

Lunch Menu

——— APPETIZERS ———

Soup Du Jour 8

Soft King Pretzel 10

Brew Pub Mustard, Beer Cheese

Sesame Seared Ahi Tuna 20

Wasabi Peas, Fried Wonton Chips, Wakame Seaweed Salad, Pickled Ginger, Cilantro Infused Soy (GF)

Club Wings 16

Homemade Sweet & Spicy Glaze & Pickled Vegetables Flavors: Bourbon BBQ, Honey Chipotle, Hot, Mild, or Mango Habanero Ranch or Blue Cheese Dressing (GF Available)

Thai Lettuce Wrap 14

Thai Marinated Chicken Tenderloin, Butter Lettuce, Cucumber & Avocado Salad, Fresh Cilantro, Toasted Sesame, Shredded Carrots, Toasted Peanuts and Spicy Peanut Dressing

Short Rib Tater Tots 16

House Braised Short Rib, Crisp Fried Tater Tots, Short Ribs Gravy, Caramelized Onion, Cheese Curd, Truffle Aioli

—— SALADS ——

Add Protein to any Salad Chicken Breast 8 / Shrimp 9 / Salmon 11 / Beef Tips 12 (All Proteins GF)

Classic Caesar Salad or Mixed Green Salad (GF) Small 9/Large 12

Wedge Salad Small 9/Large 12

Baby Iceberg Lettuce, Stilton Blue Cheese, Pecanwood Smoked Bacon, Baby Heirloom Tomatoes, Pickled Onion, Hard Boiled Egg, Fresh Avocado, Green Goddess Dressing

Burrata Salad Small 10/Large 14

Burrata, Baby Spinach, Slice Prosciutto, Slice Green Apples, Baby Heirloom, Slice Cantaloupe, Shaved Fennel and Olive Tapenade, Balsamic Glaze

Arugula Quinoa Salad Small 9/Large 12

Arugula, Candied Walnuts, Roasted Butternut Squash, Feta Cheese, Baked Quinoa, Dried Cherries Lemon Chia Vinaigrette

HEALTHY BOWL

Poke Bowl 19

Diced Ahi Tuna, Coconut Rice, Edamame, Fresh Cilantro, Diced Mango, Diced Cucumber, Diced Avocado, Seaweed Salad, Pickled Peppers, Yum Yum Sauce, Poke Sauce, Sesame Seed and Pickled Ginger (GF)



- HANDHELDS

Choice of Fries (V), Sweet Potato Fries (V), Tater Tots (V), Fresh Fruit (V) (GF), Ranch Chips (V), or Tomato Cucumber Salad (V) (GF). Upgrade to a Cup of Soup for \$1 or a Side Salad for \$3

Cup and a Half 12

Half Chicken Salad, Tuna Salad, Ham, or Turkey Sandwich on Choice of Bread with a Cup of Soup

Shrimp Soft Taco 14

Fried Shrimp, Guacamole, Cilantro Pineapple Slaw, Corn Salsa, Spicy Aioli, on White Corn Tortillas (GF)

Flatbread Caprese 15

Slice Tomatoes, Fresh Mozzarella, Pesto Sauce, Fresh Basil and Garlic Marinated Arugula

MacGregor Club 14

Ham, Turkey, Bacon, Swiss Cheese, Lettuce, Tomato, Toasted Sourdough Bread, Mayonnaise

19th Hole Burger or Beyond Burger 14 / Add Bacon 2

½ LB Burger, Lettuce, Tomato, Red Onion, Toasted Brioche Bun Choice of Cheese: Blue Cheese, American, Swiss, Provolone or Cheddar (GF option without a Bun or with a GF Bun) (V option Beyond Burger without Cheese)

Vaca Frita Burger 19

Ground Beef Patty with Braised Short Rib, Grilled Onions, Fontina & Grilled Tomato on Toasted Kaiser Roll with Special Sauce. Add a Fried Egg 2 | Add Bacon 2

Grilled Salmon Burger 17

Brioche Burger Bun, Arugula Salad, Cucumber Relish, Rita Sauce (GF Bun Available)

Homemade Veggie Burger 16

Brown Rice, Lentils, & Black Beans with Melted Swiss Special Sauce, Shredded Lettuce, Tomatoes, Pickles & Onion (GF)

Roasted Chicken Sandwich 15

Grilled Chicken Tenderloin, Fontina Cheese, Peppered Bacon, Apple Butter, Herb Mayo & Granny Smith Apple on a Cornmeal Dusted Roll (GF Bun Available)

Chicken or Beef Quesadilla 14

Grilled Chicken Breast or Grilled Beef, Caramelized Onions, Peppers, Cheddar Cheese, Salsa and Sour Cream

Classic Ruben 14

Five Spiced Sliced Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Toasted Rye Bread

Philly Cheesesteak Sandwich 14

Sautéed Peppers and Onions with Spicy Cheese Sauce Served on Hoagie Roll

DESSERTS

Caramelized Banana Cheesecake 12 Homemade Cheesecake with Caramelized Fresh Banana, Dulce De Leche Cinnamon Cream Deconstructed Tiramisu 12 Served in a Martini Glass, Layers of Mascarpone Cheese & Lady Finger's Macerated with Coffee Amaretto

Dessert of the Week 8

Please ask your server

(V) Vegan (GF) Gluten Free