

In-Room Dining

Lunch and Dinner

11AM to 11PM Daily

Starters

CHICKEN WINGS 16

choice of: naked, hot, bbq, sweet chili
ranch or blue cheese dressing | shaved carrots

CAESAR SALAD* 10 SMALL 7

romaine | croutons | asiago | pecorino cheese
add chicken 4 | add salmon 5 | add shrimp 6

"ON THE GREEN" SALAD 10 SMALL 8 (V)

baby lettuce | cucumber | grape tomato | shredded cheese | red onion
spiced pecans | croutons | dried cranberries | choice of dressing

ONION RINGS 9

ranch | bbq | jalapeño aioli

STREET STYLE BRAISED SHORT RIB TACOS (4) 14

short rib | pickled red onion | cotija | cilantro | garlic aioli | fried shishito pepper

Burgers

*all beef patties are 8oz short rib, brisket & chuck blend
with french fries*

THE BASIC BURGER* 12

mayo | lettuce | tomato | brioche bun

SOBOBA PATTY MELT 15

caramelized onions | cheddar | swiss | thousand island | parmesan encrusted rye

Sandwiches

with french fries

"BIRDIE" PESTO ON CIABATTA 13

grilled turkey | provolone | basil pesto aioli | grilled tomato | grilled red onion | ciabatta

SMOKED TRI TIP DIP 17

provolone | smoked sliced tri tip | pepper & onions | au jus | ciabatta

THE GOLF CLUB 16

bacon | turkey | ham | swiss | lettuce | tomato | avocado | mayo | sourdough toast

Cold Drinks

JUICE 3

pineapple | cranberry | apple | orange | grapefruit | tomato | V8

MILK | SOFT DRINKS | ICED TEA 3

(GF) Naturally Gluten-Free (V) Naturally Vegetarian (V+) Naturally Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All room service transactions are subject to an 18% gratuity.

A \$2 service charge will be added to all split orders

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Entrées

PAN-SEARED SALMON 19

wild rice | strawberry pineapple salsa | sautéed broccolini

CHERRY BRAISED SHORT RIB DINNER 17

seasonal vegetables | cherry red wine demi glace | creamy polenta | crispy shallots

FETTUCCINE ALFREDO 14

garlic | wine | cream | fettuccine | garlic bread

add chicken **4** | add shrimp **6**

RIB EYE STEAK* 14 OZ 30

sautéed broccolini | pan fried fingerling potato | blue cheese compound butter

SEARED CHICKEN 16

chicken breast with attached drumette | grilled asparagus | wild mushroom risotto

herbed pan cream sauce

CHIMICHURRI TOP SIRLOIN* 10oz 21

chimichurri-marinated USDA choice top sirloin | seasonal vegetables | yellow potato puree

All Day Breakfast

HUEVOS RANCHEROS* 13

corn tortilla | two farm eggs | carne asada | avocado | pinto beans

cheddar jack cheese | pickled red onion | pico de gallo | crema

cotija cheese | jalapeños | molcajete salsa

SIMPLE CHEESE OMELETTE* 11 (GF)(V)

cheddar cheese | hash browns | add ham, bacon or sausage + **1 each**

FAIRWAY BREAKFAST* 12

two eggs | meat | hash browns | toast

Hot Drinks

COFFEE 3

DECAF 3

HOT TEA 3

earl grey | mint | green jasmine | english breakfast | chamomile

HOT CHOCOLATE 4

Dessert

TRIPLE LAYER CHOCOLATE CAKE 8

devil's food cake | semi-sweet | chocolate ganache

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