



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

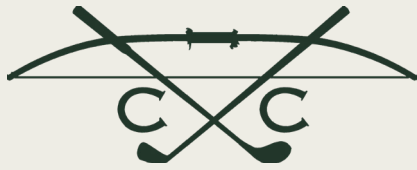
SIDES

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

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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)

GF items/modifications available upon request.

BY THE GLASS

SPARKLING

NV Ruffino Prosecco Rosé <i>Italy</i>	12
NV Roederer Estate Brut <i>Anderson Valley</i>	17
NV Moët & Chandon Imperial Brut <i>Champagne</i>	24

CHARDONNAY

2023 Trefethen <i>Oak Knoll District of Napa Valley</i>	12
2023 Stags' Leap Winery <i>Napa Valley</i>	15
2023 Jordan <i>Russian River Valley</i>	19
2023 Frank Family <i>Carneros</i>	21
2022 Ramey <i>Fort Ross-Seaview</i>	23

SAUVIGNON BLANC

2024 Jacques Dumont <i>Loire Valley</i>	10
2024 Duckhorn <i>North Coast</i>	13
2024 Cade <i>Napa Valley</i>	16

PINOT GRIGIO/PINOT GRIS

2023 Ponzi <i>Willamette Valley</i>	11
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INTERESTING WHITES & PINKS

2024 Daou Rosé <i>Paso Robles</i>	12
2021 Hillick & Hobbs Dry Riesling <i>Finger Lakes</i>	14
2024 Stags' Leap Winery Viognier <i>Napa Valley</i>	18

PINOT NOIR

2023 Benton Lane <i>Willamette Valley</i>	14
2023 ZD <i>Carneros</i>	17
2023 Belle Glos "Clark & Telephone" <i>Santa Maria Valley</i>	18
2022 DuMol <i>Russian River Valley</i>	25
2022 Frank Family <i>Carneros</i>	27

ZINFANDEL

2022 Seghesio <i>Sonoma Co.</i>	12
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MERLOT

2019 Provenance <i>Napa Valley</i>	14
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CABERNET SAUVIGNON & BLENDS

2022 Postmark By Duckhorn <i>Paso Robles</i>	13
2023 Quilt <i>Napa Valley</i>	17
2022 Clos Du Val <i>Napa Valley</i>	21
2021 Frog's Leap <i>Rutherford</i>	26
2022 Pride <i>Napa/Sonoma Co.</i>	27

INTRIGUING REDS

2023 Paul Jaboulet Aine "Parallèle 45" Rouge <i>Cotes du Rhone</i>	11
2023 Vietti Barbera Asti Tre Vigne <i>Piedmont</i>	13
2021 Tapiz Malbec <i>Uco Valley</i>	13
2021 Truchard Syrah <i>Carneros</i>	14



BY THE BOTTLE

CHAMPAGNE/SPARKLING

NV Roederer Estate Brut <i>Anderson Valley</i>	67
2021 Schramsberg Brut Rose <i>North Coast</i>	81
NV Moët & Chandon Imperial Brut <i>Champagne</i>	95
NV Chateau Telmont Brut <i>Champagne</i>	115
NV Krug 169th Edition Grand Cuvee Brut <i>Champagne</i>	299

SAUVIGNON BLANC

2024 Jacques Dumont <i>Loire Valley</i>	39
2024 Craggy Range <i>Martinborough</i>	47
2024 Duckhorn <i>North Coast</i>	48
2023 Stag's Leap Wine Cellars "Aveta" <i>Napa Valley</i>	52
2022 Illumination By Quintessa <i>Napa/Sonoma Co.</i>	60
2024 Cade <i>Napa Valley</i>	63
2023 Spotteswoode <i>Sonoma/Napa Valley</i>	80
2021 Vineyard 29 <i>Napa Valley</i>	90

