



SOUPS & SALADS

Soup du Jour 6/8

Chicken Noodle Soup 6/8 (GF) (D)

Beef Chili 6/8 (GF)

"Little Leaf Farm"

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

Mixed Greens, Heirloom Tomatoes

Seasonal Shaved Vegetables

White Balsamic Vinaigrette

"Satur Farm"

Little Gem Caesar 13

Gem Lettuce, Parmigiano Reggiano

Croutons, Light Garlic Dressing

Cobb Salad 14 (GF)

Organic Chicken, Gem Lettuce

Heirloom Tomatoes, "Saunders Farm" Eggs, Bacon

Blue Cheese, Avocado, Brown Derby Dressing

Heirloom Grains Bowl 15 (D)

Shaved Farmers Vegetables

Avocado, Blue Crab, Heirloom Tomatoes

APPETIZERS & SANDWICHES

Shrimp Cocktail 14 (GF) (D)

Lemon, Cocktail Sauce

Buffalo Wings 14 (GF)

Celery, Carrot Sticks, Blue Cheese Dressing

B.L.T 12 (D)

Bacon, Lettuce, Tomato, Choice of Bread

Turkey Club 13 (D)

Organic Turkey Breast, Bacon

Boston Bibb Lettuce, Beefsteak Tomatoes

Choice of Bread

Reuben on Levain Rye Bread 14

Old World Pastrami, Swiss Cheese

Sauerkraut, Russian Dressing

Grilled Ham & Cheese 11

Rovagnati Cotto Ham, Swiss Cheese

Sandwich of the Week 15

All Sandwiches & Burgers Include Choice of Accompaniment

CLUB FAVORITES

Grilled "Ora King" Salmon 23 (GF) (D)

Roasted Baby Carrots

Salsa Verde, Charred Lemon

Grill Room Burger 16

8 oz. Angus Burger, 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

ACCOMPANIMENTS

Fresh Fruit 4

Sweet Potato,

Coleslaw 4

Truffled, Curly &

House Salad 6

French Fries 6

(GF) GLUTEN FREE

(D) DAIRY FREE

(V) VEGAN

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.