



ALL FOOD

MENU

OPERATING HOURS

Tuesday - Saturday:
12 pm - 9 pm

Bar: 12 pm - 10 pm

Sunday:
10 am - 7 pm

APPETIZERS

SOUP OF THE DAY

crafted daily
10

DUCK WINGS

*four confit duck wings,
honey ginger sriracha, pickled chilis,
crushed peanuts*
15

BAKED BRIE

fig jam, toasted walnut, crostini
22

MUSHROOM TOAST

*sourdough bread, whipped goat cheese,
wild mushroom, beef jus*
17

BACK NINE NACHOS

*yellow corn tortilla chip, mixed cheese,
tomato pepper salsa, jalapeno, lime crema*
16

add chicken 8 add beef 7 add avocado 2

CHICKEN WINGS

*lightly dusted,
served with crudites & ranch*
*sauses: bbq - medium - hot - hot honey - thai sweet chili -
honey garlic - garlic parmesan - buffalo*
1 lb 19 2 lb 36

SALADS

GREEK SALAD

*romaine lettuce, feta cheese, black olive,
cherry tomato, cucumber, greek dressing*
17

suggested pairing:

*Kim Crawford Sauvignon Blanc - Marlborough,
New Zealand*
6oz - 11

SANTA FE SALAD

*cajun chicken, romaine lettuce, feta cheese,
dates, corn, avocado, crispy tortilla,
peanut lime sauce*
24

suggested pairing:

Pewsey Vale Riesling - Eden Valley, Australia
6oz - 14

PEAR & WALNUT SALAD

*mixed greens, compressed pear, goat cheese,
candied walnut, maple vinaigrette*
18

suggested pairing:

Dom Milcent Petit Chablis - France
Bottle - 80

Add Protein:

6pc grilled shrimp - 10

salmon - 14

7oz grilled chicken breast - 8



Vegetarian



Gluten Free



Dairy Free

HANDHELDS

all sandwiches and wraps are served with french fries
gluten free bun available upon request

TURKEY CRANBERRY WRAP

house roasted turkey, mixed greens, tomato,
brie cheese, cranberry mayo

20

CHICKEN CAESAR PARM SANDWICH

spicy crispy chicken parm, garlic parmesan aioli,
provolone cheese, leaf lettuce, ciabatta bun

22

CLASSIC BURGER

7oz ground chuck patty, lettuce, tomato,
onion, garlic aioli

22

PW BURGER

7oz ground chuck patty, lettuce, tomato,
dill pickle slice, onion ring, garlic parmesan aioli

25

BUFFALO CHICKEN WRAP

crispy chicken, romaine lettuce,
mixed cheese, tomato, buffalo sauce

19

Handheld Upgrades:

- garden salad - 2
- greek salad - 3
- soup of the day - 2
- sweet potato fries - 3
- onion rings - 3
- truffle fries - 5

PIZZA

all pizzas are a personal size with 4 slices

margherita - 16

pepperoni - 18

meat lovers - 22

extra toppings - 1.5

bacon, bell pepper, black olive,
red onion, mushroom

MAINS

GRILLED FRENCHED PORK CHOP

roasted fingerling potato, baby carrot,
broccolini, apple chutney

37

suggested pairing:

Cave Spring Riesling - Niagara, Canada
6oz - 10

DUCK CONFIT

pomme puree, spaghetti squash,
pattypan squash, roasted radish,
cranberry gastrique

34

suggested pairing:

Moillard Beaujolais - Burgundy, France
Bottle - 40

BRAISED BEEF SHORT RIB

butternut polenta, baby carrot, roasted brussel
sprout, beef jus

44

suggested pairing:

Fontanafredda Barolo - Piedmont, Italy
Bottle - 65

BLACKENED RED SNAPPER

spicy tomato orzo, garlic rapini, tomato chutney

30

suggested pairing:

Leyda Reserva Pinot Noir - Leyda Valley, Chile
6oz - 9

SQUID INK RISOTTO

with bay scallops

27

PASTAS

gluten free noodle and dairy free upon request

LOBSTER & CRAB RAVIOLI

peppers, spinach, asiago cheese,
roasted red pepper sauce, garlic bread

32

ANGEL HAIR RAGU

parmesan cheese, basil,
house made veal & pork ragu, garlic bread

28

CREME BRULEE

almond biscotti bouchee

12

PEAR & APPLE CAKE

vanilla ice cream &
salted caramel

15

CHOCOLATE MOUSSE

wafers, strawberry

15



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