

ST. ANDREWS CLUB DINING

THE PRACTICE ROUND

BIRDIE WINGS- 1/2 DOZEN WINGS OF YOUR CHOICE OF FLAVOURS -NAKED, BUFFALO, BBQ, TERIYAKI, LEMONPEPPER, BOURBON,GARLIC PARM, FAJITA SPICED	12.25
FONTINA TRUFFLE FRITES WITH HERBS DU PROVENCE AIOLI & BLACK PEPPER KETCHUP	10.00
FIRECRACKER SHRIMP SERVED OVER GARLIC WILTED SPINACH	14.95
FRIED GREEN TOMATOES -TOPPED WITH DICED AVOCADO, ROASTED CORN & BLACK BEANS, AND CREAMY RANCH	12.00
SANTE FE CHICKEN EGG ROLLS- COMES WITH LIME CREMA AND RANCH	11.75
CAPRESE SALAD -FRESH BABY SPINACH TOPPED WITH FRESH ROMA TOMATOES, SLICED MOZZARELLA, HERBS, EXTRA VIRGIN OLIVE OIL, & TANGY AGED BALSAMIC REDUCTION	11.00
PIMENTO CHEESE FRITTERS-HOUSE MADE PIMENTO CHEESE COOKED TO GOLDEN BROWN AND SERVED WITH CHOLULA RANCH	13.25

IN THE GREEN SALAD BAR

SALAD GREENS, FRESH VEGGIES, ASSORTED TOPPINGS, HOUSE MADE DRESSINGS, AND GARLIC CROUTONS \$16.50

ADD YOUR CHOICE OF GRILLED SLICED STEAK-\$12, SLICED CHICKEN-\$7, SALMON-\$12, or SCALLOPS-\$15 TO ANY SALAD

9-HOLE GAME

ALL SANDWICHES COME WITH CHOICE HAND CUT FRIES, TOTS, ONION RINGS, SWEET WAFFLE FRIES, SIDE SALAD, OR SEASONAL FRUIT

OLD FASHIONED PINNACLE BURGER-ALL THE FIXINS WITH MAYO OR FRENCH DRESSING	14.75
WEST COAST CHEDDAR BURGER-FIXINS, AVOCADO, BACON, CHEDDAR, WITH MAYO OR FRENCH DRESSING	18.25
SOUTHERN BURGER-LPO, PIMENTO CHEESE, & FRIED GREEN TOMATOES WITH MAYO OR FRENCH DRESSING	17.75
1/3 POUND BURGER-ALL THE FIXINS , WITH MAYO OR FRENCH DRESSING	10.50
COUNTRY FRIED CHICKEN SANDWICH- ALL THE FIXINGS, WITH MAYO OR FRENCH DRESSING	15.50
CHICKEN QUESADILLA- DICED ZESTY CHICKEN BREAST SERVED WITH LIME CREMA AND SALSA	12.00

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

THE PRO GAME

ALL COME WITH ONE TRIP TO SALAD BAR

PAN SEARED BEEF TENDERLOIN-6 OZ SERVED WITH HERB BUTTER POMMES PURÉE AND HERBS PROVENCE BUTTER	46
GRILLED COWBOY RIBEYE-16 OZ SERVED WITH ROASTED RED POTATOES AND MAKERS MARK BUTTER	56
BLACKENED RED SNAPPER-SERVED OVER DIRTY RICE AND TOPPED WITH SHRIMP CREOLE CREAM	34
PAN SEARED SCALLOPS-U10 SCALLOPS WITH STREET CORN PURÉE WITH CRISP PROSCIUTTO AND ANCHO CHILI OLIO	36
GRILLED CENTER CUT PORK CHOP-16 OZ SERVED WITH SMOKED GOUDA GRITS AND APPLE CROWN ROYAL DEMI GLACE	38
ALDERWOOD PLANK SEA BASS-SERVED ON ALDERWOOD WITH BUTTERNUT SQUASH PURÉE AND LEMON DILL BUTTER	46
PAN SEARED SALMON-SERVED OVER KALE, QUINOA, & BUTTERNUT SQUASH SALAD WITH BOURBON MAPLE GLAZE	28
COUNTRY FRIED RIBEYE WITH HERB MASH POTATOES AND PEPPER CREAM GRAVY	29
COUNTRY FRIED CHICKEN WITH HERB MASH POTATOES AND PEPPER CREAM GRAVY	20

THE SIDE GAME

\$5 EACH

HERB MASH POTATOES	ROASTED RED POTATOES	SMOKED GOUDA GRITS
ASPARAGUS	WILTED SPINACH	BACON & BOCK BRAISED MUSTARD GREENS

THE ACE DESSERT

CHEF BILLY'S HOUSE MADE DESSERT OF THE WEEK	8
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THE MULLIGAN

COMPLIMENTARY SOFT SERVE ICE CREAM w/ ASSORTED TOPPINGS

WARM ASSORTED BREADS & WHIPPED BUTTER FLORETTE WITH DINE-IN RESERVATION

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