



Golf Tournament Stations

BBQ STATION / CHOICE OF TWO

All Sandwiches Made To Order

BBQ Brisket Sliders, Grilled Sausage in Mini Buns, Grilled Beef Sliders, and Mini Hot Dogs on Mini Buns

\$11

ROCC BURGER & HOT DOG STATION

All Burgers & Hot Dogs Made To Order

ROCC Signature Turn Burgers, Hot Dogs, All supporting Condiments

\$9

STREET TACO STATION / CHOICE OF TWO

All Tacos Made To Order

Pork Carnitas, Chicken Tinga, Beef Fajita, Chicken Fajita, or Grilled Veggies

\$8

SUB SANDWICHES

All Sandwiches Made To Order

Assorted Meats, Cheeses, Tomatoes, Onions, Olive Tapenade, Shredded Lettuce, and Assorted Dressings

\$8

BANG BANG SHRIMP SKEWERS

Bang Bang Shrimp on Bamboo Skewers

\$7

WILD GAME STATION

Venison Sausage, Antelope Chili, Wild Boar Sausage, and Texas Rattlesnake Cakes

\$11

BREAKFAST TACOS / CHOICE OF TWO

All Tacos Made To Order

Bacon and Egg, Sausage and Egg, Potato and Egg, Grilled Vegetables, Chorizo and Egg.

Cheese and Roasted Salsa on the Side

\$5

ADULT ICE CREAM CONE STATION ON 18th GREEN

Adult Flavored Ice Creams (Jack Daniels Fudge, Titos in Lemon-Lime Sorbet, Woodford Reserve Caramel) on 18th Green

\$9



Dinner Entrees

DUET ENTREES

GRILLED ALLEN BROS. PRIME RIBEYE AND SCALLOP DUO

Petite Allen Bros. Ribeye, Cast Iron Seared Fresh Colossal Diver Scallops, Tarragon Beurre Blanc, Potato Ragout, and Crispy Brussels Sprouts

\$45

GRILLED ALLEN BROS. PRIME FILET AND BLACK GROUPEL DUO

Grilled Allen Bros. Beef Tenderloin, Cabernet Demi-Glace, and Seared Black Grouper, Sauce Vierge, Parmesan Potato Cake, and Sauteed Haricot Verts

\$51

SEAFOOD

SEARED CHILEAN SEA BASS

Pan Seared Sea Bass, Dill Beurre Blanc, and Carrot Ginger Emulsion, Tagliatelle Pasta, Grilled Asparagus

\$41

SIMPLY GRILLED FISH OF THE DAY

Fresh, Never Frozen Fish Simply Grilled, Steamed Spinach, Frisee and Roasted Tomatoes, and Lemon Vinaigrette

\$MP

BLACKENED FRESH REDFISH

Blackened Fresh Red Fish Filet, Mango Relish, Crawfish Etouffee, Rice, and Cajun Style Fried Okra

\$31

FRIED or GRILLED JUMBO SHRIMP

5 Hand Breaded Jumbo Shrimp, Seared Potato Wedges, Traditional Cole Slaw and Cocktail Sauce

\$35

MISO MARINATED BLACK COD

Miso and Mirin Marinated Fresh Black Cod, Black Forbidden Rice, and Almond Lacquered Broccoli

\$33

12 HOUR BRAISED PRIME SHORT RIB

Red Wine Braised "Prime" Short Ribs, Buttery Mashed Potatoes, Natural Pan Gravy, Sauteed Carrots and Peas

\$31



Dinner Entrees Continued...

BEEF

12 HOUR BRAISED PRIME SHORT RIB

Red Wine Braised "Prime" Short Ribs, Buttery Mashed Potatoes, Natural Pan Gravy, Sauteed Carrots and Peas
\$31

PRIME ALLEN BROS. BEEF TENDERLOIN

Grilled "Prime" Allen Bros. Beef Tenderloin, Sauce Bearnaise, Fingerling Potatoes, and Candied Rainbow Carrots
\$51

SIRLOIN STEAK FRIED STEAK

Homestyle Buttermilk Hand Breaded Chicken Fried Sirloin Steak, Mashed Potatoes, Country Gravy, Sauteed Haricot Verts and Tobacco Onions
\$41

VEGETARIAN

ANGEL HAIR PASTA WITH TOMATOES AND BASIL

Capellini de Angelo, Sweet Campari Tomatoes, Shallots, Garlic, Fresh Basil, Extra Virgin Olive Oil and Maldon Salt
\$27

ANCIENT GRAIN MOROCCAN COUS COUS

Moroccan Cous Cous Medley with Yellow and Red Campari Tomatoes, Tajine Medley of Charred Lemons, Olives and Ancient Grains
\$27

CHICKEN

ADOBO STYLE CHICKEN BREAST

Caribbean Style Chicken Breast, Fried Yuca and Malanga Roots, Grilled Asparagus
\$29

SIMPLE GRILLED MARINATED CHICKEN BREAST

Grilled Marinated Chicken Breast, Tunisian Cous Cous, and Sauteed Spinach
\$29

CHEF'S CUSTOM DINNER

\$MP



Hors d'oeuvres

Petite Spring Rolls with Sweet & Sour Sauce \$5

Beef Bourguignon Meatballs \$4

Spinach and Artichoke Dip on Wonton Chips \$4

Chicken Satay with Peanut Sauce \$5

Smoked Salmon Mousse Crostini \$5

Goat Cheese Pinwheels with Balsamic Fig Reduction \$4

Mini Jumbo Lump Crab Cakes with Old Bay Remoulade \$6

Grilled Bread, House Made Kalamata Olive Tapenade, Red Peppers,
and Fresh Thyme \$4

Fresh Pulled Mozzarella, Heirloom Cherry Tomato, Fresh Basil
with Balsamic Pearls \$4

Pimento Cheese Pressed Ciabatta \$4

Bang Bang Shrimp Skewers \$5

Pork Pot Stickers with Soy Sauce \$4

Sesame Soy Seasoned Ahi Tuna on Cucumber Rounds \$6 min. 25

Crispy Goat Cheese Fritter with Fig Jam and Honey \$4

Coconut Shrimp with Pina Colada Sauce \$7

Smoked Salmon on Potato Blinis with Chive Crème Fraiche and Salmon Roe \$5

Classic Spanakopita \$4

Shrimp Remoulade Canape \$5