

Bright's Creek

OFF THE TEE

WINGS THREE WAYS 12

Wings cooked to order with three different finishes- mild Buffalo, spicy dry rub and honey BBQ.

CREEK CHARCUTERIE 12

Assorted cured meats, artisanal cheeses, whole grain mustard, fresh fruit and crackers

BLUE CRAB CHEESE DIP 13

Blue Crab, house made cream cheese and cheddar cheese dip served with grilled Naan bread

ON THE GREEN

CAESAR SALAD 12

Romaine, capers, grape tomatoes, shaved Parmigiano-Reggiano and house made croutons

FIG & CHEVRE 13

Mixed greens, toasted almonds, marinated figs, Chevre and Balsamic Vinaigrette

ROMAINE WEDGE 13

Romaine, bacon, hard boiled eggs, cherry tomato, Bleu Cheese dressing

Add:

Joyce Farms Chicken, fried or grilled 5

Grilled Shrimp 6

Half salads available

BUNKERS & BOGIES

Served with choice of side:
French Fries, Chips, Fresh Fruit,
Seasonal Vegetables

CLUB SANDWICH 15

Roast beef, turkey, ham and bacon, with mustard, romaine, tomato and onion on toasted white or wheat bread

CLUB BURGER 14

Brasstown Farms ground beef, romaine, sliced tomato, onion on a toasted brioche bun. Vegetarian patty available.

CLASSIC RUEBEN 13

House made corned beef and sauerkraut, Swiss cheese, Russian dressing on toasted rye bread.

THE HOG 15

Slow roasted crispy pork belly, seasoned with chef's secret rub, mixed greens, and pickled carrots served hot on a toasted brioche bun

A 20% service charge and appropriate sales tax will be added to all checks.

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



BACK NINE

Dinner entrees available
after 5:00 pm Friday and Saturday

PRIX FIXE DINNER 50

Choice of any salad from the menu,
one entree selection and choice of
dessert

MARKET PRICED LAND

Composed chef's feature with items
sourced from local farms

MARKET PRICED SEA

Composed chef's feature with
freshly sourced seafood

VEGETARIAN 35

Composed chef's feature with
vegetarian options sourced from
local resources

19TH HOLE

CHEF'S CHOICE DESSERT MP

Sourced from a local bakery, ask
your server for today's selection of
fresh made desserts

VANILLA ICE CREAM 7

Slow churned vanilla ice cream
served with a house made
chocolate chip cookie

FRESH SEASONAL FRUIT 8

Fresh seasonal fruit

JUNIOR PROGRAM

GRILLED CHEESE 6

Grilled and served with choice of
side

CHICKEN TENDERS 10

Breaded chicken tenders, served
with choice of side

PBJ 6

Peanut butter and jelly sandwich
served with choice of side

PASTA 8

Fettucini noodles with creamy
Alfredo sauce or butter

Presented by Executive Chef Matthew Silva

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