

Appetizers

SOUP DU JOUR

Ask Your Server for Today's Selection
Prices Subject to Change Based on Selection
Cup | 5 Bowl | 7

FRIED PICKLES | 8

Served with Buttermilk Ranch Dressing

PEPPERONI ROLLS | 12

Pepperoni and Mozzarella Rolled in Pizza Dough
And Baked in Our Wood Fired Oven. Served with
San Marzano Tomato Sauce and Parmesan

ROASTED RED PEPPER DIP | 16

Muhammara Roasted Red Pepper and Walnut Dip with
Radish, Cucumber, Baby Carrots, Tomatoes, Grilled
Baby Bok Choy, Baby Zucchini and Asparagus. Served
with Pita Bread

CALIFORNIA SPRING ROLLS | 11

Fried Spring Rolls, Avocado, Bacon, Havarti Cheese
and Chicken. Served with Chipotle Ranch

FIRECRACKER SHRIMP | 15

Crispy Fried Shrimp Tossed in Sweet-Chili Lime Sauce

Salads

Half and Full Portions Available

SOUTHWEST FAJITA SALAD 10 | 12

Romaine Lettuce, Corn and Black Bean Salsa, Avocado,
Cheddar, Pepper Jack, and Crispy Tortilla Strips Tossed
with a Creamy Cilantro Lime and Jalapeño Dressing

Add Fajita Chicken 14 | 16

Add Blackened Salmon* 17 | 19

Add Blackened Shrimp 18 | 20

Add Fajita Steak* 17 | 19

CAESAR SALAD 8 | 11

Chopped Romaine, Herb Croutons, Parmesan Crisp,
Olive Oil, Tomato Petal with House Made Caesar Dressing

FCC GREENS SALAD 5 | 8

Mixed Greens, Carrot, Red Onion, Cucumber
And Tomato with White Balsamic Vinaigrette

SALAD ADD-ONS

Add Grilled Chicken 4 Add Grilled Salmon* 7

Add Grilled Shrimp 8 Add Grilled Sirloin Steak* 7

STONE FRUIT AND SALMON SALAD* 15 | 17

Arugula, Feta, Toasted Almonds, with Peach Vinaigrette

STEAK WEDGE SALAD* 14 | 18

Baby Iceberg Wedges, Tomato, Bleu Cheese, Bacon,
Pickled Red Onion, Crispy Onions and Grilled Sirloin Steak
on Top of Warm Garlic Toast with Gorgonzola Dressing

TRADITIONAL COBB SALAD 10 | 12

Romaine Lettuce, Grilled Chicken, Egg, Tomato,
Bacon, Bleu Cheese and Avocado with White Balsamic
Vinaigrette

APPLE, KALE AND QUINOA SALAD 11 | 13

Baby Kale, Apples, Pickled Cranberries, Spiced Walnuts
and Goat Cheese with Apple Cider Vinaigrette

 GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
If you or any of your guests have a food allergy or dietary restriction, please inform your server and our chefs will do their best to accommodate your request.

Sandwiches

Served with Beer Battered Fries

PASTRAMI REUBEN | 15

Hot Pastrami, Sauerkraut, Swiss and Thousand Island Dressing. Grilled on Marble Rye

STEAK SANDWICH* | 16

Arugula, Heirloom Tomato, Avocado and Blue Cheese Sauce on Ciabatta Bread

BLACKENED GRILLED MAHI MAHI | 16

Spicy Tartar Sauce, Tomato and Arugula on a Toasted Potato Bun

1/4 LB NATHAN'S HOT DOG | 9

On a Toasted Potato Bun

GRILLED CHEESE | 10

Cheddar and Muenster Cheese on White Bread

ALT GRILLED CHEESE SANDWICH | 15

Avocado, Lettuce, Tomato, Mozzarella and Jalapeño Aioli on Hearty White Bread

Burgers

Served with Beer Battered Fries

LOCAL GRASS FED BURGER* | 18

8oz Stock Provisions Grass-Fed Beef Cooked to Order and Topped with Cheddar Cheese. Served with Lettuce, Tomato and Red Onion on a Potato Bun

THE 19TH HOLE BURGER* | 13

All Natural Brandt Beef Served with Lettuce, Tomato and Red Onion on a Potato Bun. Includes Your Choice of Cheese, Bacon, Mushrooms and Caramelized Onions

Plant-Based & Vegetarian

Served with Beer Battered Fries

BEYOND BURGER | 14

Beyond Meat® Plant-Based Patty, Grilled and Served on a Whole Wheat Bun with Garlic Aioli, Balsamic Caramelized Shallots, Sautéed Mushrooms and Arugula

NO-BULL BURGER | 12

Local Veggie Burger Served on a Whole Wheat Bun with Asian Slaw, Avocado, and Lemon-Tahini Sauce

Pizzas

All Pizzas Made to Order in Our Signature Wood Fired Pizza Oven

CLASSIC NEOPOLITAN PIZZA | 12

San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil

Additional Toppings:

\$1.50 Extra | Mushrooms, Onions, Black Olives, Banana Peppers, Bell Peppers, or Tomato

