

### **BEGINNINGS**

**SMOKED CRISPY PORK BELLY** 

Served with turnip puree and Jack Daniels Glaze

Chef's choice	5
STEAMED BLACK MUSSELS Served with coconut milk, basil, and Apache bread	12

### **GREENS**

Add chicken,	steak or shrimp	to any greens	S	5

#### **HOUSE SALAD** Mixed greens, tomatoes, cucumbers and carrots

CAESAR SALAD
Romaine, Caesar dressing & parmesan cheese served
with Apache ash bread croutons

#### **ICEBERG WEDGE** Served with blue cheese crumbles, tomatoes, cucumbers and warm jalapeño bacon

#### JACKSON STEAK SALAD Romaine, carrots, radishes or tomatoes, walnuts, crushed Trisket crackers, medallions of Filet Mignon with Italian dressing

# LAND

#### **BUTCH'S PHILLY CHEESESTEAK SANDWICH**

Sliced sirloin with grilled onions, American cheese and peppers on a toasted hoagie roll Served with side of chips

#### **WESTERN BURGER**

½ lb hand formed beef Pattie with crispy fried onion strings, Al sauce, and cheddar cheese Served with side of chips

#### BROILED HERB & APPLE BRINED 1/2 CHICKEN

Served with Chef's veg of the evening and choice of side

#### **POT ROAST**

Served with confit garlic mashed potatoes, creamed horseradish, buttered peas, bourbon glazed pearl onions and brown sauce

#### 120Z HAND CUT RIBEYE STEAK

Served with crispy fried thin onions, topped with Raspberry balsamic reduction choice of side and Chefs veg of the evening

#### **80Z PRIME FILET OF BEEF**

Served with wild mushroom risotto, truffle oil, brown sauce and Chefs veg of the evening

### PASTA

Served with baby clams, and creamy garlic sauce, parmesan cheese and roasted crostinis.	15
SEA	
SEARED DIVER SCALLOPS Served with white creamy sauce, topped with zesty herb breading, Chef's of the evening and choice of side	16
HERB TEMPURA BATTERED COD & CHIPS Served with caper-tartar sauce & lemon	16
PAN SEARED SALMON Served with Chef's veg of the evening, orange-soy glaze and choice of side	18
SIDE ITEMS	4.50

#### **CONFIT GARLIC MASHED POTATOES**

**WILD MUSHROOM RISOTTO** 

**CHEDDAR CHEESE DUSTED FRIES** 

Tomato sauce, fresh mozzarella and basil

PINEAPPLE GOAT CHEESE AND FIG

Pineapple, fig and goat cheese Raspberry balsamic

**BAKED POTATO WITH CLASSIC TOPPINGS** 

**CURRY RICE** 

12

5

16

12

12

14

16

28

32

OUTDOOR PIZZAS	12in. 8 slices
CLASSIC MARGHERITA	15

15

OUR MEATY	17
Dizza cauco chroddod mozzarolla Italian caucago	

•	,	<b>J</b> '	
bacon, ham and pepperoni			

reduction	
TRIPLE CHEESE	14

### Shredded mozzarella, whipped ricotta, parmesan, herbs and garlic

Extra meat 2 | Extra vegetables 1

## **SWEETS**

GELATO OF THE WEEK	6
BERRY CLAFOUTIS WITH FRESH CREAM	6
CRÈME BRULEE	6
INDIVIDUAL CHEESE CAKE	8



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



"Our mission is to create a gathering place for the community centered on recreational golf and a quality membership experience."