

# Clubhouse Menu

**\*\*Weekend Features are available beginning Friday December 7th-14th at 5:00 P.M.\*\***

## Appetizers

### House-Braised Chicken Wings

Sauces: BBQ | Sweet Chili | Buffalo |  
Creamy Garlic Parmesan | **12**

May substitute with boneless wings by request.

### Brussels Sprouts (GF)

Fried Brussel Sprouts | Pomegranate Gastrique |  
Candied Pecans | Parmesan Cheese | **9**

### \*\*Fried Artichoke Hearts\*\*

Hand Breaded Artichoke Hearts | Charred Tomato Sauce |  
Parmesan Cheese | **10**

### Nachos

Tortilla Chips | Refried Beans | Chili Con Queso |  
Black Olives | Jalapeños | Tomatoes | Sour Cream |  
Salsa | **12**

### House-Fried Kettle Chips

Flavors: Salt & Vinegar | Jalapeño | Bleu Cheese |  
Ranch | Frank's Red Hot | Plain | **8**

## Salads & Soup

**Complete any of our salads with your favorite protein!** Chicken **4** | Shrimp **6** | Sirloin **10** | Salmon **7**

### Bleu Pecan (GF)

Mixed Greens | Vanilla Bean Vinaigrette |  
Candied Pecans | Cranberries |  
Bleu Cheese Crumbles | Chicken Breast | **14** | **11**

### Wedge (GF)

Iceberg Lettuce | Creamy Bleu Cheese Dressing | Tomato |  
Bacon | Cucumber | Red Onion |  
House-Baked Croutons | **9** | **6**

### \*\*Wilted Spinach\*\*

Fresh Spinach | Hot Bacon Vinaigrette | Spiced Walnuts |  
Roasted Peppers | Parmesan | **12** | **7**

## Burgers & Handhelds

**Served with your choice of side item:** Crinkle Cut Fries | Curly Fries | Cottage Cheese |  
Crunchy Cottage Cheese | Fruit | Sweet Potato Tots | House-Fried Kettle Chips

**Substitute with grilled chicken or black bean chipotle burger by request.**

**Classic HCC Burger still available!**

### Classic Club

Wheat Bread | Ham | Turkey | Cheddar | Jack |  
Lettuce | Tomato | Mayonnaise |  
Applewood-Smoked Bacon | **12**

### French Dip

Sliced Beef | Swiss Cheese | Hoagie Roll |  
Au Jus | **12**

### Cordon Bleu

Fried Chicken Breast | Brioche Bun | Prosciutto |  
Swiss Cheese | Lettuce | Marinated Tomato |  
Roasted Garlic Aioli | **11**

### Three Lil' Pigs

Braised Pork | Pepper-Crusted Bacon |  
Pork Belly | Brie | Onions | Blackberry Barbecue |  
Cherry Peppers | Toasted French Roll | **13**

### \*\*Chef Burger\*\*

Ground Chuck and Brisket | Toasted Brioche Bun | Applewood Smoked Bacon |  
Cheesy Hash Browns | Fried Egg | Sauce Béarnaise | **12**

## Entrées

Served after 5:00 PM. **Served with your choice or soup or salad.**

### Fettuccine Alfredo

Fettuccine Noodles | Alfredo Sauce | Parmesan |  
Garlic Bread | **14**

Add Protein: Chicken **4** | Shrimp **6** | Sirloin **10** | Salmon **7**

### Haystack

Sirloin Steak | Toasted Sourdough Bread |  
Fried Onion Straws | Baked Potato | **22**

### \*\*Ginger Soy Salmon\*\*

Faroe Island Salmon | Caramelized Ginger Sauce |  
Lemon Cilantro Purple Rice Salad | Togarashi Sautéed Edamame | **28**

### \*\*Steak & Pork Mac N' Cheese\*\*

Beef Brisket Burnt Ends | House smoked Pork Belly |  
Penne Pasta | Green Onions | Smoky Cheddar Cream Sauce | **26**

## Butcher Block

### Protein: (GF)

**Filet** (5 oz.) | **28**

**Filet** (8 oz.) | **32**

**Sirloin** (10 oz.) | **24**

**Faroe Island Salmon** | **26**

### Toppings:

Béarnaise Sauce

Veal Demi-Glace

Smoky Cheddar Sauce

### Starch:

Mashed Yukon Golds

Baked Potato

Purple Rice Salad

### Vegetable:

Grilled Asparagus

Brussels Sprouts

Haricot Verts

**Rare:** Cold, Cool Center   **Medium Rare:** Red, Warm Center   **Medium:** Pink Center

**Medium Well:** Slightly Pink Center   **Well:** Fire-Grilled Throughout, No Pink

**Allergies and Dietary Restrictions** • We are proud to accommodate individuals with allergies or dietary restrictions. It is important to know that items denoted with a (GF) marking may not be gluten free in nature but can be made so with a few modifications.

If you want any of these items made gluten free, you must tell your server to ensure the item meets your needs.

**Consumer Advisory** • Consuming raw or under-cooked meats, poultry, fish/shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. The FDA suggests that meat be cooked to 155°.