



## 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 purée, 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 purée, 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

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.

## 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

## 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, muenster, swiss, pickled onion, spicy tomato bisque 16.99

### Chipotle Chicken Sandwich

Chipotle seasoned grilled chicken, baby greens, black bean purée, 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

## 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.

## 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



## 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, Reàl 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 Reàl ginger blended with raspberries, fresh grapefruit juice and lemon

### Sundown Soirée

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

## WINES

### WHITE

	6oz.	9oz.	Btl
Del Vento Pinot Grigio	9	13.5	36
Altitude Project Chardonnay	8	12	32
Meomi Chardonnay	11	16.5	44
Villa Maria Sauvignon Blanc	11	16.5	44
Château Ste Michelle Riesling	10	15	40
Sonoma-Cutrer Russian River Ranches Chardonnay	14	21	56

### RED

Altitude Project Cabernet Sauvignon	8	12	32
Meomi Pinot Noir	12	18	48
Nielson Pinot Noir	13	19.5	52
Benziger Merlot	13	19.5	52
Alamos Malbec	12	16.5	44
Hess Shirttail Ranches Cabernet Sauvignon	14	21	56

### SPARKLING & ROSÉ

Charles & Charles Rosé	10	15	40
Chandon Brut Classic		187ml	13
Mionetto Prosecco		187ml	13

## 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

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

## BEVERAGES

### Coca-Cola Products

SmartWater

Perrier

Coffee

Iced Tea



You may have heard of us...This restaurant is operated by HMSHost, we bring your favorite restaurants to travel venues worldwide, infusing innovation and culinary expertise into everything we do. To learn more, visit us online at [hmshost.com](http://hmshost.com)