CHARDONNAY

2023 Trefethen <i>Oak Knoll District of Napa Valley</i>	47
2022 Sylvaine & Alain Normand <i>Macon La Roche-Vineuse</i>	52
2023 Stags' Leap Winery <i>Napa Valley</i>	59
2022 Sequoia Grove <i>Napa Valley</i>	66
2023 Jordan <i>Russian River Valley</i>	75
2022 Flowers <i>Sonoma Coast</i>	79
2023 Rombauer <i>Carneros</i>	82
2023 Frank Family <i>Carneros</i>	83
2022 Grgich Hills <i>Napa Valley</i>	86
2022 Ramey <i>Fort Ross-Seaview</i>	91
2020 Bergstrom "Old Stones" <i>Willamette Valley</i>	95
2023 Darioush <i>Napa Valley</i>	110
2022 Cakebread Reserve <i>Carneros</i>	135
2021 Wayfarer <i>Fort Ross-Seaview</i>	144
2018 Bouchard Pere & Fils <i>Chassagne-Montrachet</i>	163
2021 Sea Smoke Cellars <i>Sta. Rita Hills</i>	173
2022 Olivier Leflaive <i>Puligny-Montrachet</i>	202
2020 Vineyard 7 & 8 <i>Spring Mountain District</i>	221

PINOT GRIGIO/PINOT GRIS

2021 Pierre Sparr <i>Alsace</i>	40
2023 Ponzi <i>Willamette Valley</i>	43
2022 Jermann <i>Fruili</i>	46
2018 Trimbach Reserve <i>Alsace</i>	55

INTERESTING WHITES & PINKS

2024 Daou Rose <i>Paso Robles</i>	47
2020 Trimbach Pinot Blanc <i>Alsace</i>	51
2021 Hillick & Hobbs Dry Riesling <i>Finger Lakes</i>	55
2020 Gerard Bertrand "Cigalus" Blanc <i>Languedoc</i>	67
2024 Stags' Leap Winery Viognier <i>Napa Valley</i>	71

BY THE BOTTLE

PINOT NOIR

2023 Benton Lane <i>Willamette Valley</i>	55
2023 ZD <i>Carneros</i>	67
2023 Belle Glos “Clark & Telephone” <i>Santa Maria Valley</i>	71
2022 Gary Farrell <i>Russian River Valley</i>	87
2020 Bouchard Pere Et Fils <i>Savigny-les-Beaune</i>	96
2022 DuMol <i>Russian River Valley</i>	99
2023 Bergstrom “Cumberland Reserve” <i>Willamette Valley</i>	102
2022 Joseph Phelps “Freestone Vineyard” <i>Sonoma Coast</i>	103
2022 Frank Family <i>Carneros</i>	107
2021 Chappellet “Dutton Ranch” <i>Russian River Valley</i>	109
2022 Ken Wright Cellars “Carter Vineyard” <i>Eola-Amity Hills</i>	118
2022 Penner-Ash <i>Willamette Valley</i>	127
2022 Beaux Freres <i>Willamette Valley</i>	135
2022 Williams Selyem <i>Central Coast</i>	140
2017 Olivier Leflaive <i>Pommard</i>	145
2022 Wayfarer <i>Fort Ross-Seaview</i>	165
2019 Aubert “UV-SL Vineyard” <i>Sonoma Coast</i>	167
2019 Domaine Serene “Evanstad Reserve” <i>Willamette Valley</i>	186
2022 Sea Smoke Cellars “Ten” <i>Sta. Rita Hills</i>	208
2018 Raen “Bodega Vineyard - Freestone Occidental” <i>Sonoma Coast</i>	209
2021 Kosta Browne <i>Sta. Rita Hills</i>	210

ZINFANDEL

2022 Seghesio <i>Sonoma Co.</i>	47
2021 Frog's Leap <i>Napa Valley</i>	59
2018 Grgich Hills <i>Napa Valley</i>	66
2019 Turley “Ueberroth Vineyard” <i>Paso Robles</i>	104

MERLOT

2022 Chateau Tournefeuille <i>Lalande De Pomerol</i>	54
2019 Provenance <i>Napa Valley</i>	55
2023 Stags’ Leap Winery <i>Napa Valley</i>	62
2022 Duckhorn <i>Napa Valley</i>	74
2021 Plumpjack <i>Oakville</i>	123

