



EAT • DRINK • GOLF

## SHAREABLES

- Pretzel Bites** 12<sup>95</sup>  
served with cheese sauce
- House-made Mozzarella Sticks** 13<sup>95</sup>
- Meatballs Marinara** 14<sup>95</sup>
- Crispy Cauliflower** 14<sup>95</sup>  
drizzled with Buffalo or Mambo sauce
- Beer Battered Onion Rings** 11<sup>95</sup>
- Fresh Cut Fries or Crispy Tater Tots** 9<sup>95</sup>
- Disco Fries or Tots** 11<sup>95</sup>  
mozzarella with brown gravy

**Backyard BBQ Fries or Tots** 14<sup>95</sup>  
pulled pork, BBQ sauce, pickled onions, house made pickles and cheese sauce

### CLUBHOUSE SLIDERS

- Cheeseburger** 13<sup>95</sup>
- Double Cheeseburger** 18<sup>95</sup>
- Buffalo Chicken** 13<sup>95</sup>
- Nashville Hot Chicken** 13<sup>95</sup>
- Pulled Pork** 13<sup>95</sup>

### CHEF’S SELECTIONS

- Buffalo Chicken Wontons** 16<sup>95</sup>  
crispy wontons served with house-made blue cheese dipping sauce
- Seasonal Hummus** 15<sup>95</sup>  
served with fresh cut vegetables and pita chips
- Spinach Artichoke Dip** 17<sup>95</sup>  
served with fresh cut vegetables and pita chips
- Shrimp Scampi Dumplings** 16<sup>95</sup>  
house-made dumplings served with side crostini
- Spicy Ahi Wonton Stacks** 18<sup>95</sup>  
layers of crispy wonton chips are paired with Ahi tuna, jalapeños, and shallots, accented by a splash of lime and topped with wasabi aioli and a drizzle of sweet ginger soy sauce.

## MAC & CHEESE

*Gemelli pasta in a home-made cheese sauce*

- Classic Mac** 15<sup>95</sup>
- Pulled Pork BBQ** 19<sup>95</sup>  
pickled onions, house-made pickles, shredded cheddar and BBQ sauce
- Short Rib** 20<sup>95</sup>  
braised and shredded, topped with scallions and pickled onions

## BEVERAGES

- Fountain Soda** 3<sup>95</sup>  
Coke • Diet Coke • Sprite • Ginger Ale • Tonic Lemonade • Club Soda
- Draft Root Beer** 4<sup>95</sup>  
Abita Root Beer served in a chilled glass
- Boylan’s Bottled Soda** 3<sup>95</sup>  
Black Cherry • Root Beer • Orange Soda
- Coffee / Tea** 3<sup>49</sup>
- Espresso** 4<sup>95</sup>
- Natural Spring Bottled Water** 2<sup>79</sup>
- Unsweetened Iced Tea** 3<sup>95</sup>
- San Pellegrino Flavored Soda** 3<sup>95</sup>  
Blood Orange • Clementine • Grapefruit Pomegranate • Orange

## PAR-TEE PLATTERS

**Clubhouse Champions** 79<sup>95</sup>  
Immerse yourself in the Clubhouse lifestyle with our signature platter. Choose from 10 Cheeseburger sliders or 10 Nashville Hot Chicken sliders and pair them with two servings of Clubhouse Wings or Boneless Wings. Add a side of fresh-cut fries or crispy tater tots to complete the experience. Want more? Add Pretzel Bites or Mozzarella Sticks for an extra \$20. A perfect choice for group festivities and embracing the Clubhouse vibe!

## FRESH SALADS

*Add to your salad: chicken +\$5, grilled shrimp +\$8, or Ahi tuna +\$11*

- Garden** 12<sup>95</sup>  
romaine lettuce, carrots, cucumbers, tomatoes, red onions and balsamic dressing
- Crispy Buffalo Chicken** 16<sup>95</sup>  
romaine lettuce, fried boneless buffalo chicken, cherry tomatoes, sliced red onions and house-made blue cheese dressing
- Clubhouse Chop** 18<sup>95</sup>  
grilled chicken, bacon, hard-boiled egg, cucumbers, tomato, onions, gorgonzola and balsamic dressing
- Caesar** 13<sup>95</sup>  
romaine lettuce, shaved parmesan, croutons and Caesar dressing
- Ahi Tuna Niçoise** 20<sup>95</sup>  
seared Ahi tuna, crispy bacon, and fresh green beans. Topped with a hard-boiled egg and drizzled with our homemade Dijon vinaigrette

