

Clubhouse Provisions

SUNDAY SUPPER

3 COURSE FAMILY STYLE MENU
EVERY SUNDAY 5PM-8PM
RESERVATIONS RECOMMENDED
\$45 - ADULT
\$25 - CHILD (12 YRS AND UNDER)

MENU FOR AUGUST 18 - SEPTEMBER 29

1ST COURSE

SUMMER SALAD

MIXED GREENS, CHAMPAGNE VINAIGRETTE, CHERRY TOMATO,
CUCUMBER, SHAVED RADISH, GOAT CHEESE & FRESH HERBS

CRISPY CHICKEN TACOS

CRISPY SOUTHERN FRIED CHICKEN, HONEY HOT
RANCH, SHAVED LETTUCE, DICED TOMATO, PICKLED RED ONIONS

2ND COURSE

16HR TEXAS STYLE BBQ BRISKET

HICKORY SMOKED BRISKET WITH A GRILLED PEACH BBQ SAUCE SERVED WITH
BACON & MOLASSES BAKED BLACK BEANS, 3 CHEESE CAVATELLI MAC & CHEESE,
GRILLED CORN & ROASTED TOMATO SALAD & CORN BREAD

3RD COURSE

OLIVE OIL CITRUS CAKE

BLUEBERRY COMPOTE, WHIPPED CREAM, SUGAR COOKIE CRUMBLE

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MENU FOR
JUNE 30 - JULY 28

1ST COURSE

SUMMER SALAD
MIXED GREENS, WHITE BALSAMIC VINAIGRETTE, CHERRY TOMATO, CUCUMBER,
SHAVED RADISH, GOAT CHEESE & FRESH HERBS

KOREAN BAO BUNS
CRISPY SOUTHERN FRIED CHICKEN, KIM CHI
GOCHUJANG AIOLI, SHAVED SCALLIONS

2ND COURSE

SUMMER CAVATELLI
CAVATELLI PASTA IN A SWEET CORN BROTH WITH ROASTED TOMATO,
CORN, BABY SPINACH, ROASTED GARLIC BUTTER, LEMON & PECORINO ROMANO

MARINATED GRILLED SWORDFISH
TOPPED WITH PARSLEY GREMOLATA, BABY ARUGULA, PICKLED RED ONIONS &
OLIVE OIL DRIZZLE. SERVED WITH CRISPY POTATO CAKES & GRILLED ASPARAGUS

3RD COURSE

SWEET DUTCH BABY CAKE
NUTELLA, STRAWBERRY, BLUEBERRY COMPOTE, WHIPPED CREAM &
SHORTBREAD COOKIE CRUMBLE

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