

Small Bites

Bang Bang Shrimp	<i>Crispy shrimp tossed with sweet chili aioli</i>	15
Chicken & Cheese Quesadilla		12
Crispy Cauliflower	<i>Tossed in sriracha garlic aioli, cucumbers, blue cheese crumbles</i>	13
Salmon Cakes	<i>Lemon greens, horseradish sauce, & Capers</i>	12
Traditional Wings	<i>Buffalo, BBQ, Sweet Thai Chili</i>	15
Southern Caprese	<i>Mixed greens, fresh mozzarella, fried green tomato, basil, pesto, onions</i>	10
Ahi Tuna	<i>Spicy sesame crusted tuna, lemon greens, mandarin oranges, Asian dressing, wasabi aioli</i>	15
Soup of the Day	<i>French Onion and Chef's Daily Special</i>	6
Garlic Knots	<i>Freshly baked and brushed with garlic butter, parmesan cheese, parsley served with marinara</i>	7

Flat Breads

Buffalo Chicken	<i>Spicy buffalo chicken, mozzarella cheese, caramelized onions, blue cheese</i>	16
Grilled Steak	<i>Grilled steak, herb goat cheese, mozzarella, caramelized onion, mushroom, balsamic drizzle</i>	16
Veggie	<i>Grilled eggplant, zucchini, squash, portabella mushroom, spinach, feta, mozzarella, balsamic glaze</i>	13

On the Green

Sunburst	<i>Mixed greens, Mandarin oranges, berries, feta cheese, spiced pecans, tomato, onion, choice of chicken or shrimp</i>	16
Cobb Salad	<i>Mixed greens with avocado, tomato, egg, bacon, blue cheese, and grilled chicken or shrimp</i>	16
Filet & Wedge*	<i>Iceberg wedge, petite filet, bacon, blue cheese, crispy onions, blistered tomatoes</i>	17
Italian Chef	<i>Grilled Romaine, fresh mozzarella, ham, salami, grilled tomato, onion, citrus oil, pepperoncini, olives, basil</i>	16
Classic Caesar	<i>Romaine lettuce tossed with Caesar dressing, croutons, parmesan cheese, grilled chicken or shrimp</i>	14
Cowboy Burger Bowl*	<i>Angus burger, mixed greens, tomatoes, fried onions, pickles, cheddar, bacon, bbq-ranch dressing</i>	15

Substitute Salmon for \$3. All salads served with cheesy garlic bread.

Nineteenth Hole

Tuscan Pasta	18
<i>Linguini tossed with cream and white wine sauce, olive oil, garlic, artichokes, roma tomato, fresh basil, olives, Parmesan cheese and your choice of shrimp, chicken or salmon</i>	
Barbecued Mahi Mahi	20
<i>White cheddar grits, grilled asparagus and sweet corn crema</i>	
Deep South Chicken Stack	18
<i>Fire grilled chicken breast, griddled grit cake, fried green tomato, cabbage slaw, Caramelized onion and Carolina BBQ sauce</i>	
Tuna & Rice Bowl*	20
<i>Spicy sesame crusted ahi tuna, edamame, onion, basil, grilled lime, asparagus, almonds rice, chili broth served with wasabi aioli, red peppers and wonton crisps</i>	
Sugar Seared Creole Salmon*	21
<i>Dijon and brown sugar seared salmon with pepper, okra, spinach, tomato, onion and lime juice Served on a bed of rice</i>	
Peppered NY Strip*	30
<i>Red wine butter, horseradish cream sauce, grilled asparagus and garlic mashed potatoes</i>	
Bourbon Flat Iron Steak*	25
<i>Truffle fries, peppercorn jus and roasted garlic aioli</i>	
Mac and Cheese Shrimp Scampi	20
<i>Cheesy pasta with bacon and tomato topped with garlic butter shrimp and asparagus</i>	
Coffee Pork Tenderloin	21
<i>Coffee crusted pork tenderloin topped with bourbon apples served with garlic mashed potatoes, Asparagus and goat cheese</i>	

Sides and Extras 5

Vegetable Medley	Baked Potato	French Fries
Asparagus	Rice	Herbed Pasta
Mac and Cheese	Cheesy Grit Cake	Fruit Salad
Onion Rings	Sweet Potato Fries	House Side Salad

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. An 18% service charge will be added to all parties of six or more.*

