ON THE GREEN

Signature Tortilla Soup
Crispy tortilla, avocado, tomato picante 8.29

Roasted Tomato & Corn Chowder
Tomato bisque, chipotle corn salsa, toasted croutons 7.99

Grilled Chicken Caesar
Romaine, parmesan, garlic toasted croutons, lemon anchovy dressing, grilled lemon 15.99
With seared salmon 17.99  |  With grilled portobello 15.99

Seared Salmon Salad
Baby greens, avocado, corn, black beans, tomato, sweet pickled onion, creamy chimichurri vinaigrette 18.99
With grilled chicken 16.99  |  With grilled portobello 16.99

Greek  (gf)
Romaine, kalamata olives, tomato, red onion, cucumber, roasted peppers, feta, lemon oregano vinaigrette 13.99
Add grilled chicken +4  |  Add seared salmon +6
Add slow roasted short rib +6  |  Add grilled portobello +4

THE APPROACH

Hummus & Grilled Pita Chips
Classic hummus, tomato bruschetta, kalamata olives, feta, extra virgin olive oil 12.49

Short Rib Nachos
Slow roasted short rib, queso blanco sauce, tomato picante, black bean puree, avocado-jalapeño crema, sweet pickled onion, jalapeños 14.49

Chipshot Chicken Wings
Buffalo or garlic parmesan rub, ranch dressing, celery & carrot sticks 13.99

Sweet Potato Bravas  
Chipotle honey, avocado crema, feta, cilantro 10.99

Grilled Chicken Quesadilla
Golden brown flour tortilla, cheddar & jack, black bean puree, tomato picante salsa, avocado-jalapeño crema, scallion 13.99

THE TURN

Served with your choice of french fries, house slaw, housemade potato chips, caesar salad or fresh fruit. Additional side item, +3.

The Backspin Burger
Angus beef patty, cheddar, crispy onion, baby arugula, tomato, red onion jam, herb aioli, artisan bun 13.99

The Power Burger
Ground turkey burger, sea salt, smoked bacon, avocado, baby arugula, tomato, red onion jam, garlic herb aioli, multigrain bun 13.99

El Paso Burger
Angus beef patty, guacamole, roasted green chiles, sweet pickled onion, lettuce, chipotle aioli 13.99

THE MAIN COURSE

Fish & Chips
Lemon malt vinegar aioli, avocado-jalapeño crema, lemon, house slaw 16.99

Steak Frites
100% angus, garlic parmesan fries, chipotle BBQ butter, sweet pickled onion, pickles 23.99

Seared Salmon Frites
Chipotle honey-glazed salmon, black bean spread, garlic parmesan fries, mixed greens 22.99

TACOS

Short Rib Tacos
Flour tortillas, avocado spread, chipotle crema, tomato picante, tortilla chips, house slaw 16.99
Substitute grilled chicken +0

Baja Beer Battered Fish Tacos
Lettuce wraps, chipotle crema, tomato picante, tortilla chips, house slaw 14.99

Portobello Fajita Tacos  
Grilled portobello, onion & peppers, guacamole spread, baby greens, pico de gallo, queso fresco 14.99
Substitute grilled chicken, +0

OUR HEALTHY INGREDIENTS

Beans
Proven to benefit blood sugar balance, an excellent protein and fiber source

Extra Virgin Olive Oil
Known for its heart health benefits and anti-inflammatory properties

Arugula
Loads of vitamin c, calcium

Honey
Proven to have antioxidant properties, healthy bacteria

Avocado
Great source of carotenoids and healthy oleic acid

Salmon
Contains omega-3s, and amino acids that are anti-inflammatory

THE BACK NINE

Chocolate Molten Cake
Topped with a drizzle of caramel and dusted with powdered sugar 7.99

About Our Menu:
We have created these delicious recipes with a focus on incorporating healthy ingredients for every menu item. Items specifically vegetarian are denoted by  and gluten-free items are denoted by (gf).

The PGA TOUR is committed to educating and inspiring its fans, tournament volunteers, employees, and the people in communities where it plays to lead healthy lifestyles. No professional sport more directly engages its fans in exercise during competition than golf. A PGA TOUR player averages five miles of walking during each round, and tournament spectators easily might cover a similar distance on a given day. The TOUR is excited to work with premier global restaurateur HMSHost to introduce PGA TOUR Grill, offering a healthy menu to encourage travelers to eat smarter, play harder.

