



MENU

STARTERS

Clubhouse Chicken Tenders • \$7

Five Chicken Tenders served with French Fries

Cheese Quesadilla • \$9

Served with Pico de Gallo and
Siracha Sour Cream

Add Chicken or Beef Brisket for \$2

Pretzel Sticks • \$9

Served with a Cheddar Ale Sauce and
Spicy Brown Mustard

Classic Wings

6 for \$9 | 12 for \$15

Served with Celery and choice of
Bleu Cheese or Ranch

Loaded Nachos • \$9

Tortilla Chips, Beef Chili w/Beans, Jalapeño,
Cheddar Cheese, Shredded Lettuce,
Sour Cream and Pico De Gallo

*Substitute Smoked Beef Brisket for
Chili for an additional \$2*

SOUPS & SALADS

Homemade Chili

Cup for \$5 | Bowl for \$7

Mixed Greens Salad

Small \$7 | Large \$10

Arugula, Spinach, Baby Kale, Frisee,
Grape Tomato and Cucumber
w/ White Balsamic Vinaigrette

Cobb Salad • \$13

Mixed Greens, Grilled Chicken, Bacon,
Egg, Tomato, Bleu Cheese Crumbles

Soup du Jour

Cup for \$5 | Bowl for \$7

The Wedge • \$10

Your Choice of a Classic Wedge with Iceberg
Lettuce, Grape Tomato, Cucumber, Candied
Pecans topped with Bleu Cheese Dressing or Caesar
Wedge with Parmesan and Caesar Dressing

Tavern Salad • \$12

Mixed Greens topped with Grilled Chicken,
Dried Cranberries, Candied Pecans,
Goat Cheese and Granny Smith Apples

HAND HELDS

Chef's Burger • \$12

Local Grass Fed Beef, Lettuce, Tomato, Onion and Cheese served on a Brioche Bun
Add ons: Bacon, Chili, Mushrooms, Avocado, Egg or Sautéed Onions for an additional \$1 per item

No Bull Burger • \$12

Vegan and Gluten Free Burger Served with Lettuce, Tomato and Onion

Twin City Dogs • Two for \$9 | One for \$6

All Beef Hot Dogs Grilled with Diced Onions, Sauerkraut and Chili

Deli Sandwich • \$10

Choice of Chicken Salad, Tuna Salad, Turkey or Ham on Your Choice of Bread

The Golf Club • \$10

Virginia Ham, Smoked Turkey, Lettuce, Tomato, Bacon and Mayo

Smoked Pulled Pork BBQ • \$11

Served on a Kaiser Roll with a side of Coleslaw

The Birdie • \$11

Grilled Chicken with Lettuce, Tomato, Onion and Mayo

Texas Style Smoked Brisket • \$12

Served on a Kaiser Roll with Arugula, Sriracha Mayo and a side of Coleslaw

Falafel Sandwich • \$11

Cucumber, Tomato, Red Onion, Pickle and Tzatziki Sauce in a Pita Pocket

Complimentary Side Items

French Fries, Chips, Fresh Fruit, Grilled Vegetables, Coleslaw, Small House or Small Caesar salad

Signature Sides

Sweet Potato Fries, Onion Rings, Cup of Soup Du Jour and Chili for an additional \$1.50

ENTREES

Pan Seared Sea Scallops • \$28

Served over a Smoked Tomato Risotto with Broccolini

Grilled Half Chicken • \$16

Chimichurri Seasoned and Paired with Brussel Sprouts and Mashed Potato

Texas Style Smoked Brisket Platter • \$16

Served with Chef Gregory's famous Mac & Cheese with a side of Coleslaw

Grilled Ribeye • \$27

Hand Cut Ribeye Served with Roasted Garlic Potato with Leeks and Green Beans

Rigatoni Bolognese • \$15

Served with Fresh Basil, Ricotta and Parmesan Cheese

Pan Seared Salmon • \$19

Crispy Skin Salmon, Parsnip Puree, Saffron Potato Pearls and a Cilantro Lemon Butter

DESSERTS

Chocolate Glazed Lemon Cheesecake • \$8

Frozen Orange Mousse • \$7

Semolina Cake with Pistachio Syrup • \$8

Vanilla or Chocolate Ice Cream • \$5

Mango or Lemon Sorbet • \$5