INTRIGUING REDS

2023 Paul Jaboulet Aine “Parallèle 45” Rouge <i>Cotes du Rhone</i>	43
2023 Vietti Barbera Asti Tre Vigne <i>Piedmont</i>	51
2021 Tapiz Malbec <i>Uco Valley</i>	51
2021 Truchard Syrah <i>Uco Valley</i>	55
2021 Chateau Des Jacques Moulin-A-Vent <i>Beaujolais</i>	67
2020 Stags’ Leap Winery Petit� Sirah <i>Napa Valley</i>	69
2020 E. Guigal <i>Chateauneuf-du-Pape</i>	98
2021 Vietti Barolo <i>Castiglione</i>	111
2021 Plumpjack Syrah <i>Napa Valley</i>	128
2019 Groth “Oakcross” Proprietary Red <i>Oakville</i>	171
2021 Antinori Tignanello “Super Tuscan” <i>Tuscany</i>	238
2019 Caladan Cabernet Franc <i>Spring Mountain District</i>	337

BY THE BOTTLE

CABERNET SAUVIGNON&BLENDS

LARGE FORMAT

2022 Postmark By Duckhorn <i>Paso Robles</i>	51	1.5 Liter	
2023 Quilt <i>Napa Valley</i>	67	2018 Duckhorn Merlot <i>Napa Valley</i>	170
2022 Chappellet “Mountain Cuvee” <i>Napa Valley</i>	73	2013 Belle Glos “Taylor Lane” Pinot Noir <i>Sonoma Coast</i>	185
2022 Clos Du Val <i>Napa Valley</i>	83	2018 Adaptation By Odette Cabernet Sauvignon <i>Napa Valley</i>	190
2022 Faust <i>Napa Valley</i>	90	2018 Immortal Estate “Slope” <i>Sonoma Co.</i>	260
2021 Frog’s Leap <i>Rutherford</i>	103	2022 Double Diamond by Schrader <i>Oakville</i>	475
2019 Inglenook <i>Rutherford</i>	103	2021 Shafer “One Point Five” <i>Napa Valley</i>	310
2022 Pride <i>Napa/Sonoma Co.</i>	107	2017 Dunn Cabernet Sauvignon <i>Howell Mountain</i>	450
2019 Levendi “Sweetwater” <i>Napa Valley</i>	114	2018 Cain Five <i>Spring Mountain District</i>	475
2020 Jordan <i>Alexander Valley</i>	115	2016 Rudd Estate Cabernet Sauvignon <i>Oakville</i>	515
2018 Immortal Estate “Slope” <i>Sonoma Co.</i>	131	2011 Quintessa Cabernet Sauvignon <i>Rutherford</i>	550
2018 Grgich Hills <i>Napa Valley</i>	133	2017 Shafer “Hillside Select” <i>Stags Leap District</i>	743
2016 Chateau Clarke Edmond De Rothschild <i>Medoc</i>	141	2018 Opus One Bordeaux Blend <i>Oakville</i>	1600
2019 Hess <i>Mt. Veeder</i>	150	3 Liter	
2019 Chateau Lynch-Bages Echo <i>Pauillac</i>	157	NV G.H. Mumm Grand Cordon Brut <i>Reims</i>	350
2021 Paul Hobbs <i>Coombsville</i>	163	2021 Ken Wright Pinot Noir <i>Willamette Valley</i>	480
2022 Chappellet “Signature” <i>Napa Valley</i>	183	2016 Robert Foley Claret <i>Napa Valley</i>	625
2021 Far Niente <i>Napa Valley</i>	193	2016 Robert Foley Cabernet Sauvignon <i>Napa Valley</i>	472
2021 Darioush <i>Napa Valley</i>	204	2019 Quintessa Cabernet Sauvignon <i>Rutherford</i>	999
2022 Shafer “One Point Five” <i>Napa Valley</i>	213		
2016 Judge Palmer “Beckstoffer To Kalon Vineyard” <i>Napa Valley</i>	233		
2014 Larkmead “Dr. Olmo” <i>Napa Valley</i>	256		
2018 Daou “Soul Of A Lion” <i>Paso Robles</i>	267		
2021 Odette Estate <i>Stags Leap District</i>	276		
2017 Justin “Isosceles” Reserve <i>Paso Robles</i>	278		
2019 Plumpjack <i>Oakville</i>	280		
2016 Jarvis Estate <i>Napa Valley</i>	308		
2018 Quilceda Creek <i>Columbia Valley</i>	311		

