

Dinner

FIRST TEE CHOICES

CHEF'S SOUP OF THE WEEK \$6/\$8

ONION PETALS Fried Onion Petals served with Tangy Horseradish Sauce **\$8.95**

RASPBERRY BRIE PHYLLO Raspberry Compote, Brie & Toasted Almonds baked in a Phyllo Wrap sprinkled with Powdered Sugar **\$11.95**

FIRE ROASTED CORN QUESO Queso Dip topped with Chorizo, Fire Roasted Corn & Pablano Peppers served with Fresh Corn Tortilla Chips **\$12.95**

MOZZARELLA STICKS Italian Breaded Mozzarella Sticks with Marinara Sauce **\$10.95**

BANG BANG SHRIMP Hand Breaded Popcorn Shrimp tossed in Bang Bang Sauce topped with Scallions **\$13.95**

CHICKEN WINGS Fried Chicken Wings (10) tossed in Nashville Sauce, Buffalo or Plain served with Celery & Ranch or Bleu Cheese **\$14.95**

IN THE ROUGH

-Add Grilled or Fried Chicken \$7/ Steak* (Market Price)/ Shrimp \$8/ Salmon* \$9/ Seared Tuna* \$9

HOUSE SALAD Chopped Iceberg, Cucumbers, Tomatoes, Three Cheese Blend, Bacon & Croutons **\$10.50**

MIXED GREENS SALAD Mixed Greens, Cucumbers, Tomatoes, Goat Cheese Crumbles & Croutons **\$11.50**

MANDARIN KALE SALAD Kale Trio Blend, Mandarin Oranges, Craisens, Candied Pecans & Goat Cheese served with Lemon Vinaigrette **\$12.50**

2 DEGREES FLAT

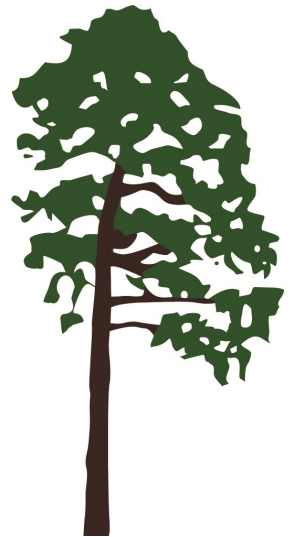
PHILLY STEAK Alfredo Sauce, Three Cheese Blend, Red Onions, Mushrooms, Bell Peppers & Shaved Sirloin Steak **\$14.95**

PEPPERONI Red Sauce, Three Cheese Blend & Pepperoni **\$12.95**

SUPREME Red Sauce, Three Cheese Blend, Pepperoni, Italian Sausage, Red Onions, Bell Peppers & Black Olives **\$14.95**

VEGGIE PIZZA Red Sauce, Three Cheese Blend, Red Onions, Bell Peppers, Mushrooms, Spinach & Black Olives **\$11.95**

THREE MEATS Red Sauce, Three Cheese Blend, Pepperoni, Italian Sausage & Bacon **\$13.95**



IN BETWEEN CLUBS

-All Plates are served with choice of Chips, Tater Tots, French Fries or substitute for Side Salad \$1.95

SG BURGER* 8oz Angus Burger, Cheddar Cheese, Applewood Bacon, Lettuce, Tomato & Onion on Brioche Bun **\$15.50**

-Add Mushrooms \$1 / Grilled Onions \$1

CHICKEN WRAP Grilled or Hand Breaded Chicken Tenders, Three Cheese Blend, Lettuce & Tomato with Ranch Dressing on Wheat Tortilla **\$11.50**

SG BLACK BEAN BURGER House Made Black Bean Burger, Lettuce, Tomato, Onion & sliced Avocado with Chipotle Mayo on Brioche Bun **\$11.95**

FALAFEL GYRO Chickpea Falafel, Lettuce, Tomato, Onion & Cucumber with Tzatziki Sauce on Pita Bread **\$12.50**

FRIED OYSTER PO BOY Fried Oysters, Lettuce, Tomato & Onion with Zesty Cajun Tarter Sauce on Hoagie Roll **\$13.95**

HAND BREADED CHICKEN TENDERS Hand Breaded Chicken Tenders, side of Cole Slaw & Honey Mustard Sauce **\$14.95**

-Add Buffalo \$1 / Nashville Hot \$1

GOLDEN BEAR SPECIALTIES

CHEF'S FEATURED CHOICE STEAK* Chef's Featured Choice Steak served with Yukon Mashed Potatoes & Choice of Vegetable **MARKET PRICE**

HARVEST CHICKEN BOWL Grilled Chicken, diced Sweet Potatoes, Roasted Brussel Sprouts with Bacon in a Granny Smith Apple & Craisen Compote layered over Basmati Rice served with a Side Salad **\$17.95**

SEAFOOD PLATTER Stuffed Crab, Fried Oysters & Grilled Shrimp served with Slaw & Choice of Vegetable or French Fries **\$23.95**

APPLE BUTTER PORK CHOP* Grilled Pork Chop smothered in Apple Butter served with Sweet Potato Hash & Choice of Vegetable **\$21.95**

STUFFED ACORN SQUASH Acorn Squash stuffed with Quinoa, Sautéed Kale Trio Blend & Goat Cheese Crumbles served with a Side Salad **\$18.50**

PAN SEARED SALMON* Pan Seared Salmon topped with Italian Compound Butter served with Sundried Tomato and Basil Cous Cous & Choice of Vegetable **\$20.95**

SKILLET BAKED MAC N' CHEESE Cavatappi Pasta, Bechamel Sauce & Three Cheese Blend topped with Bread Crumbs & Scallions **\$12.95**

Add Grilled or Fried Chicken/ Choice of Plain, Buffalo or Nashville Sauce \$7

**These foods can be cooked to the customer's order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. Please advise your server of any food allergies prior to ordering.*