

BRUNCH

Brunch Hours - Saturday and Sunday until 2pm

BREAKFAST

Steak and Eggs*

14oz Ribeye, home fries, toast, choice of eggs 24.95

Corned Beef Hash & Eggs*

House braised corned beef, grilled potatoes, onion, peppers, with toast and choice of eggs 15.95

Breakfast Burrito

Scrambled eggs, peppers, onion, tomato, bacon, smothered in green chili and cheese. Served with home fries 15.95

All American*

Two eggs, your choice of toast, and hash browns, home fries or grits 11.95

Add bacon, sausage, ham or chorizo 4.00

Chicken Fried Steak and Eggs*

Two eggs, country gravy, hash browns 17.95

Make it Southwest Style- Green chili instead of gravy 2.00

Biscuits and Gravy

Two fresh baked biscuits, country gravy, sausage patty 10.95

Half Order 6.95

Add two eggs* 5.00

Huevos Rancheros*

Two eggs, refried beans, green chili, cheese, served on a tortilla 13.95

Classic Eggs Benedict*

Poached eggs, ham, hollandaise on english muffin. Served with choice of potatoes or grits 14.95

Lobster Benedict*

Poached eggs, lobster, hollandaise on english muffin. Served with choice of potato or grits 23.95

Club House Omelette

Cheddar, ham, onions, peppers 14.95

Veggie Omelette

Mushroom, onion, peppers, tomato, cheddar 13.95



APPETIZERS

Homemade Chips & Salsa 7.95

Homemade Chips & Guacamole 9.95

Homemade Chips & Queso

Cup 7.95 Bowl 10.95 Add Chorizo +4.00

Chicken Wings

Sauce Choice: Buffalo, Asian, or Garlic Parmesan 16.95

Nachos

Choose chicken or steak. Melted cheese, tomatoes, green onions, guacamole, sour cream and a side of salsa 17.95 Half order 10.95

Birdie-Birdie Shrimp

Popcorn shrimp with birdie sauce 14.95

Sweet Potato Fries

Served with whiskey butter 9.95

Fried Fish Street Tacos

Fried cod, shredded lettuce, Cholula remoulade 12.95

SHAVE A STROKE

Patty Jewett Breakfast Banana Split

Split whole banana topped with yogurt, granola, berries and honey 11.95

Avocado Toast

Avocado toast, sliced tomatoes, cottage cheese 11.95

Granola Yogurt Parfait 7.95

THE SWEET SPOT

Belgian Waffle 10.95

French Toast 10.95

Add Nutella, cinnamon, or chocolate chips 1.00

Add strawberry, blueberry or banana 2.00

Loaded with all fruits and berries 4.00

Add whipped cream 1.00

Add bacon, sausage or ham 4.50

ADD SOME STROKES

One Egg* 2.75

Toast 3.00

Toast choices:

Sourdough, Wheat,

Rye, Biscuit

English Muffin 4.00

Grits 4.00

Side Green Chili 2.00

Meat

Bacon, ham, sausage, chorizo 4.50

Potatoes

Home fries or hash browns 4.00

Side of Berries

Sm 1.50 Lg 4.00

Refried Beans 3.00

SOUP/SALAD

Add Protein Option for Salad: Chicken 5.00

Steak, tuna poke, fried shrimp or salmon 7.00

Green Chili Cup 5.95 Bowl 7.95

Colorado Cobb Salad

Bacon, egg, bleu cheese, avocado, tomato, fresh greens 13.95

Make it a chef for 5.00

Asian Salad

Rice noodles, water chestnuts, red pepper, carrot, red onion, cashews, wasabi peas, fresh greens, sesame seeds, sweet chili vinaigrette 15.95

SANDWICHES

Nashville Chicken Sandwich

Fried chicken dipped in Nashville hot honey sauce, sriracha mayo, coleslaw, pickles and pickled onion 15.95

Add some heat with a side of garlic chili oil

The "Club" House

Our triple decker specialty with smoked turkey, ham, cheddar cheese, bacon, lettuce, tomato, mayo, choice of bread 14.95

Reuben

Corned beef, sauerkraut, swiss cheese, 1000 island on marble rye 15.95

Turkey Avocado Melt

Smoked turkey breast, avocado, tomato, jack cheese, served open faced on texas toast 13.95

Shaved Prime Rib French Dip

Served on a hoagie with au jus 17.95

Classic Burger*

1/2 lb patty, lettuce, tomato, pickles and onions. Served with your choice of fries, potato salad, coleslaw, cottage cheese or upgrade to a premium side. 14.95 | Substitute a veggie patty for 2.00, Add green chiles, cheese or bacon for 2.00

BURGERS & SANDWICHES

served with your choice of fries, potato salad, coleslaw, cottage cheese, or upgrade to a premium side

Premium Sides 1.95

Sweet Potato Fries, Cup of Soup, Side Salad, or Onion Rings

ENTREES

Grilled Ribeye Steak*

14 oz, mashed potatoes, fresh vegetable 26.95

Fish and Chips

Deep fried battered cod served with fries and coleslaw 15.95

DAILY SPECIALS

Saturday Prime Rib

Prime Rib, garlic mashed potatoes, side salad 12oz 23.95 Big Willy Cut - 24oz 38.95

Sunday BBQ

House smoked pork BBQ ribs, fries, slaw 1/2 rack 21.95 Full rack 31.95



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BAR AND GRILL OPEN 7 DAYS A WEEK REGARDLESS OF WEATHER!

