

KITCHEN 63

Friday- Saturday 5p-9p

appetizers

curds – fresh wisconsin white cheddar, haba-peno flour, honey-ranch 8

sticks – bavarian soft pretzels, homemade cheese sauce 8

spears – beer battered pickles, mustard-jalapeno mayo 8

scottish nachos – potato wedges, crispy pork belly, olives, chives, goat's cheese, crema drizzle 11

bang-bang shrimp – battered shrimp, zesty chili sauce, served over our power blend, yum yum sauce 13

light eats

(ranch, poppy seed, bleu cheese, house mango vinaigrette)

clubhouse salad – iceberg, onion, tomato, boiled egg, goat's cheese, crispy pork belly, artisan carrots 11

signature salad – spring mix, dried cranberries, candied walnuts, goat's cheese, garlic-herb chicken 12

dippables

(served with your choice of homemade wedges or chips)
upgrade to a side salad or charbroiled side 3

birdie bites – fresh chicken, hand breaded, golden brown, sauce trio 12

catfish fritters – spiced cornmeal, served with homemade tartar 11

buns

(served with your choice of homemade wedges or chips)
- pickle, lettuce, onion, or tomato available upon request -
upgrade to a side salad or charbroiled side 3

that burger – custom blend angus, skillet bacon and onions, white american, tiger sauce, brioche 10

pork tenderloin – actually from the pork tenderloin, hand breaded, brioche bun, special sauce 10

soft shell crab – jumbo ipa battered crab, spring mix, smoky tomato-tartar 12

charbroiled

(served with your choice of baked potato, roasted potatoes,
southwest rice, or fresh vegetable of the day)
upgrade to a side salad 2
additional side 2

clubhouse ribeye – 14 oz certified angus, sautéed mushrooms and onions, horseradish cream 27

beef tenderloin – 8 oz certified angus, cold fried leeks 26

chops – bone-in pork, chipotle bbq, honey mustard 21

birthday salmon – fresh cold water canadian salmon, charbroiled, orange-bourbon glaze 20