



GRIDDLE CAKES

SERVED WITH ONE SIDE: Warm Maple Syrup | Sweet Whipped Butter

BUTTERMILK PANCAKES	12
BRIOCHE FRENCH TOAST	13
BELGIAN WAFFLE	12

CHOOSE A TOPPER: Cinnamon Apple Compote (GF) | Citrus Mascarpone Cream

SUNDAY
SPECIALTIES

CREATE YOUR OWN THREE EGG OMELET (GF)	Toast or Biscuit Two Sides	14
TWO EGGS ANY STYLE* (GF)	Toast or Biscuit Two Sides	13
CHUNKY AVOCADO TOAST	Grilled Multigrain Bread Basil Heirloom Cherry Tomatoes Two Eggs Any Style* One Side	14
STEAK & EGGS	Country Fried NY Strip Fried Eggs White Pepper Gravy Housemade Buttermilk Biscuit	19
RICOTTA SCRAMBLE & SMOKED SALMON	Sourdough Parmesan Arugula Pickled Onion	16
CRONUTS	Caramel Chocolate Sauce	9

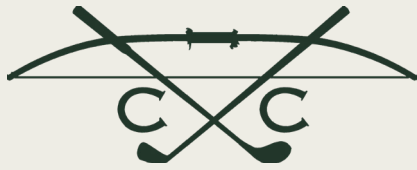
SIDES

ADDITIONAL SIDES | 4 EACH

BREAKFAST POTATOES
CHEDDAR GRITS
FRESH FRUIT (GF) 
BACON (GF)
CHICKEN SAUSAGE PATTY (GF) 
BAGEL & CREAM CHEESE

 Indicates heart-healthy meal

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death.
For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.



GARDEN HARVEST

GREEK SALAD ❤️	Artisan Romaine Mix Halloumi Croutons Kalamata Olives Pepperoncini Pickled Mushrooms Shaved Red Onions Roasted Tomatoes Esperanza Dressing	13
CHOPPED WEDGE (GF)	Bacon Red Onion Tomato Statesboro Blue Cheese Dressing	11 16
CAESAR ❤️	Romaine Hearts Shaved Parmesan Croutons Caesar Dressing	11 16

HARVEST ADD ONS

Grilled Shrimp (5)	9	Grilled Salmon*	11	Chicken: Grilled or Crispy	8	Angus Beef Tenderloin*	12
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SOUPS

NEW ENGLAND CLAM CHOWDER	7 10
DAILY SOUP	7 10

WE'RE ON A ROLL

YOUR CHOICE:	Fries, House or Sweet Fruit Side Salad	
BBQ MELT	Smoked Brisket Caramelized Onion & Bacon Jam Arugula Taleggio House Steak Sauce Toasted Brioche	16
8 OZ. ANGUS BEEF BURGER*	Your Choice: Blue Cheddar Swiss Pepper Jack	17
OR PLANT BASED BURGER		
ROASTED PORTOBELLO SANDWICH ❤️	Roasted Pepper Jam Spinach Provolone Roasted Vidalia Onion Vinaigrette	12
GRILLED CHICKEN SANDWICH	Romesco Prosciutto Arugula Mozzarella Focaccia	14

❤️ Indicates heart-healthy meal | GF items/modifications available upon request.

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BAR BITES

CRISPY CHICKEN SLIDER Honey Dijon Swiss LTO	4 Each
PORK BELLY & PINEAPPLE SLIDER Hoisin Aioli	4 Each
STEAK SLIDER* Statesboro Blue Cheese Horseradish Cream Caramelized Onions	4 Each
BRISKET MELT SLIDER Cheddar Cheese Pickles Crispy Onions BBQ Aioli	4 Each
CHICKEN BITES Lemon Pepper Parmesan Ranch Dipping Sauce	11
SMOKY BBQ CHICKEN WINGS Celery Blue Cheese	13
CRISPY BRUSSELS SPROUTS Maple Bourbon Glaze Crispy Guanciale	11
TRUFFLE FRIES Parmesan Cheese Chive Dipping Sauce	8
CAESAR SALAD ❤️ Romaine Hearts Croutons Shaved Parmesan Caesar Dressing	11
GREEK SALAD ❤️ Artisan Romaine Mix Halloumi Croutons Kalamata Olives Pepperoncini Pickled Mushrooms Shaved Red Onions Roasted Tomatoes Esperanza Dressing	13
CHOPPED WEDGE (GF) Bacon Red Onion Tomato Statesboro Blue Cheese Dressing	11

