



Snacks and Appetizers

Short Rib Fries

Braised Shredded Short Rib, Gravy,
Aged Irish Cheddar over Sunnybrook Fries
10

Grain Bowl

Assorted Grains, Cucumber, Tomato, Olives,
Crispy Chickpeas, Tzatziki
12

Sriracha Honey Wings

House-made Hot Sauce, Blue Cheese, Celery
13

*Tuna Martini

Tuna Ribbons, Ponzu, Avocado, Crushed
Pistachio, Chili Aioli, Micro Greens *GF*
15

Soup and Salad

Chef's Daily Soup Selection

5 / 7

Iceberg Wedge

Blue Cheese, Bacon, Cherry Tomato *GF*
11

Caesar Salad

Hearts of Romaine, Bacon, Cherry Tomato,
Crouton, Parmesan, Anchovies
11

Radish and Pea Salad

Baby Greens, Spring Peas and Shoots,
Shaved Radish Assortment, Carrots,
White Balsamic Vinaigrette *GF*
13

Golfer Eats

*Chestnut Hill

Fried Oysters, Chicken Salad
Tartar, Coleslaw, French Fries
21

Philly Cheesesteak

Choice of Cheese, Add Mushrooms or Onions
13

Korean Fish Tacos (3)

Mahi Mahi, Gochujang BBQ Sauce, Cucumber and Pickled Vegetable Slaw
15

Cheese Quesadilla

Salsa, Guacamole, Sour Cream
11

Add Cheesesteak
6

Add Grilled Chicken
6

Add Shrimp
7



Entrées

Short Ribs

Pastrami Spiced Boneless Short Rib, Aged Cheddar Grits, Charred Brussels Sprouts **GF**
25

*12oz NY Strip Steak

Center Cut Steak, Caramelized Shallot and Truffle Butter, Jumbo Grilled Asparagus, Crispy Onions
34

Lobster Cavatelli

House-made Cavatelli, Maine Lobster, English Peas, Parmesan Cream, Lemon Herb Butter
33

*Red Snapper

Florida Red Snapper, Baby Kale and Orange Salad, Quinoa, Shaved Red Onion **GF**
26

*Pork Milanese

Crispy Pork Cutlet, Lemon Aioli, Arugula Salad, Baby Tomatoes, Shaved Red Onion, Olives, Balsamic **GF**
23

Pappardelle

House Made Pappardelle, Wild Mushroom, Asparagus, Mushroom Cream, Ricotta
24

Classics

*Veal Oscar

Veal Medallions, Jumbo Lump Crab, Asparagus, Mashed Potatoes, Hollandaise **GF**
29

Curry Chicken

Forbidden Rice, Coconut, Mango Chutney, Tomato, Raisins, Peanuts **GF**
22

SGC Crab Cakes

Baby Kale Salad, Warm Fingerling Potatoes, Lardons, Buttermilk Vinaigrette, Sauce Dijon
19 / 31

BBQ Ribs

Slow Cooked Baby Back Ribs, Fries and Cole Slaw **GF**
22

Misc.

Dessert Bar 7

Split Plate Charge 4

GF denotes Gluten Free; other menu selections may be made Gluten Free by omitting items

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness