



MENU

APPETIZERS

SOUP OF THE DAY

crafted daily
8

SPINACH & STRAWBERRY SALAD

*heritage mix, crumbled goat cheese,
red onions, walnuts, strawberries,
balsamic vinaigrette*

19

add chicken 9 add shrimp 11

SHRIMP TACOS

*lightly battered shrimp, coleslaw,
lime crema*

16

OYSTERS ROCKERFELLERS

(4)

*wilted spinach, butter, pernod, hollandaise,
parsley gremolata, panko, parmesan cheese*

16

CHICKEN WINGS

*lightly breaded,
served with crudites & ranch
sauces: bbq - sweet chili - buffalo - honey
garlic - garlic parmesan*

1 lb 19 2 lb 36

SIDE DISHES

GREEK SALAD

GARDEN SALAD

ONION RINGS

FRENCH FRIES

add cheese add gravy

MAINS

PW BURGER

*grilled prime chuck, pw sauce, lettuce,
tomato, red onion, pickle, brioche bun*

18

add bacon 3 add cheese 2

BLACK BEAN BURGER

*lettuce, tomato, avocado,
cilantro*

16

BIRDIE CLUB WRAP

*grilled chicken breast, smoked
bacon, lettuce, tomato, cheddar,
mayo, flour tortilla*

22

MEAT LOVERS PIZZA

*tomato sauce, mozzarella cheese,
pepperoni, italian sausage, bacon*

18

MAPLE GLAZED SALMON

*pan seared salmon, maple glaze
baby bok choy, white rice*

29

DESSERT

SEASONAL CHEESE CAKE

CHOCOLATE LAVA CAKE