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DINNER MENU

APPETIZERS	EAST COAST OYSTERS ON THE HALF SHELL (GF)  Cocktail Sauce Mignonette Lemon		MKT PRICE
	BURRATA Pomodoro Toasted Sourdough Sherry Vinegar Reduction Basil Parmigiano Reggiano		13
	CAULIFLOWER TWO WAYS (GF) Garam Masala Roasted Cauliflower Lime & Yogurt Cauliflower Puree Pickled Golden Raisins Capers Sumac Mint		12
	BEEF TARTARE Fresh Beef Horseradish Cream Frisée Focaccia		18
	CRISPY SPANISH CALAMARI Creamy Romesco Pepperoncini		15
	BRAISED PORK BELLY (GF) Sweet & Sour Red Cabbage Smoked Tomato Aioli Sunchoke		14
SALADS & SOUPS	CITRUS ROASTED BEET SALAD (GF) Goat Cheese Panna Cotta Arugula Pickled Red Onion Balsamic Pearls Pistachio Granola Citrus Segments		14
	CAESAR  Romaine Hearts Focaccia Croutons Parmigiano Reggiano Caesar Dressing		11
	CHOPPED WEDGE (GF) Iceberg Lettuce Applewood Smoked Bacon Heirloom Tomato Red Onion Statesboro Blue Cheese Dressing		11
	GREEK SALAD  Artisan Romaine Mix Halloumi Croutons Kalamata Olives Pepperoncini Pickled Mushrooms Shaved Red Onions Roasted Tomatoes Esperanza Dressing		13
	NEW ENGLAND CLAM CHOWDER		7 10
	DAILY SOUP		7 10
ENTRÉES	CHICKEN PARMESAN Mozzarella Angel Hair Marinara		26
	EGGPLANT PARMESAN Eggplant Caponata Arugula Parmesan Poached Egg		23
	PAN-SEARED SALMON (GF)  Fennel & Potato Gratin Crispy Kale & Lemon		28
	BUCATINI CARBONARA Guanciale Parmesan Cured Egg Yolk		28
	VEAL OSSO BUCO Manchego Polenta Grilled Radicchio Sundried Tomato Pesto		36
	PAN-SEARED SEA SCALLOP (GF) Sweet Potatoes Shaved Brussels Calabrian Pepper Relish Bacon Baby Kale		34
LAND All Items GF	8oz ANGUS BEEF BURGER* (GF) Choice of: Cheddar Pepper Jack Blue OR PLANT BASED BURGER Choice of: Battered Crispy Fries Side Salad		17
	FILET MIGNON* 8oz	45	HATFIELD PREMIUM BONE-IN PORK CHOP* 33
	PRIME BONE-IN COWBOY RIBEYE 20oz	78	WAGYU HANGER STEAK 10oz 42
	DRY AGED NY STRIP* 12oz	MKT PRICE	DOMESTIC LAMB CHOPS* 42
	SEA  All Items GF	MKT PRICE	JUMBO LUMP CRAB CAKE 39
	All Land and Sea items include your choice of one sauce. Each additional sauce \$3.		

SAUCES

House Steak Sauce Port Demi Horseradish White Wine Butter Au Poivre Béarnaise Chimichurri Bone Marrow Butter

ENHANCEMENTS All Items GF	Grilled Shrimp	9	SIDES INDIVIDUAL 6 SHAREABLE 11	Mac & Cheese Buttered Biscuit Crumb
	Jumbo Lump Crab	15		Crispy Brussels Sprouts Maple Bourbon Glaze Granny Smith Apples Crispy Guanciale
	Caramelized Onions	4		Baked Potato (GF)
	Grilled Portobello Mushrooms	8		Roasted Carrots (GF) Hazelnut Gremolata
	Statesboro Blue Cheese Crumbles	5		Creamed Spinach (GF)
	Lobster Tail	MKT PRICE		Crispy Yukon Potatoes (GF) Garlic Parsley Butter
			Buttermilk Mashed Potatoes (GF)	
			Jumbo Asparagus Herb Butter (GF)	

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COCKTAILS 12

THE FAIRWAY FADE

Cranberry Breeze

Deep Eddy Vodka | Cranberry Juice | Mint Syrup | Sprite

PEAR-FECT DRIVE

Citrus Gin Cocktail

Farmer's Organic Gin | Pear Syrup | Cinnamon | Tonic

THE FLAG POLE

Dreamsicle

Don Q Coconut Rum | Cointreau | Simple Syrup | Cream

THE SPICY MULLIGAN

Top Shelf Margarita

Patron Silver Tequila | Triple Sec | Jalapeño Syrup | Lime Juice

BOW & ARROW

Botanical Champagne Cocktail

Ketel One Botanical Peach & Orange Blossom |
Citrus Liqueur | Sparkling Brut

SMASH FACTOR

Creek Bourbon Smash

Buffalo Trace Straight Bourbon | Muddled Lemon Basil Syrup | Soda

STARTER'S FINISHER

Coffee Cocktail

Smirnoff Vanilla Vodka | Crème de Cacao | Kahlua |
Bailey's Irish Cream | Espresso

MENAWA'S MANHATTAN

Classic Manhattan

Sagamore Spirit "Signature" Rye | Italian Sweet Vermouth |
Angostura Bitters | Luxardo Cherry





DESSERT MENU

WARM BROWNIE BITE SUNDAE Vanilla Ice Cream | Caramel

TIRAMISU Espresso Boba | Biscotti Crumble

DESSERTS 9

LOADED MINI CRONUTS & AFFOGATO MOCHA Caramel | Chocolate | Pecans | Toasted Coconut
Toffee Bits | Vanilla Bean Gelato | Espresso

APPLE GALETTE Vanilla Bean Ice Cream | Salted Caramel

HOMEMADE ICE CREAMS & SORBET 6

VANILLA ICE CREAM (GF)

SALTED CARAMEL ICE CREAM (GF)

RASPBERRY SORBET (GF)

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