



HOMESTEAD BREAKFAST

Available Tuesday - Sunday | 6:00am - 11:00am

CLUB FAVORITES

BREAKFAST BISCUIT SANDWICH

shaved country ham . sharp cheddar cheese
fried egg . heirloom tomato . avocado | 13

THE RANCH BURRITO

three scrambled eggs . smashed avocado
yukon gold potatoes . queso fresco . chorizo
spinach tortilla | 14

19TH HOLE OMELET | GF

ham . red onion . mushroom . spinach
cheddar-jack cheese | 13
choice of side: breakfast potatoes, hash browns
or fruit
choice of toast

RANCH HAND BREAKFAST | GF

two farm eggs cooked your way | 13
choice of protein: pork sausage, applewood
smoked bacon, or veggie patty
choice of side: breakfast potatoes, hash browns
or fruit
choice of toast

PACIFIC SMOKED SALMON & BAGEL

cream cheese . english cucumber
heirloom tomato . caperberries
picked red onion | 14

CHEF JOE'S SIGNATURE DISHES

SOUTHWEST EGGS BENEDICT

braised short rib . spinach . two poached eggs
roasted red pepper hollandaise | 16
choice of side: breakfast potatoes, hash browns
or fruit

SPANISH CHORIZO HUEVOS RANCHEROS

black beans . red onion . tomatoes . fried corn
tortillas . two eggs . queso fresco | 14

STUFFED FRENCH TOAST | V

orange marmalade . cream cheese . whipped
butter . vermont maple syrup | 13

FLAT IRON STEAK & EGGS | GF

prime flat iron steak . two eggs cooked
your way | 28
choice of side: breakfast potatoes, hash browns
or fruit
choice of toast

FRESH START

AVOCADO & EDAMAME TOAST | V

multi-grain bread . two poached eggs
napa cabbage and radish slaw | 14

VEGETARIAN HASH | V

soyrizo . baby kale . sweet potatoes
forest mushrooms . egg whites | 16
choice of toast

ANCIENT GRAINS PANCAKES | V

whipped butter . maple syrup | 8

MANGO SMOOTHIE | V, GF

mango juice . non-fat yogurt . mango
strawberry . banana | 8

PROTEIN BOWL | V

greek yogurt . banana . fresh berries . granola
peanut butter | 13

SIDES

ONE EGG YOUR WAY | 2

APPLEWOOD SMOKED BACON | 5

CHICKEN APPLE SAUSAGE | 5

PORK SAUSAGE LINKS | 5

BREAKFAST POTATOES | 4

HASH BROWNS | 4

SEASONAL FRUIT | 4

COTTAGE CHEESE | 4

BAGEL & CREAM CHEESE | 4

TOAST | 3

white . multi-grain . sourdough . rye . wheat
gluten free . english muffin

BEVERAGES

COFFEE | organic italian blend | 3.5

HOT TEA | 3

JUICE | orange . cranberry . pineapple grapefruit | 3

MILK | 5.3

MIMOSA | sparkling wine . orange juice | 10

DOUBLE ESPRESSO | 5

CAFE LATTE OR CAPPUCCINO | 6

PROUDLY SERVING



ROASTER
OF THE YEAR
2019

GF | gluten free V | vegetarian VG | vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 10% 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. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS