

APPETIZERS

Curry Fries

Basket of fries served with
homemade curry mayo 8.95

Homemade Chips & Salsa

8.95

Chips & Guacamole

10.95

Chips & Queso

12.95

Add Chorizo 4.00

Wings

Sauce choice: Buffalo, Asian, or
Garlic Parmesan 16.95

Yak Attack Skewers (3)

Chicken 10.95

Mozzarella Sticks

11.95

Green Chili

Cheese Fries

10.95

Chicken or Steak Fajita Quesadilla

Cheddar and jack, onions,
peppers, tomatoes, sour cream,
guacamole, salsa 15.95

Nachos

Choose chicken or steak.
Melted cheese, tomatoes,
green onions, guacamole, sour
cream and a side of salsa 12.95

Birdie-Birdie Shrimp

Popcorn shrimp with
birdie sauce 15.95

Sweet Potato Fries

With whiskey butter 10.95



STREET TACOS

3 TACOS (no mix and match) 13.95

Steak

Carne asada, cotija
cheese, shredded
lettuce, fresh
jalapeño

Chicken

Grilled chicken,
shredded lettuce,
cilantro lime crema

Fried Fish

Fried cod, shredded
lettuce, Cholula
remoulade

SLIDER BASKET

5 Sliders - American, swiss, grilled onions, au jus 16.95

SANDWICHES

Served with your choice of side
Add green chiles, cheese, or bacon
to any sandwich for 2.00

Nashville Chicken Sandwich

Fried chicken dipped in Nashville
hot honey sauce, sriracha mayo,
coleslaw, pickles and pickled
onions 17.95

Add some heat with a side
of garlic chili oil

The "Club" House

Our triple decker specialty club
with smoked turkey, ham, mayo,
cheddar cheese, bacon, lettuce,
tomato, choice of bread 15.95

Reuben

Corned beef, sauerkraut,
swiss cheese, 1000 island on
marble rye 16.95

Chicken Sandwich

Chicken breast, bacon, avocado,
jack cheese, grilled onions 15.95

Philly Cheesesteak

Shaved prime rib, grilled peppers
and onions, provolone, on a
hoagie roll 17.95

Turkey Avocado Tomato Melt

Smoked Turkey breast, avocado,
tomato, jack cheese, served open
face on Texas toast 14.95

Shaved Prime Rib French Dip

Served on a hoagie roll
with au jus 17.95

Warm Tuna Melt

Cheddar, your choice of bread 13.95

The Don

Prosciutto, salami, pepperoni,
ham, pepperoncini, mozzarella,
lettuce, tomato, onion, Italian
vinaigrette, on a hoagie roll 16.95

Veggie Pita

Avocado, tomato, onion,
cucumber, lettuce, red pepper
hummus 13.95

BLT

Traditional BLT, with mayo and
your choice of bread 13.95

Shrimp Po' Boy

Crispy fried shrimp, spicy
remoulade, shredded lettuce on a
grilled hoagie 17.95

SOUPS & SALADS

Salad add ons: Chicken 5.00,
Steak, tuna poke, fried shrimp or salmon 7.00

Green Chili

Cup 5.95 Bowl 8.95

French Onion

Bowl 8.95

Soup O' Day

Cup 4.95 Bowl 7.95

Colorado Cobb Salad

Bacon, egg, bleu cheese,
avocado, tomato,
fresh greens 13.95
Make it a Chef for 5.00

Caesar Salad

Croutons, parmesan, romaine,
caesar dressing 10.95

Asian Salad

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

Bacon Ranch Chopped Salad

Chopped iceberg, bacon,
cucumbers, tomatoes, red
onions, and croutons. Tossed
with ranch dressing 14.95

ENTREES

Grilled Ribeye Steak*

14oz, Mashed potatoes,
sauteéd vegetables 26.95

Shrimp Scampi

Jumbo prawns, fettuccini, with
garlic toast 21.95

Fish & Chips

Deep fried battered cod served
with fries and coleslaw 16.95

Chicken Fried Steak

Mashed potatoes, sauteéd
vegetables, creamy country
gravy 17.95

Fresh Ahi Poke Bowl*

Ahi, cucumber, fresh ginger, carrots,
avocado, water chestnuts, wasabi
peas, sesame seeds, rice noodles,
fried wontons, onions 17.95

Add Starter Salad 2.95

SIDES 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

BURGERS*

Served with your choice of side. All beef 1/2 lb patty
Substitute any burger with a veggie patty for 2.00
Add green chiles, cheese, or bacon to any burger for 2.00

Classic Burger*

Lettuce, tomato, pickles
and onion 15.95

The Green Chili Slopper*

Topped with green chili, tomato,
jalapeño, cheddar, sour cream,
served open face 17.95

California Burger*

Avocado, grilled ham, jack cheese,
lettuce, tomato, pickles, onions,
ranch dressing 17.95

Bacon Cheddar Burger*

Crisp bacon, lettuce, tomato, pickles,
onions, cheddar 17.95

Mushroom Swiss Burger*

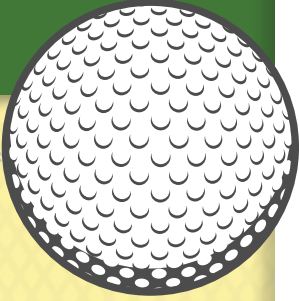
Fresh sauteéd mushrooms, lettuce,
tomato, pickles, onions, swiss 16.95

