shaved parmesan, zesty Caesar dressing $14

"Lemke" Manor Summer Salad
Baby mixed greens, chopped romaine, summer mixed berries, mandarin oranges, raspberry vinaigrette, toasted granola crunch $16

"Tutterow" Grilled Peach Salad
Baby mixed greens, grilled corn, roasted red pepper, champagne vinaigrette, candied pecans $17

"Ammons" Flowering Tomato
Baby mixed greens, roma tomatoes, European cucumber, balsamic glaze, cracker sticks $18

HAND HELDS

Served with choice of: French Fries, Parmesan Fries, Sweet Potato Fries, Tater Tots or Onion Rings

Garden Burger
Ground chickpeas, edamame, onion, carrots, fresh herb, charred tomato, pepper jack cheese, toasted bun $14

New England Lobster Roll
Chilled lobster, mayonnaise, celery, lemon, chives, toasted split top bun $22

The Manor Burger
Applewood smoked bacon, aged white cheddar, herb aioli, lettuce, tomato, onion, pickle, toasted bun $16

DRIVERS

"Taki’s" Beef Street Tacos
Spiced braised beef, avocado, pickled red onion, cilantro, grilled flour tortillas, lime wedge, crema sriracha $16
*corn tortillas available upon request*

"Slaman" Salmon
Blackened salmon, rice pilaf, green beans, $25

Shrimp Street Tacos
Sautéed shrimp, avocado, pickled red onion, cilantro, grilled flour tortillas, lime wedge, crema sriracha $17
*corn tortillas available upon request*

"J. Willett" Maryland Crabcakes
Pan seared crabcakes, carrot-butter sauce $22

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.
### STEAKHOUSE SELECTIONS

- **The "Bobby Keith" Filet Mignon (8oz)** $40
- **"Hornsby" Prime KC NY Strip Steak (18oz)** $47
- **"Hornsby" Veal Chop (14oz)** $49
- **Blackened "Horsley" Cowboy Ribeye (22oz)** $48
- **"Hornsby" Prime KC NY Strip Steak (18oz)** $47
- **Red-Wine Demiglace** $4
- **Horseradish Cream** $3

### SHAREABLE SIDES

- **Bacon "Russells" Sprouts** $10
- **Honey Roasted Baby Carrots** $8
- **Roasted Crushed Potatoes** $8
- **Garlic Whipped Potatoes** $8
- **Charred Broccoli** $8
- **Grilled Asparagus** $9
- **Sautéed Chef’s Blend Mushrooms** $12
- **Baked Lobster Mac 'n' Cheese** $12

### FROM THE WATERS

- **"Celine" Shrimp 'n' Grits**
  Logan Turnpike yellow cheese grits, spiced peppers and onions, sautéed jumbo shrimp, balsamic reduction, fresh chives $39
- **"Sampson" Blackened Snapper**
  Jambalaya, cajun crawfish cream $41
- **"Watson" Pan Seared Seabass**
  Summer squash noodles, roasted garlic pan au jus, chef’s blended mushrooms $44
- **"The Cline" Whole Lobster**
  1 ¼ lb. whole lobster stuffed with crab imperial, garlic mashed potatoes, charred broccoli $48

### FROM THE TURF

Add: Grilled Chicken, Seared Salmon, Jumbo Shrimp $8

- **Penne Alla Tito’s®**
  Garlic, crushed red pepper, tomato cream sauce, shaved parmesan cheese $29
- **Sweet Pea Risotto**
  Chef’s blend mushrooms, sweet pea puree, risotto, shaved parmesan, micro greens $32

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