



## STARTERS

Soup du Jour 6/8

Beef Chili 6/8 (GF)

Shrimp Cocktail 14 (GF) (D)

*Fresh Lemon, Cocktail Sauce*

"Little Leaf Farm"

House Salad 10 (GF) (D) (V)

*Mixed Greens, Heirloom Cherry Tomatoes*

*Seasonal Shaved Vegetables*

*White Balsamic Vinaigrette*

"Satur Farm"

Little Gem Caesar Salad 14

*Gem Lettuce, Parmigiano Reggiano*

*Croutons Light Garlic Dressing*

Hawaiian Yellowtail Crudo 16 (GF)

*Meyer Lemon, Parsley, Cucumber*

*American Caviar*

(GF) GLUTEN FREE

(D) DAIRY FREE

(V) VEGAN

## SLEEPY SEASONAL

French Onion Soup 6/8

*Caramelized Sweet Onions, Beef Broth*

*Parmigiano Reggiano, Crostino*

Tuscan Farro Risotto 19

*Shiitake Mushrooms, Spring Onions*

*Farro, Parmigiano Reggiano*

Tagliatelle Bolognese 25

*Veal & Beef Bolognese Sauce*

*Shaved Parmigiano Reggiano*

Grilled Ahi Tuna 26 (GF) (D)

*Fennel Pollen, Cara Cara Oranges*

*"Lakeville Farm" Baby Mizuna*

"Bella Bella Farms"

Duck Breast 26 (GF)

*Sweet Potatoes, Carpano Vermouth Reduction*

*Root Vegetable Chips*

## ACCOMPANIMENTS

Sweet Potato, Truffled, French Fries 6 Roasted Sunchokes & Aged Balsamic 6

Local Baby Carrots 6 Potato Wedges & Garlic Aioli 6

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

*The 15% admin fee is not a gratuity or tip, and is not distributed to the service staff. This is a charge retained by the club to offset admin costs associated with dining.*

## SIMPLY COOKED

"Free Bird"

Chicken 27 (GF)

*Roasted 1/2 Chicken*

*Toasted Green Peppercorn Sauce*

"Allen Brothers"

Filet Mignon 37 (GF)

*Truffled Butter, Au Jus*

Prime Strip Steak 38 (GF)

*Roasted Shiitake Mushrooms*

Catch of the Day MP

*Roasted Italian Escarole, Taggiasca Olives*

Grill Room Burger 16

*8 oz. Angus Beef, Bibb Lettuce, Beef Steak Tomatoes*

*Brioche Bun, Choice of Cheese*

19th Hole Burger 16

*Double Patty Angus Beef, American Cheese, Baby Romaine  
Red Onions, Pickles, SHCC Signature Sauce, Pretzel Bun*