\$2.00 Extra | Sweet Sausage, Pepperoni, Bacon, Grilled Chicken or Ham

\$3 Extra | Grilled Shrimp or Anchovies

MARGHERITA | 15

House Made Mozzarella, Tomato, Fresh Basil and Extra Virgin Olive Oil

PIZZA BIANCA | 14

Mozzarella, Ricotta, Basil, Roasted Garlic, Oregano and Extra Virgin Olive Oil

PEACH BBQ CHICKEN PIZZA | 15

Mozzarella, Ricotta, Pulled BBQ Chicken, Peaches and Red Onion

CAULIFLOWER CRUST | 17

Heirloom Tomato, Burrata and Avocado with Arugula and Balsamic Reduction on Our House-Made Cauliflower Crust

Entrées

FRESH CATCH* | MARKET PRICE

The Evening's Fresh Seafood Option is Artfully Prepared by Our Culinary Team and Served with Your Choice of Two Side Dishes. Ask Your Server for This Evening's Selection

SHRIMP AND GRITS | 28

Shrimp Sautéed in Creole Sauce with Jalapeño Grits

SALMON AND PEACHES* | 28

Raisin Couscous, Grilled Peaches, Mint Yogurt Sauce and Tomato and Arugula Salad with Champagne Vinaigrette

GRUYERE CRUSTED FILET MIGNON* | 36

Served with Sautéed Brussels Sprouts, Roasted Potatoes and Sherry Caramelized Onion Beef Jus

CHICKEN AND THE EGG* | 26

Fried Chicken Breast Served with Whipped Potatoes, Corn Succotash, Pickled Jalapeños, Country Style Gravy Finished with a Fried Egg

ORECCHIETTE WITH SAUSAGE AND BROCCOLI RABE | 26

Sautéed Italian Sausage and Broccoli Rabe Finished with Parmigiano-Reggiano

Sides

Beer Battered Fries	3	Steamed Broccoli	4 
Baked Potato with Sour Cream and Butter	3 	Sautéed Spinach	5 
Sweet Potato Fries	4	Sautéed Brussels Sprouts	6 
Truffle Fries	5	Whipped Potatoes	5 
Onion Rings	5	Grilled Asparagus	5 

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Beverage Menu

Cocktails

CLUB REVIVAL	13
Bombay Sapphire Gin, Lillet, St. Germaine, Grapefruit	
MEZCAL MULE	12
Vida Mezcal, Lime, Ginger Beer	
STRAWBERRY BLISS	10
Ketel One Vodka, Strawberry, Lemon, Prosecco	
FAIRWAY GIMLET	13
Effen Cucumber Vodka, Lime	

Draft Beer

1927 BY CHAMPION* CZECH PILSNER	5
BUD LIGHT	4
STELLA ARTOIS	6
REASON* PALE ALE	7
DEVILS BACKBONE* VIENNA LAGER	6
BELL'S TWO HEARTED IPA	7
NEW REALM HAZY LIKE A FOX IPA	6
ALAGASH WHITE	6
THREE NOTCH'D* 40 MILE IPA	6.5
GUINNESS STOUT	6

*Locally Brewed

Bottled Beer

COORS LIGHT	4
BUDWEISER	4
MICHELOB ULTRA	4
HEINEKEN	5
CORONA	5
BLUE MOON, BELGIAN WHITE	5
BLUE MOUNTAIN*, FULL NELSON VA PALE	5
BOLD ROCK*, IPA CIDER	5
NEW HOLLAND DRAGON'S MILK STOUT	8

Non-Alcoholic

BECKS	4.5
ATHLETIC BREWING, IPA	5

*Locally Brewed

Sparkling

PROSECCO, FERNANDA CAPPELLO	9 36
<i>Italy, NV</i>	
CHAMPAGNE, VEUVE CLICQUOT, BRUT	95
<i>France, NV</i>	

White/Rose

PINOT GRIGIO, HAYES RANCH	5 20
<i>California</i>	
PINOT GRIGIO, ZENATO	8 32
<i>Veneto, Italy</i>	
SAUVIGNON BLANC, ELIZABETH SPENCER	10 40
<i>California</i>	
SAUVIGNON BLANC, DOMAINE DE LA ROSSIGNOLE	15 60
<i>Sancerre, France</i>	
CHARDONNAY, WHITE HALL	10 40
<i>Monticello, Virginia</i>	
CHARDONNAY, MACROSTIE	11 44
<i>Sonoma, California</i>	
ROSÉ, FAMILLE LAFAGE, MIRAFLORES, CÔTE CATALANES	10 40
<i>Mediterranee, France</i>	

Red

MERLOT, HAYES RANCH	5 20
<i>California</i>	
PINOT NOIR, MEIOMI	11 44
<i>Sonoma, California</i>	
PINOT NOIR, ELOUAN	12 48
<i>Willamette Valley, Oregon</i>	
MALBEC, CATENA, VISTA FLORES	10 40
<i>Mendoza, Argentina</i>	
CABERNET SAUVIGNON, JOEL GOTT	10 40
<i>California</i>	