• BEVERAGES •

Take home a Patty Jewett Coffee Mug for 9.00

BEVERAGES

Pepsi Products 3.50
Iced Tea 3.50
Locally Roasted Barista Coffee 3.50

Juice Sm 3.50 Lg 5.50
 OJ, cranberry, grapefruit, pineapple, tomato, apple
Milk 3.50

BREAKFAST COCKTAILS

PJ Bloody 6.50
 Make it a double add 2.00
Aperol Spritz 9.00
Michelada Pint 7.00
Irish Coffee 8.00

Mimosa 7.00
Poinsettia 7.00
Mimosa Carafe 26.00
Poinsettia Carafe 26.00

BEER

DRAFT

	Pint
Bud Light	6.00
Coors	6.00
Coors Light	6.00
Modelo	6.00
Laughing Lab	7.00
Beehive	7.00
Guinness	7.50
Goat Patch Hazy IPA	7.50
Voodoo Ranger IPA	7.00



BOTTLE/CAN

Budweiser 5.50	Mike's Hard Lemonade 6.00
Bud Light 5.50	Angry Orchard 6.00
Coors 5.50	Voodoo Ranger IPA 6.00
Coors Light 5.50	White Claw 5.50
Michelob Ultra 5.50	High Noon 5.50
Miller Light 5.50	Stella Artois 6.00
Blue Moon 6.00	Corona 6.00
Samuel Adams 6.00	Cutwater Transfusion 6.50
Heineken 6.50	Cutwater Margarita 6.50

NON-ALCOHOLIC

Sam Adam's NA Haze 6.50
Bud Zero NA 6.00
Corona NA 6.00
Guinness NA 8.00
Heineken 0.0 NA 7.00



MOCKTAILS

The Tee Box
 Lime juice, chamomile simple syrup and topped with club soda 8.00
The Mulligan
 Pineapple juice, splash of lemon juice and rosemary simple syrup 8.00

GOLF DIGEST 50 BEST 19TH HOLES IN AMERICA

WINES

HOUSE WINES

Markstone Pinot Gris 6.50 / 21.00 bottle
Markstone Chardonnay 6.50 / 21.00 bottle
Markstone Pinot Noir 6.50 / 21.00 bottle
Markstone Cabernet Sauvignon 6.50 / 21.00 bottle

WHITES

Minimalista Rose - Argentina 10.00 / 36.00 bottle
Benovolio Pinot Grigio - Italy 8.00 / 28.00 bottle
Schmitt Sohne Riesling - Germany 11.00 / 32.00 bottle
Yealands Sauvignon Blanc - Marlborough, New Zealand 11.00 / 38.00 bottle
Aveleda Vinho Verde - Portugal 10.00 / 32.00 bottle
Cambria Katherines Vineyard Chardonnay - Santa Barbara, CA 14.00 / 42.00 bottle
Kendall Jackson Chardonnay - CA 9.00 / 30.00 bottle

REDS

Boen Pinot Noir - Russian River Valley, CA 11.00 / 40.00 bottle
Portillo Malbec - Argentina 11.00 / 42.00 bottle
Highlands 41 Black Granite Red Blend - Paso Robles, CA 12.00 / 40.00 bottle
Gnarly Head Zinfandel - Lodi, CA 11.00 / 38.00 bottle
Earthquake Cabernet Sauvignon - Lodi, CA 12.00 / 44.00 bottle
Clay Shannon Cabernet Sauvignon - Lake Country, CA BOTTLE ONLY 55.00
Kings Ridge Pinot Noir - Willamette Valley, OR BOTTLE ONLY 55.00

SPARKLING WINE

House Sparkling Wine 6.50 / 24.00 Carafe
Gruvi NA Dry Secco or Rose 8.00
Zonin Prosecco Split - Italy 8.00
Dom Perignon (for that hole in one!) 145.00

COCKTAILS

Spicy Masters Margarita
 Jalapeno infused Cazadores tequila, Italicus liqueur, fresh lime juice and agave 12.00

Blackberry Margarita
 Cazadores tequila, triple sec, blackberries and lime juice 12.00

Gin Sandie
 Hendrick's Gin, St Germain liqueur, ginger ale and a splash of lemon 12.00

Colorado Barkie
 291 Whiskey, Tawny Port and dash of bitters 12.00

French Country Cosmo
 Tito's vodka, Cointreau, ruby red grapefruit juice 12.00

Patty Spritz
 Bare Bones Vodka, Prosecco, and a splash of grapefruit juice 12.00

PIMMS Cup
 Pimms No. 1 Cup, cucumber, lemon, lime, mint, orange, topped with ginger ale 12.00

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*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ©US Foods Menu 2025 (5295533)