CLUBHOUSE CREATIONS

Served with your choice of french fries, house slaw, housemade potato chips, caesar salad or fresh fruit. Additional side item, +3.

Short Rib Grilled Cheese
Melted cheddar, munster, swiss, pickled onion, spicy tomato bisque 16.99

Chipotle Chicken Sandwich
Chipotle seasoned grilled chicken, baby greens, black bean puree, avocado spread, tomato picante, artisan bun 13.99

Roasted Turkey BLTA
Roasted shaved turkey, smoked bacon, arugula, tomato, avocado spread, garlic herb aioli, sourdough 13.99

TAX & GRATUITY NOT INCLUDED

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come into contact with other food items.
SPECIALTY COCKTAILS

GREY GOOSE® 19th Hole
The perfect round starts with GREY GOOSE®, the world’s best tasting vodka blended with orange juice, pineapple juice and lemon-lime soda.

The Big Dog
Enjoy this masterful combination of Maker’s Mark, peach puree, Canton Ginger Liqueur, iced tea and ginger beer.

Dobel Rita
The elegant smoothness of Maestro Dobel Silver tequila perfectly shaken with lemon sour, orange juice and the ultimate orange liqueur... Agavero.

All Day Breakfast
Be prepared for an early tee time with GREY GOOSE® L’Orange vodka, banana liqueur, Real mango, fresh lime and orange juice.

The Birdie
This blend of Bacardi, mint, soda and your choice of strawberry, blueberry or raspberry is inviting, refreshing and delightful.

Goose Berry
Stay on par with GREY GOOSE® L’Orange vodka and Real ginger blended with raspberries, fresh grapefruit juice and lemon.

Sundown Soirée
GREY GOOSE® Le Citron, St. Germain elderflower liqueur, Real passionfruit, pineapple juice, fresh lemon and mint combine for a 19th hole favorite.

BEER

On Tap
Crafts • Samuel Adams Seasonal • Goose Island IPA
Blue Moon Belgian White
Import • Stella Artois
Domestic • Michelob Ultra

Bottles
Corona Extra • Modelo Especial • Dos Equis • Heineken
Samuel Adams Seasonal • New Belgium Glutiny Pale Ale
Angry Orchard Cider

Cans
(16oz): • Samuel Adams Boston Lager • Fat Tire Amber Ale • Truly Hard Seltzer Wild Berry
(16oz Aluminum Bottle): • Michelob Ultra • Miller Lite • Coors Light Budweiser
(19oz): • Lagunitas IPA
(11.5oz): • Heineken 0.0 n/a

SPIRITS

Vodka
Absolut, Absolut Citron, Ketel One, Ketel One Oranje, Tito’s Handmade Vodka, Hangar 1, Helix

GREY GOOSE® Vodka
La Poire, Le Citron, L’Orange, Cherry Noir

Bourbon & Whiskey
Basil Hayden’s, Bulleit, Woodford Reserve, Jack Daniel’s, Knob Creek Rye, Fireball, Maker’s Mark, Crown Royal, Jim Beam, Jameson Irish Whiskey, Proper No. Twelve, Templeton Rye

Scotch
Glenfiddich 14 Yr., Macallan 12 Yr., Balvenie 17 Yr. Doublewood, Johnnie Walker Black, Johnnie Walker Red

Gin
Hendrick’s, Tanqueray, Beefeater

Rum
Flor de Caña Gran Reserva 7 Yr., Malibu
Captain Morgan, Bacardi Superior

Tequila
Patrón Silver, Maestro Dobel, 1800 Silver, 1800 Reposado, 1800 Añejo, Avión, Jose Cuervo Gold

Cognac & Liqueurs
Hennessey VS, Grand Marnier, Aperol, Fernet Branca, Carpano Antica, Campari, Kahlúa, Disaronno Originale, Baileys, Agavero Orange Liqueur, St. Germain, Martini & Rossi

WINES

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<td>Meomi Chardonnay</td>
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<tr>
<td>Villa Maria Sauvignon Blanc</td>
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RED

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<td>Benziger Merlot</td>
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<td>Hess Shirrail Ranches Cabernet Sauvignon</td>
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SPARKLING & ROSÉ

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<tr>
<td>Mionetto Prosecco</td>
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