## WINGS

SERVED WITH CELERY, CARROTS & BLUE CHEESE / RANCH DRESSING

**Available Dry Rubs:** Lemon Pepper • Old Bay • Spicy Tajin  
**Available Wet Sauces:** Buffalo • BBQ • Garlic Parmesan • Honey Mustard • Nashville Hot • Soy Glazed Sweet Hot Mambo • Korean BBQ • Mango Habanero

- Clubhouse Wings** 16<sup>95</sup>  
traditional bone-in jumbo wings; prepared either fried or grilled then smothered in your choice of sauce
- Boneless Wings** 16<sup>95</sup>  
breaded and fried chicken smothered in your choice of sauce

*\*\*Extra Sauces or Vegetables are charged additional \$1 per serving.*

## SIGNATURE BURGERS

*Our premium Schweid & Sons beef burgers are cooked to your preference—pink or no pink. Served on a sweet King's Hawaiian roll with your choice of fresh-cut fries, tater tots, coleslaw, side salad or onion ring (Add +\$3).*

- Classic American** 15<sup>95</sup>  
American cheese, lettuce, onions, tomatoes, pickles and “CH” sauce
- The Notorious P.I.G** 17<sup>95</sup>  
bacon, Taylor ham, American cheese, pickled onions and sweet heat pepper jam
- Backyard Bacon BBQ** 17<sup>95</sup>  
bacon, house-made pickles, cheddar cheese sauce, BBQ sauce and topped with an onion ring
- Ahi Tuna Burger** 20<sup>95</sup>  
seared Ahi tuna, fresh cilantro, sliced jalapeño and topped with sesame wasabi mayo

## CRAFT SANDWICHES

*Our specialty craft sandwiches are thoughtfully created by our skilled chefs to elevate your dining experience. Served with your choice of fresh-cut fries, tater tots, coleslaw, side salad or onion ring (Add +\$3).*

- Nashville Hot Chicken** 16<sup>95</sup>  
fried or grilled chicken topped with coleslaw and house-made pickles on King’s Hawaiian roll
- Philly Cheesesteak** 17<sup>95</sup>  
thinly shaved steak with mushrooms, peppers and onions topped with cheese sauce on an Italian roll
- Blacken Grilled Chicken** 16<sup>95</sup>  
pepper-jack cheese, red onion, BBQ sauce, and roasted peppers on King’s Hawaiian roll
- Chicken Milanese** 17<sup>95</sup>  
chicken cutlet, olive oil, balsamic, basil, arugula, tomato and orange bruschetta on an Italian roll
- Caprese** 14<sup>95</sup>  
fresh mozzarella, arugula, basil, tomato, olive oil and balsamic vinegar on Italian roll. Add chicken for \$5.
- Clubhouse BLT** 15<sup>95</sup>  
triple-decker of bacon, lettuce, tomatoes and “CH” sauce on toasted bread
- Chicken Caesar Wrap** 15<sup>95</sup>  
grilled chicken with romaine lettuce and Caesar dressing in a flour tortilla wrap
- Jersey Cuban** 17<sup>95</sup>  
pulled pork, Taylor ham, Swiss cheese, pickles and dijonnaise on an Italian roll

## STREET TACOS

*Trio of tacos on flour or corn tortillas, served with a side of corn salad.*

- Pulled Pork** 16<sup>95</sup>  
with Cotija cheese, pickled onions, avocado lime crema and cilantro
- Grilled Shrimp** 16<sup>95</sup>  
topped cole slaw, avocado lime crema and cilantro
- Short Rib** 17<sup>95</sup>  
braised and shredded topped with Cotija cheese, pickled onions, avocado lime crema and cilantro
- Blacken Fish** 17<sup>95</sup>  
topped cole slaw, avocado lime crema and cilantro

## DESSERTS

ASK ABOUT ANY ADDITIONAL SEASONAL DESSERTS WE MIGHT HAVE

- Zeppole** 10<sup>95</sup>  
Italian donut-type pastry fried then coated with powered sugar
- Cannoli Chip and Dip Platter** 24<sup>95</sup>  
shareable platter of crispy Cannoli shells with a velvety traditional Italian Cannoli Cream dip

**Gluten-free option available upon request**

Thoroughly cooking meats, poultry, seafood & eggs reduces risk of food-borne illness.  
Parties greater than 7 or unclosed tabs may automatically have a 20% service added to their bill.

