

## Driving Range

### **BANG BANG SHRIMP \$9**

Ten Fried Shrimp, Chef's Secret Spicy Sauce, Kale Slaw

### **CHICKEN WINGS \$11**

Ten Jumbo Wings: Jack, Buffalo, or Thai Sweet Chili with Celery and Carrots

### **TUNA SASHIMI \$11**

Sesame Seared Yellowfin Tuna, Wacame Salad, Pickled Ginger, Wasabi, Soy Reduction

### **BAKED BRIE EN CROÛTE \$9**

Brie Cheese, Puff Pastry, Honey Glazed Walnuts, Grapes, Strawberries

### **CHIPOTLE CHICKEN DIP \$8**

Diced Chicken, Cheddar, Monterey Jack, Pepper Jack, Adobo, Chipotles, Fried Tortilla Chips

### **STUFFED PORTABELLA \$9**

Grilled Portabella, Sausage, Parmesan, Mozzarella, Arugula Salad, Red Pepper Rouille, Balsamic Reduction

### **TORTELLINI MAC AND CHEESE \$8**

Cheese Tortellini, Cheddar, Monterey Jack, Smoked Gouda, Gruyère, Brown Butter Crumbs

## The Greens

**Add to any Salad: Chicken \$4, Salmon \$7, Shrimp \$8 or Fried Oysters \$8**

### **THE WEDGE \$8**

Iceburg Lettuce, Blue Cheese, Red Onions, Grape Tomatoes, Bacon

### **TRADITIONAL CAESAR \$8**

Romaine Lettuce, House Made Croutons, Parmesan Cheese, Caesar Dressing

### **THAI MANGO SALAD \$9**

Baby Spinach, Chopped Peanuts, Cilantro, Red Bell Pepper, Mangos, Scallions, Tossed in Thai Peanut Dressing

### **SOUTHERN PEACH SALAD \$11**

Harvest Lettuces, Arugula, Grilled Peaches, Candied Pecans, Bermuda Onion, Crumbled Goat Cheese, Fried Chicken Strips

### **CLUB SALAD SAMPLER \$10**

Shrimp, Egg, Chicken, and Tuna Salad, Leaf Lettuce, Cucumbers, Grape Tomatoes, Red Onion, Fried Pita Chips

### **GREEK CHOPPED SALAD \$9**

Chopped Romaine, Kalamata Olives, Garbanzo Beans, Sun-Dried Tomatoes, Cucumbers, Artichoke Hearts, Feta Cheese, Tossed in Greek Oregano Vinaigrette

## Sandwedges

**Served with Your Choice of: French Fries, Sweet Potato Fries, Onion Rings, Kettle Style Chips, Cole Slaw or Fresh Fruit**

### **CLASSIC REUBEN \$9**

Grilled Rye, Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing

### **RHCC BURGER \$10**

8oz. Ground Chuck, Lettuce, Tomato, Onion, Potato Bun

*\*Consuming undercooked ground beef may increase your risk of food borne illness, especially if you have certain health conditions*

### PEACH BRIE SANDWICH \$9

Buttered Sourdough, Honey Grilled Peaches, Brie, Fresh Basil, Raspberry Melba Sauce

### GOURMET B.L.T. SLIDERS \$11

French Bread, Heirloom Tomatoes, Bacon Jam, Baby Harvest Lettuces, Roasted Garlic Aioli

### PACIFIC FISH TACOS \$11

Mahi-Mahi, Citrus Slaw, Roasted Red Peppers, Pineapple Salsa, Sriracha Mayo, Cilantro

### ALABAMA FRIED CHICKEN SANDWICH \$9

Toasted Kaiser Roll, Fried Chicken, Red Slaw, Bread & Butter Pickles, Alabama White Sauce

### THAI SHRIMP WRAP \$11

Fried Shrimp, Kale, Red Bell Peppers, Onion, Carrots, Bang Bang Sauce, Choice of Tortilla

## Above Par

Served with Garden Salad, Caesar Salad or Soup

### PESTO PRIMAVERA \$12

Linguine Pasta, Grape Tomatoes, Baby Spinach, Snow Peas, Broccoli, Pesto Alfredo Sauce

\*Add: Chicken \$4, Salmon \$7, Shrimp \$8, Fried Oysters \$8

### SHRIMP ÉTOUFÉE \$22

Shrimp, Andouille Sausage, Celery, Green Onion, Peppers, Garlic, Louisiana-Style Dirty Rice

### KALBI SHORT RIBS \$25

Braised Beef Short Ribs, Korean BBQ, Sesame Seeds, Scallions, Jasmine Rice, Snow Peas

### PACIFIC RIM SCALLOPS \$26

Seared Diver Scallops, Teriyaki, Ginger, Calrose Rice, Stir-Fried Vegetables, Bean Noodles

### CHICKEN AND WAFFLES \$18

Fried Chicken Breasts, Belgian Waffle, Grilled Corn, Candied Bacon, Whipped Butter, Blackberry Maple Syrup

### CHICKEN MARGHERITA \$20

Joyce Farms Airline Chicken, Roma Tomato, Fresh Basil, Mozzarella, Risotto, Haricot Vert, Pesto, Balsamic Reduction

### SEAFOOD PLATTER: *One Item \$12, Two Items \$15, Three Items \$18*

Broiled Shrimp, Fried Shrimp, Broiled Flounder, Fried Flounder, Fried Oysters

Accompanied by Cole Slaw, Hushpuppies and French Fries

## Off The Grill

Served with Garden Salad, Caesar Salad or Soup and Two Choices from the Daily Starch and Vegetable Selections

8OZ FILET MIGNON \$34

8OZ MAHI-MAHI \$20

BUTCHER'S STEAK (Hanging Tender) \$24

8OZ CEDAR PLANK SALMON \$22

BACON WRAPPED PORK TENDERLOIN \$18

ENTRÉE FEATURE OF THE WEEK \*Market

Choices of Garniture: Bleu Cheese Bacon Butter, Au Jus, Garlic Herb Butter, Minced Garlic, Prepared Horseradish, Horseradish Cream Sauce, and Tobacco Onions