Signature Patty Melt*

Grilled onions, swiss on rye 15.95

Patty's Fatty*

Double patty, lettuce, tomato, pickles,
onions, double cheddar 19.95



DAILY SPECIAL

MONDAY

Open Faced Beef

Shaved prime rib served open
faced on Texas toast with mashed
potatoes and brown gravy 15.95

WEDNESDAY

Chef's Choice

Seasonal from April to October.
Fresh made creations by our
talented culinary team 17.95

All-You-Can-Eat Snow Crab

Seasonal from October to April.
Served with wild rice and
drawn butter. 4pm-close 59.99

THURSDAY

Chicken Fried Chicken

Cream gravy, mashed potatoes,
green beans 16.95

FRIDAY

Lobster Roll

Connecticut style, brown butter
poached lobster roll, choice of
side 23.95

Shrimp Cocktail

FRIDAY STARTING AT 3PM 14.95

SATURDAY

Prime Rib

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

SUNDAY

BBQ

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

Add Starter Salad 2.95

*Consuming raw or undercooked meat, 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

- Coke 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

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

- Angry Orchard 6.50

Blue Moon 6.50

Bud Light 6.00

Budweiser 6.00

Coors 6.00

Coors Light 6.00

Corona 6.50

Cutwater Transfusion 7.00

Cutwater Margarita 7.00

Heineken 7.00
- Michelob Ultra 6.00

Mike's Hard Lemonade 6.50

Miller Light 6.00

Samuel Adams 6.50

Sun Cruiser 6.50

High Noon 6.50

Stella Artois 6.50

Modelo 6.00

Voodoo Ranger IPA 6.50

White Claw 6.50

NON-ALCOHOLIC

- Sam Adam's NA Haze 7.00

Bud Zero NA 6.50
- Corona NA 6.50

Guinness NA 8.00

Heineken 0.0 NA 7.50

MOCKTAILS

- Bogey Berry Mule

Strawberry syrup, lime juice, and ginger beer 8.00
- Purple Mountain Punch

Blackberry syrup, Starry, lemonade 8.00

DESSERTS

- House Made Bread Pudding

Whiskey butter glaze 7.00
- Cheesecake by Michele

Locally baked cheesecake - New York, Brookie or Seasonal 10.00
- PJ Sundae

Vanilla ice cream, chocolate, caramel, candied pecans, whipped cream, sprinkles 8.00
- Carrot Cake

Traditional carrot cake 7.00
- French Silk Pie 7.00
- Apple Pie 7.00

Ala mode +2.00



GOLF DIGEST 50 BEST
19TH HOLES IN AMERICA

WINES

HOUSE WINES

- Markstone Pinot Grigio 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

- Crane Lake White Zin - California 5.50 / 21.00 bottle
- Benovolio Pinot Grigio - Italy 8.00 / 28.00 bottle
- Schmitt Sohne Riesling - Germany 9.00 / 30.00 bottle
- Kendall Jackson Chardonnay - CA 9.00 / 30.00 bottle
- Tangent Albariño - California 10.00 / 36.00 bottle
- Minimalista Rose - Argentina 10.00 / 36.00 bottle
- Yealands Sauvignon Blanc - Marlborough, New Zealand 11.00 / 38.00 bottle
- Big Salt White Blend - Oregon 11.00 / 38.00 bottle

REDS

- Freakshow Red Blend - California 10.00 / 36.00
- Boen Pinot Noir - Russian River Valley, CA 11.00 / 38.00 bottle
- Portillo Malbec - Argentina 11.00 / 38.00 bottle
- Gnarly Head Zinfandel - Lodi, CA 11.00 / 38.00 bottle
- Earthquake Cabernet Sauvignon - Lodi, CA 12.00 / 44.00 bottle

SPARKLING WINE

- House Sparkling Wine 6.50 / 24.00 Carafe
- Gruvi Non-Alcoholic Wines (Dry Secco or Rose) 8.00

Try a non-alcoholic mimosa!
- Opera Prima Brut Split - Spain 8.00
- Veuve Clicquot

(for that special occasion, or a hole in one!) 115.00

COCKTAILS

- Spicy Masters Margarita

Jalapeno infused Cazadores tequila, Italicus liqueur, fresh lime juice and agave 12.00
- Strawberry Margarita

Cazadores tequila, triple sec, strawberry syrup and lime juice 12.00 (Blackberry flavor available, too!)
- Approach Shot Aviation

Hendricks gin, lemon juice, cherry liqueur, blackberry syrup 12.00
- Special Reserve Sour

Weller Special Reserve, lemon and lime juice, dash of simple, egg whites, floater of Markstone Cabernet 12.00
- French Country Cosmo

Deep Eddy grapefruit vodka, Cointreau, ruby red grapefruit juice 12.00
- Lemon Wedge Spritz

Caravella limoncello and sparkling wine 10.00
- PIMMS Cup

Pimms No. 1 Cup, cucumber, lemon, lime, mint, orange, topped with ginger ale 12.00
- Grounds Crew Espresso Martini

Vodka, Colombian espresso, and caramelized brown sugar 10.00