DRAFT BEER

EVERYDAY DRAFT SPECIAL 3<sup>49</sup> 14<sup>95</sup>

Miller High Life Lager - American • 4.6% ABV

AMERICAN LAGERS 4<sup>95</sup> 20<sup>95</sup>

Coors Light Lager - American Light • 4.2% ABV

Miller Lite Lager - American Light • 4.2% ABV

Yuengling Lager Lager - American Amber Red • 4.5% ABV

CERVEZA & GOLDEN ALE 6<sup>49</sup> 27<sup>49</sup>

Modelo Especial Cerveza - Mexican Lager • 4.5% ABV

Kona Big Wave Golden Ale - American • 4.4% ABV

CRAFTS & IMPORTS 7<sup>95</sup> 32<sup>95</sup>

Blue Moon Belgian White Wheat Beer • 5.4% ABV

Fiddlehead IPA IPA - American • 6.2% ABV

Guinness Draught Stout - Irish Dry • 4.2% ABV

Industrial Arts Wrench IPA - Hazy • 7.1% ABV

Ommegang Rare Vos Amble Ale - Belgian • 6.5% ABV

Seasonal Draft Beer Ask your bartender what is in season

Sierra Nevada Hazy Little Thing IPA - Hazy • 6.7% ABV

CRAFT BREWS

12oz 6<sup>49</sup> 16oz 10<sup>95</sup> 12oz 37<sup>49</sup> 16oz 62<sup>95</sup> 12oz 59<sup>95</sup> 16oz 99<sup>95</sup>

Craft your own craft beer experience with mix-and-match buckets of 6 or coolers of 10 selections.

ALLAGASH BREWING COMPANY / PORTLAND, ME

16oz Allagash White Wheat Beer • 5.2% ABV

ASBURY PARK BREWERY / ASBURY PARK, NJ

16oz Blonde Blonde Ale - European • 4.9% ABV

16oz Roasted Stout Irish Dry Stout • 4.9% ABV

16oz Scarlet Ale Red Ale • 4.2% ABV

16oz Sea Dragon IPA - American • 7.0% ABV

BREWERY OMMEGANG / COOPERSTOWN, NY

16oz Dream Patch Sour - Fruited • 4.2% ABV

16oz Gnommegang Belgian Strong Golden Ale • 9.5% ABV

CAPE MAY BREWERY CO. / CAPE MAY, NJ

12oz Always Ready Pale Ale - American • 4.8% ABV

12oz Coastal Evaluation IPA - Imperial Double • 8.0% ABV

12oz White Wheat Beer • 5.2% ABV

EVIL GENIUS BEER COMPANY / PHILADELPHIA, PA

12oz Purple Monkey Dishwasher Porter - American • 6.7% ABV

12oz There's No Crying In Baseball IPA - Hazy • 6.0% ABV

16oz Stacy’s Mom IPA - American • 7.5% ABV

FLYING FISH BREWING CO / SOMERDALE, NJ

16oz Jersey Juiced IPA - New England - Hazy • 6.0% ABV

12oz Hazy Bones IPA - New England - Hazy • 6.3% ABV

JERSEY GIRL BREWING / HACKETTSTOWN, NJ

16oz King Gambrinus Belgian Tripel • 10.0% ABV

16oz Runnin' with the Devils Lager - Amber / Red • 4.9% ABV

HOBOKEN BREWING / HOBOKEN, NJ

16oz Bōdi Blonde Ale Blonde Ale • 5.5% ABV

16oz Cityside IPA IPA - New England - Hazy • 6.2% ABV

16oz Even Flow Pale Ale Pale Ale - American • 5.3% ABV

16oz Swing Juice IPA - American • 5.0% ABV

INDUSTRIAL ARTS / BEACON, NY

16oz Metric Pilsner • 4.7% ABV

16oz Torque Wrench IPA - Imperial / Double • 8.2% ABV

16oz Power Tools IPA - American • 7.1% ABV

MONTAUK BREWING COMPANY / MONTAUK, NY

12oz Cold Day IPA IPA - American • 6.7% ABV

12oz Wave Chaser IPA IPA - American • 6.4% ABV

12oz The Surf Beer Golden Ale - American • 4.5% ABV

TWO ROADS BREWING CO / STRATFORD, CT

12oz Lil' Heaven Crushable IPA - Session • 4.8% ABV

16oz Lil' Juicy IPA - New England - Hazy • 6.2% ABV

16oz Two Juicy Double IPA - New England - Hazy • 8.2% ABV

16oz Persian Lime Gose Sour - Fruited Gose • 4.8% ABV

BOTTLED BEER

AMERICAN LAGERS 5<sup>49</sup> 29<sup>95</sup> 44<sup>95</sup>

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob ULTRA

Yuengling Lager

CRAFTS & IMPORTS 6<sup>49</sup> 35<sup>95</sup> 54<sup>95</sup>

Blue Moon

Brooklyn Lager

Corona Extra

Corona Premier

Corona NA

Fat Tire Ale

Hennepin

Heineken

Heineken Light

Heineken 0.0

Hopfish IPA

Troegenator

WINE

HOUSE WINE BY THE GLASS 8<sup>49</sup>

Cabernet Sauvignon

Chardonnay

Pinot Grigio

Rose

Sauvignon Blanc

Merlot

Pinot Noir

Rose Prosecco

White Zinfandel

Riesling

Prosecco

HALF BOTTLED WINES 19<sup>95</sup>

Angeline - Chardonnay

Angeline - Cabernet Sauvignon

Line 39 - Pinot Noir

Whitehaven - Sauvignon Blanc

CLUBHOUSE COCKTAILS

Old Fashioned 12<sup>95</sup>

bourbon, bitters, enlivened by an orange-peel twist and a cherry top. Add a smoky finish for \$1.

