



COUNTRY CLUB

WARM CREATIONS

Beef Tenderloin Chili GF

Ground Tenderloin, Roasted Corn, Kidney
Beans, Sour Cream & Cheddar Cheese

\$5 Cup \$6 Bowl

Classic French Onion Soup

Caramelized Onions & Garlic, Beef
Stock, and Gruyere Crouton

\$6 Bowl

Chef Inspired Winter Soup du Jour

Daily Invention of Warm Winter Flavors

COLD CREATIONS

The Green's Salad \$10 Full \$6 Half GF

Fresh Bibb Lettuce, Pomegranate Arils,
Tart Kiwi, Herb Goat Cheese,
And Candied Walnuts

Bunker Caesar \$8 Full \$5 Half

Crispy Romaine, Curly Kale, Shaved Grana
Padano, Sherry Roasted Tomato, and
Herb Croutons Tossed in House Caesar

Winter Kale Salad \$10 Full \$6 Half GF

Hearty Curly Kale, Baby Pears, Dried Cranberries
Toasted Walnuts, Crumbled Blue Cheese
Apple Cider Vinaigrette

Water's Edge Salad \$9 Full \$6 Half GF

Fresh Baby Lettuce, Boiled Egg's, Chard
Bacon, Cherry Tomato, Cucumbers,
Avocado, and Sunflower Kernels

DRESSINGS:

Apple Cider Vinaigrette
Red Wine Vinaigrette
Honey Mustard
Raspberry Emulsion
Thousand Island
Blue Cheese
Italian
Caesar
Ranch

ENHANCEMENTS:

Herb Grilled Chicken \$6
Seared Salmon \$10
Charred Beef Tenderloin \$12
Citrus Grilled Shrimp \$11

***Consuming Raw or undercooked seafood or meat greatly increases your chances for
foodborne illness**



COUNTRY CLUB

HANDHELDS

All Sandwiches served with your choice of either shoestring potatoes, sweet potato fries, fried kettle chips, onion rings or fresh fruit.

Caddy Chicken Salad \$10

Dried Cranberry Pulled Chicken Salad,
Served with Bibb Lettuce, Red Onion,
& Tomato on a Croissant

The B.E.A.T. \$9

Sliced Avocado, Fried Egg, Bacon,
Tomato, Bibb Lettuce, Mayonnaise
on Toasted Wheat

Mulligan Burger \$12

Grilled Eight Ounce Beef Patty Served with Bibb Lettuce,
Tomato, Red Onion, Special Burger Sauce on a Brioche Bun

Chip Shot Charbroiled Chicken \$10

Grilled Herb Chicken, Aged Cheddar,
Chard Tomatoes, Bibb Lettuce, and
Chipotle Mayonnaise in Herb Tortilla Wrap

Play Through Fresh Catch \$9

Fresh Catch Battered and Fried
Crispy Bibb Lettuce, Tomato, and House
Tartar on Brioche Bun

Twisted Golf Club \$9

Sugar Cured Ham, Roasted Turkey,
Chard Bacon, Aged Cheddar, Lettuce
Tomato, on Toasted White

Turkey Iron Avocado Melt \$10

Roasted Turkey, Melted Swiss, Avocado
Smoked Bacon, Honey Chipotle
Mayonnaise on Marble Rye

Roasted Beef and Caramelized Onion "Dip" \$11

Hand Shaved Beef with Caramelized Onions, Provolone, Horseradish Cream
on a Toasted Hoagie Roll Served with Au jus

Chef's Daily Inspired Creation

Ask your Server About Today's Special

White, Wheat, and Gluten Free Bread is Available for Substitutions

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