Pizza Menu

Signature Items

Cheese Pizza 12-inch 13 / 16-inch 15

Pepperoni Pizza 12-inch 14 / 16-inch 16

Meat Lovers Pizza 12-inch 16 / 16-inch 18

Pepperoni, bacon, sausage, ham, pizza sauce, mozzarella cheese

Specialty Pizzas 12-inch 16 / 16-inch 18

Margherita

Fresh mozzarella, tomato, pizza sauce, topped with basil and fresh parmesan cheese

Hawaiian

Fresh pineapple, ham, pizza sauce and mozzarella cheese

BBQ Chicken

Grilled Chicken, bbq sauce, red onion, and mozzarella cheese topped with cheddar cheese and cilantro

Spinach & Artichoke

Roasted artichokes, fresh spinach and garlic with ricotta, mozzarella and parmesan cheeses

Supreme

Peppers, red onion, mushrooms, black olive and spinach with pizza sauce and mozzarella cheese

Additional Ingredients 1.5 each

Pepperoni, sausage, ham, bacon, chicken, spinach, mushrooms, red onion, pineapple, tomato, black olives,

Artichoke, banana peppers and bell peppers

Dessert

Offerings vary seasonally. Please ask your server for more details!

Molten Lava Cake

Fried Banana Cheesecake

Pecan Pie

Key Lime Pie

House Made Bread Pudding

Cannoli

Scoop of Ice Cream

Libations

Chardonnay

Altos del Plata, Argentina	\$8/\$28
Altos del Plata Reserva	\$11/\$39
Smoke Tree, Sonoma	\$11/\$39
Newton Skyside, Napa	\$13/\$44

Sauvignon Blanc

Cape Mentelle, Australia	\$14/\$49
Cloudy Bay, Marlborough	\$14/\$49

Pinot Grigio

San Angelo, Tuscany	\$8/\$28
Ecco Domani, Italy	\$8/\$28

Riesling

Relax, Germany	\$8/\$28
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Rose

Smoke Tree, Sonoma	\$10/\$35
Proverb, California	\$8/\$28

Brut & Rose

Chandon, California	\$10/\$42
Etoile, California	\$12/\$42

Sweet Star

Chandon, California	\$10/\$42
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Prosecco

Ruffino	\$10/\$42
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Champagne

Moet & Chandon Brut, France	\$13
Moet & Chandon Rose, France	\$16
Vueve Cliquot, France	\$19/\$90

Cabernet Sauvignon

Altos del Plata, Argentina	\$8/\$28
Altos del Plata Reserva	\$11/\$39
Newton Skyside, Napa	\$14/\$49
Storypoint, California	\$9/\$32
Cape Mentelle, Australia	\$14/\$49
Louis Martini, Sonoma	\$12/\$42

Pinot Noir

Smoke Tree, Sonoma	\$13/\$44
Cloudy Bay, Marlborough	\$14/\$49
10 Span, California	\$8/\$28

Malbec

Altos del Plata, Argentina	\$8/\$28
Altos del Plata Reserva	\$11/\$39
Alamos, Mendoza	\$8/\$28

Merlot

William Hill, California	\$8/\$28
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Blends

Numantheria Termes, Spain	\$10/\$35
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Canyon Road, California

\$7/\$25

Pinot Grigio
White Zinfandel
Moscato
Sauvignon Blanc
Merlot
Pinot Noir
Cabernet Sauvignon

Full bar, cocktails, and specialty libations are available. Please ask your server for more details.

Signature Cocktails

Belvedere Lemonade \$12

Belvedere Vodka, Lemonade

Orange Grove \$14

Volcan Cristalino Tequila, Orange Juice, Grand Marnier, Chandon Sweet Star

Kenzie's Bloody Mary \$12

Belvedere Vodka, Tomato Juice, Special Spices

Grand Margarita \$14

Volcan Blanco, Grand Marnier, Lime Juice

Hennessy French 75 \$14

Hennessy VSOP, Lemon Juice, Chandon Brut

Cape Frose \$14

Cape Mentelle Rose, House made Limoncello, watermelon juice, lemon juice , strawberries

Hennessy Colada \$14

Hennessy VSOP, Cream of Coconut, Pineapple Juice, Lime Juice

Fig Sparkler \$12

Chandon Sweet Star, Figenza Fig Vodka, Raspberries

Woodinville Rye Old Fashion \$14

Woodinville Rye, Woodinville Maple Syrup, Bitters

Mystic Mojo \$12

Bali Hai Rum, Pineapple, Coconut

Woodinville Blackberry Smash \$14

Woodinville Bourbon, Lemon Juice, Blackberries

Mama's Morning Brew \$12

Double Espresso Van Gogh Vodka, Kahlua, Bailey's, Cream

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