



All Day Menu

Appetizers

Crispy Fried Brussel Sprouts 12
with Mandarin Oranges and Sweet Soy Sauce

Chicken Wings 7/12
Dozen Wings, Choice of Buffalo, Korean Sweet & Sour, or Dry Rub Served with Celery & Carrots, Bleu Cheese

Fresh Burrata 14
Charred Cherry Heirloom Tomatoes, Aged Balsamic, EVOO

Loaded Potato Skins 9
Crispy Fried Skins Topped with Monterey Jack & Cheddar Cheeses, Steakhouse Bacon, Green Onions & Sour Cream

Pan Seared Jumbo Lump Crab Cakes 18
Celery Root Remoulade, Lemon, Watercress

Edamame Hummus 12
Warm Pita Bread, Mixed Olives Cucumbers & Tomato

Bucket of Truffle Fries 8
Crisp Fries, Parmesan, Parsley Truffle Oil, Roasted Garlic Aioli

Baked Brie en Croute 12
Crispy Pastry, Marcona Almonds Granny Smith Apples, Grapes, Fig Jam & Carr Crackers

House Guacamole 12
Served with our Fresh Tortilla Chips & Salsa

Sliders by the Each 5
DBJ Slider
Date & Bacon Jam, Bleu Cheese and Arugula
White Castle Slider
American Cheese, Pickle Chip and White Onion

Entrees

***Angus Filet Mignon 32**
8oz. Choice Filet, Blistered Asparagus Spears Whipped Potatoes, Classic Sauce Diane

Chicken or Steak Quesadilla 12
Oaxaca and Chihuahua Cheeses Pico de Gallo, Sour Cream & House Made Guacamole

Beer Battered Fish & Chips 18
Deep Fried Cod served with French Fried Potatoes, Tartar Sauce, Lemon, Cole Slaw

Pappardelle Bolognese SM11/LG17
Classic Ragout of Veal & Beef, and San Marzano Tomatoes, Touch of Cream & Pecorino Romano

Pan Seared Filet Tips 18
Grilled Red Onion and Roasted Corn Salsa, Chipotle Aioli, and Smokey Whipped Potatoes

***Petite Filet with Roasted Cauliflower & Tri Colored Potatoes 16**

***Petite Salmon Filet with Broccoli & Tri Colored Potatoes 12**

"Old School" Chicken Parmigiana 22
House Marinara, Mozzarella & Provolone Cheeses, side of Rigatoni Filetto di Pomodoro

***Simply Seared Salmon 26**
Roasted Squash Farro, Lemon Gremolata, Sauteed Broccolini

***Grilled Angus Ribeye 36**
22 oz. Ribeye, Mashed Potatoes, Sauteed Broccolini & Gorgonzola Butter

Chicken & Cheese Enchiladas 19
Chicken Tinga with Chihuahua & Oaxaca Cheeses, Corn Tortillas, Mestiza Sauce, Rice & Refried Beans

Blackened Fish Tacos 18
Cajun Seared White Filet, Cilantro Lime Crema, Roasted Pineapple Salsa Escabeche on Corn Tortillas

Bucatini & Meatballs SM8/LG14
House Made Meatballs & Marinara, Pecorino Romano

***Angus Skirt Steak 29**
Grilled Churrasco Style with Garden Fresh Chimichurri Sauce and Roasted Cauliflower & Parsley Sauce



Sandwiches

Half Sandwich with Soup or Salad 10

Tuna Salad, Chicken Salad, Egg Salad
Ham or Turkey served with a cup of
Soup du Jour, Mixed Greens
Salad or Caesar Salad

***Pinehurst Burger 14**

8oz. of Colorado Angus Beef with Lettuce
Tomato, Onion, Pickle Chips & choice
of cheese served on a Brioche Bun
Also Available as a Veggie Burger

Burger Add Ons

Caramelized Onions & Mushrooms 2
Avocado 2
Steakhouse Bacon 2
Gluten Free Bun 2

Classic Club 12

Ham, Turkey, Bacon, Swiss
Lettuce & Tomato
Choice of Toasted Bread

Prime Rib Cheese Steak Dip 15

Choice Prime Rib, Onions, Peppers
& Mushrooms with Melted Provolone
on a Hoagie Roll with Au Jus

Corned Beef Reuben 15

Served on Rye with Sauerkraut
Swiss Cheese & Thousand Island Dressing

Grilled Chicken Frisco 12

Grilled Chicken Breast, Cajun Style
Honey Mustard, Steakhouse Bacon
Baby Swiss on Brioche

Soup & Salad

Green Chili/Soup du Jour

Cup 4/Bowl 6

Quiche and Soup or Salad 12

Our House Baked Quiche of the
day served with Caesar, Mixed
Greens Salad or Soup Dujour

Pinehurst Salad Platter 14

One scoop each of our fresh Tuna
Egg, and Chicken Salad, Olives
Tomatoes, Cucumber, Crostini

Tri Colored Roasted Beet Salad 14

Candy Striped, Golden, & Red Beets, Curry
Toasted Pistachios, Goat Cheese, House
Mixed Greens, Spanish Sherry
Vinegar & EVOO

Classic Caesar Salad 8

Romaine Hearts, Shaved Parmigiano
Reggiano, Herbed Croutons, Lemon

Onion Soup Gratinée 11

Caramelized Sweet Onions
Veal Broth, Sourdough & Gruyere

Mixed Grain Power Bowl 15

Black & White Quinoa, Chick Peas
Shaved Red Onion, Edamame, Carrots
Avocado, Tuscan Kale, Roasted Pumpkin
Seeds, with an Orange Ginger Vinaigrette

Crab Louie Salad 21

Jumbo Lump Crab on a bed of Boston
Bibb Lettuce with Avocado, Tomato, Shaved
Red Onion, Thousand Island Dressing

Pinehurst House Salad

5 Small/8 Large
Romaine Hearts, Cucumbers, Vine Ripe
Tomato, Croutons, Anchovy &
Bleu Cheese Dressing

Sedona Cobb Salad 12

Romaine, Roasted Corn, Pico de
Gallo, Black Beans, Avocado, Grilled
Chicken & Crispy Tortilla Strips
Tossed in Chipotle Lime Ranch

***Most Sandwiches & Salads can be made as a wrap:
Whole Wheat, Spinach, Tomato Basil Tortillas***

***Mandatory Government Advisory Statement**

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*