***Vegan 55th Hole Menu***

**Salads & Such**

**Panzanella Fruit Salad 9/12**

*Fresh Melon, Seasonal Berries, Roasted Shallot Crouton, Lemon Ricotta, Frisée, Citrus Vinaigrette*

**(Request without Ricotta)**

**Chicken Barbacoa Power Bowl 13.5/16.5**

*Cilantro Brown Rice, Avocado, Street Corn Salad, Piquillo, Black Beans, Radish, Cilantro-Lime Dressing*

**(Request without/substitute chicken,   
without Street Corn Salad, without Black Beans,   
and without/substitute dressing)**

**House Garden Salad 6/8**

*Cucumber, Red Onion, Carrot, Grape Tomato*

**Available Substitutions**

*Garbanzo Beans, Tofu,   
Black Bean-Quinoa Burger Patty*

**Artisan Flatbreads**

**(Request all on Gluten-Free crust and without cheese or with Cashew Cheese. Make your own Flatbread available)**

**Classic Margherita 13.25**

*Hand Crushed San Marzano Tomato, Torn Basil, XVOO*

*(request with no Mozzarella)*

**Vegan Zucchini & Mushroom** ** **13.25**

*Cashew Cheese, Shaved Yellow Squash, Artichoke,   
Red Onion, Arugula, Lemon Vinaigrette*

**Burgers & Buns**

**Black Bean & Quinoa Burger** ** **13**

*Roasted Corn, Cheddar, Avocado, Shaved Iceberg,   
Sweet Potato Hay, Smoked Chili Mayo, Brioche Bun*

**(Request on Gluten-Free Bun without cheese or sauce)**

***Bobby Bowman, Executive Sous Chef***

*Rodrigo Brandon-Vega, Hearth Room Sous Chef*

*BBCulinary Team*

Vegan Clubroom dinner Menu

authentic Andalusian gazpacho

Tomato & Vegetable Relish, Cured Yolk,   
Bread Shards, XVOO…7/9

**(Request without egg)**

Bonita bay salad

Mango, Macadamia Nut, Manchego, Radish, Grape Tomato, Baby Greens,   
Honey Lemon Vinaigrette…10.25/13.25

**(Request without cheese and substitute dressing)**

House garden salad

Mixed Artisan Greens, Cucumber, Grape Tomato, Red Onion, Spiral Carrot…6/8

Mediterranean Shrimp Bowl

Israeli Couscous, Marintaed Cucumber,   
Grape Tomato, Confit Ceci Beans, Kalamata Olive,   
Red Pepper Vinaigrette…14/17

**(Request without/substitute shrimp)**

**Dressings**

Balsamic Vinaigrette, Tuscan Vinaigrette,  
Dried Cherry Vinaigrette, XVOO,   
Balsamic Vinegar, Red Wine Vinegar

**Available Substitutions**

Plant-Based Ground Beef, Tofu,  
Garbanzo Beans, Mushroom-Lentil Burger Patty

Eggplant Parmesan

Tomato & Basil Spaghetti, San Marzano Tomato Sauce, Buffalo Mozzarella, Reggiano Cheese, Basil…20

**(Request without cheese)**

Caramelized Honey-Orange Tofu Buddah Bowl

Rice Vermicelli, Shaved Broccoli, Baby Corn, Enoki Mushrooms, Water Chestnut, Hoisin, Black Garlic Aioli…17

**(Request without Caramelized Honey or Aioli)**

housemade pasta

Primavera or Marinara…15

Executive Sous Chef Bobby Bowman

Clubroom Chef de Cuisine Rhys Davis ~ BBCulinary Team