Transfusion 9<sup>95</sup>

the drink of choice for golfers - a blend of vodka, ginger ale, and a splash of grape juice

Palm Swing Punch 11<sup>95</sup>

vibrant mix of various rums, fruit juices, and a dash of grenadine for a tropical kick

19th Hole Sunset 12<sup>95</sup>

end your day with a blend of blueberry honey vodka, hints of orange, and a cranberry finish

Front Nine Paloma 12<sup>95</sup>

zesty cocktail featuring tequila, grapefruit juice, and sparkling lemon soda

Blood Orange Bourbon Fizz 12<sup>95</sup>

Redemption bourbon paired with tangy cranberry and the zest of blood orange soda

Lavender Buds 11<sup>95</sup>

serene mix of bubbly grapefruit soda, lemon juice, blueberries and soothing lavender gin

Moscow Mule 13<sup>95</sup>

Tito's vodka, complemented by the zing of spicy ginger beer and a zesty lime squeeze

MARTINIS & MARGARITAS

Clubhouse Cosmo 12<sup>95</sup>

combination of cranberry vodka and cranberry juice, elevated by a hint of Grand Marnier and lime

Espresso Martini 13<sup>95</sup>

dynamic mix of rich vanilla vodka and bold espresso, the ideal pick-me-up with a kick

Ruby Red Martini 12<sup>95</sup>

vodka, pomegranate liqueur and lime juice

Chocolatini 11<sup>95</sup>

salted chocolate tequila, Bailey's and cream

Classic Margarita 10<sup>95</sup>

blend of tequila, lime juice and triple sec, served with a salted rim

El-Diablo Margarita 13<sup>95</sup>

fiery blend of Ghost Tequila, Grand Marnier and sour mix - spiced up with jalapeño

Top Shelf Margarita 16<sup>95</sup>

served with Casamigos Blanco & Grand Marnier

Smoky Mezcal Margarita 16<sup>95</sup>

served with Casamigos Mezcal & Grand Marnier

CIDER, TEA & SELTZER 7<sup>95</sup> 44<sup>95</sup> 69<sup>95</sup>

ANGRY ORCHARD / HARD CIDER

Crisp Apple • Dark Cherry • Peach Mango • Rose

SURFSIDE / NON-CARBONATED VODKA TEA

Lemonade • Iced Tea • Peach Tea • Half & Half

HIGH NOON / HARD VODKA SELTZER

Black Cherry • Lemon • Lime • Mango  
Peach • Grapefruit • Pineapple • Watermelon

CASA AZUL / HARD TEQUILA SELTZER

Lime Margarita • Peach Mango • Strawberry  
Margarita • Watermelon

WHITE CLAW / HARD SELTZER

Black Cherry • Mango

PREMIUM LIQUORS

BOURBON & RYE

Angel's Envy • Basil Hayden • Blanton's • Buffalo Trace • Bulleit • E.H. Taylor • Elijah Craig 9Y  
Knob Creek 9Y • Maker's Mark • Redemption • Woodford Reserve • Woodford Reserve Double Oaked

SCOTCH & WHISKEY

Dewar's 12Y | 15Y | 19Y • High West High County • Glenmorangie 10Y • Chivas Regal 12Y • Glenlivet 12Y | 14Y  
Glenfiddich 12Y | 18Y • Johnnie Walker Black | Blue • Macallan Double Cask 12Y

TEQUILA

Casamigos • Cincoro • Clase Azul • Don Julio • Gran Coramina • Patron • Tequila Ocho • Volcan De Mi Terra

MOCKTAILS

LOOKING SPICE IT UP? ADD A SHOT OF LIQUOR

Clubhouse Sunrise 8<sup>95</sup>

blood orange soda, pineapple juice, lime and grenadine

Spicy Mirage 8<sup>95</sup>

bursting with jalapeños, delivering a spicy kick, making it a blend of heat and refreshment

Mango Me Crazy 8<sup>95</sup>

mango puree, club soda, mint and jalapeño

Strawberry Fields 8<sup>95</sup>

strawberry puree, club soda, mint and lemonade