



## OFF THE TEE

### BC NACHOS 10

Crispy tortilla chips, Joyce Farms Chicken, house made sharp cheddar cheese sauce, pico de gallo, black beans, roasted corn and cilantro, fresh jalapenos

### CREEK CHARCUTERIE 11

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

### CAESER SALAD 12

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

### SUMMER SALAD 13

Mixed greens, golden raisins, blueberries, toasted almonds and goat cheese

### BC SALAD 13

Mixed greens, grape tomatoes, red onion and cucumbers

Add:

Joyce Farms Chicken 3

Grilled Shrimp 5

Blackened or Grilled Salmon 6

Half salads available

## BUNKERS & BOGIES

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

### SALMON WRAP 15

Blackened salmon, romaine, tomato, red onion, shaved Parmigiano-Reggiano and spicy ranch wrapped in a tomato-basil flour tortilla

### CLUB BURGER 14

Brasstown Farms ground beef, romaine, sliced tomato, onion on a toasted brioche bun

### THE HOG 15

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

### CURRIED CHICKEN 14

Crispy fried curried chicken, romaine, onion, sliced tomato with curry mayo on a toasted brioche bun

### CLASSIC RUEBEN 13

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

### VEGETABLE WRAP 13

Balsamic marinated portobello mushrooms, roasted red peppers, grilled onions, mixed greens, shaved Parmigiano-Reggiano, basil pesto wrapped in a spinach tortilla

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

### MARKET PRICED LAND

Composed chef's feature with items  
sourced from local farms

MP

### LAMB SHAWARMA

Middle Eastern style braised leg of  
lamb in vegetables and spices,  
served with mashed potatoes

27

### SHRIMP CREOLE TAGLIATELLE

Shrimp braised in fresh tomatoes  
and spicy peppers, served over  
home made tagliatelle pasta

24

### MARKET PRICED SEA

Composed chef's feature with  
freshly sourced seafood

MP

### SCOTTISH SALMON

Fresh salmon, served with sauteed  
seasonal vegetables, roasted root  
vegetables and Cajun remoulade

28

### ROASTED CHICKEN

Roasted half chicken from Joyce  
Farms, marinated in house made  
Asian Barbeque, served with  
sesame ginger zucchini and chef's  
featured side

26

## 19TH HOLE

### CHEF'S CHOICE DESSERT

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

MP

### VANILLA ICE CREAM

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

7

### FRESH SEASONAL FRUIT

Fresh seasonal fruit macerated in  
chef's choice of liqueur

8

## JUNIOR PROGRAM

### GRILLED CHEESE

Grilled and served with choice of  
side

6

### CHICKEN TENDERS

Breaded chicken tenders, served  
with choice of side

10

### PBJ

Peanut butter and jelly sandwich  
served with choice of side

6

### PASTA

Fresh seasonal vegetables served  
with house made pasta tossed in  
butter and cheese

8

**Presented by Executive Chef Matthew Silva**

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