



DINNER MENU

SOUPS & SALADS

AUTUMN BISQUE 6 // 8

Butternut Squash, Apple, Pepitas and Cardamom Cream

CLASSIC CAESAR SALAD 6 // 8

Chopped Romaine Lettuce, Herbed Crouton,
Parmesan Cookies

STETSON SALAD 15

Baby Arugula, Tomato, Roasted Corn, Cous Cous, Pepitas, Parmesan,
Smoked Salmon and Pesto Dressing

FALL HARVEST SALAD ^{GF} 7 // 10

Bibb Lettuce Wedge, Dried Cranberry,
Dried Apricot, Goat Cheese, Shaved Apple and
Roasted Butternut Squash with Apple Cider Vinaigrette

BRUSSELS AND BEET SALAD ^{GF} 7 // 10

Arugula, Shaved Brussels Sprouts, Roasted Beets,
Pickled Red Onion, Blue Cheese,
Candied Bacon and Poppy Seed Vinaigrette

ADD A PROTEIN TO ANY SALAD

6oz Chicken* 5 // 4oz Salmon* 9
4oz Brandt Beef Steak Tips* 9 // 5 pieces of Shrimp* 9

STARTERS

CLUB HOUSE NACHOS ^{GF} 8 // 12

Fresh Fried Tortilla Chips with Chicken or Beef Smothered in Queso, Topped with
Black Olives, Sour Cream, Scallions, Tomatoes, Pickled Jalapeños, Guacamole, and Salsa

CRISPY BRUSSELS SPROUTS ^{GF} 9

Sunflower Seeds, Candied Bacon,
Cranberries and Poppy Seed Aioli

OYSTERS IN THE RAW* ^{GF}

17 PER 1/2 DOZEN

Shucked & Served on Ice with Tabasco,
Mignonette, Horseradish & lemon

SHRIMP COCKTAIL* ^{GF} 18

Poached Shrimp, Horseradish Cream, Lemon,
and Cocktail Sauce

POTSTICKERS 9

Pork Filled Dumplings Panfried
and Served with Ponzu for Dipping

COUNTRY CLUB

CASUAL FARE

SHCC BURGER* 14 (8oz) // 10 (5oz)

House Ground Prime Plus Beef Grilled to Your Liking, Served on a Hawaiian Bun with Lettuce,
Tomato, Onion, House Cured Pickles,
Choice of Cheese and Your Choice of Side

VEGETARIAN BURGER 12

Housemade Quinoa-Black Bean Burger with Avocado,
Chipotle Aioli, Baby Arugula, and Your Choice of Side
"Impossible" Burger Patty Available Upon Request 2

ITALIAN HOAGIE 12

Pepperoni, Hard Salami, Ham, Provolone, Lettuce,
Tomato, Pepperoncini Aioli and House Made Giardiniera
on a Baguette with Your Choice of Side

FISH AND CHIPS 16

Beer Battered Haddock with Hand Cut Fries,
Crisp Slaw and Lemon-Herb Remoulade

THE HOWARD WARREN ^{GF} 12

Grilled Onion, Broiled Tomato,
and Steak Butter

CHEF'S SIGNATURE GUMBO 16

Classic Cajun Stew of House Made Andouille,
Chicken, Shrimp and Crab over Rice

NY STRIP STEAK AND FRITES* ^{GF}

24 (7oz) // 48 (14oz)

Prime Brandt Beef NY Strip, Asparagus, Home Fries and
Makers Mark Steak Sauce

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness.
^{GF} Item is Gluten Free.



DINNER MENU

ENTREES

PRIME BRANDT BEEF FILET MIGNON* ^{GF}
38 (6oz) // 42 (8oz)

Horseradish Duchess Potato,
Grilled Asparagus and Cheerwine Jus

HERB SEARED SALMON 24

Roasted Root Vegetable Hash, Braised Kale,
House Made Granola and Vanilla-Rum Syrup

BLACKENED CAULIFLOWER STEAK 15

Roasted Potato, Butternut Squash Puree,
Wild Mushroom and Balsamic Reduction

JERK SPICED CHILEAN SEABASS 31

Sweet Potato Puree, Charred Broccolini,
Sofrito and Corn-Crab Relish

CHICKEN PICCATA 18

Angel Hair Pasta Pomodoro, Fresh Garden
Vegetables and Lemon Caper Butter Sauce

WEEKLY FEATURES

SEPTEMBER 29 - OCTOBER 4

SMOKED CHICKEN SLIDERS 9

Fried Green Tomato, Red Cabbage Slaw
and Spicy Ranch

Dead Armadillo Amber

6.00% ABV - American Amber Ale, Tulsa 5.5

COLUMBIA RIVER KING SALMON ^{GF} 34

Herbed Fingerling Potatoes, Asparagus,
Melted Leeks and Grapefruit Segments

Domaine Salvard, Cheverny,

Loire Valley, France 11

SHRIMP NOODLE BOWL 18

Pork Belly, Onion, Peppers,
Mushrooms and Japanese BBQ Sauce

Stoller, Pinot Noir,

Willamette Valley 11

ROASTED BEET RISOTTO ^{GF} 16

Cauliflower, Roasted Beets,
Horseradish Apple Reduction and Carrot Chips

Gehricke, Pinot Noir,

Sonoma Coast 12

LOADED GRILLED CHEESE 10

Cheddar, Smoked Gouda, Manchego, Bacon, Tomato,
Caramelized Onions, on Parmesan Sourdough,
Served with Tomato Basil Soup

Prairie Standard Ale

5.20% ABV - Saison/ Farmhouse Ale, Tulsa 5.5

PORK CARNITAS BURRITO 16

Pork, Rice, Black Beans, Cheddar, Smothered in Green Chili,
Pepper Jack, and Roasted Jalapeno Crema with
Shredded Lettuce and Tomatoes on the side

Campo Viejo, Gran Reserva,

Tempranillo, Rioja 10

BUILD YOUR OWN PIE

\$15 - 12 INCH // \$8 -- 6 INCH // GLUTEN FREE ADD \$2

Sauces: Crushed San Marzano Tomatoes, Pesto, Alfredo, Roasted Garlic Puree

Cheeses: Mozzarella, Cheddar, Local Goat Cheese, Parmesan-Reggiano

Proteins: Roasted Chicken, Pepperoni, Prosciutto, Meatballs, Bacon, Sweet Italian Sausage, Egg

Veggies: Tomatoes, Jalapeños, Wild Mushrooms, Black Olives, Red Onion, Caramelized Onions,

Spinach, Pepperoncini, Roasted Red Peppers, Green Bell Pepper, Artichoke Hearts, Asparagus

SIDES:

Curly Fries, Waffle Fries, Sweet Potato Fries,
Home Fries, Fruit, or Coleslaw

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