

THE GRILLE

AT STONEGATE GOLF CLUB

STARTERS

Traditional Chicken Wings 10 | 16

Six or ten large wings tossed in your choice of sauce, served with blue cheese or ranch dressing and vegetable spears

 Order your wings grilled for a gluten-free option

Sauces: Garlic Parmesan | Honey Mustard | Teriyaki

Sweet Baby Ray's BBQ | Hot or Mild Buffalo | Sweet Thai Chili

Chicken Tenders | 13

Three buttermilk and herb marinated tenders, tossed in a mesquite dry rub, served with fries or house chips

 Order your tenders grilled for a gluten-free option

Sauces: Garlic Parmesan | Honey Mustard | Teriyaki


Sweet Baby Rays BBQ | Hot or Mild Buffalo | Sweet Thai Chili

Steamed Dumplings | 12

Served with sweet chili teriyaki

Yum Yum Shrimp | 15

Six hand-breaded fried shrimp, drizzled with Yum Yum sauce, served with coleslaw and pickled ginger

 Order your shrimp grilled for a gluten-free option

Chips & Salsa or Warm Queso | 7

Tri-color tortilla chips served with your choice of house-made fire roasted tomatillo salsa or a green chili cheese sauce

Chili Nachos | 15

Generous serving of tortilla chips topped with house-made chili, pico de gallo, jalapeños, salsa, sour cream and nacho cheese

Add guacamole +\$.99

Chicken or Shrimp Quesadilla 13 | 16

Choice of grilled chicken or sautéed shrimp, served in a toasted flour tortilla with cheddar and Monterey Jack cheese and a side of sour cream, pico de gallo and salsa

SOUP & SALADS

Soup of the Day 5 | 7

House-Made Chili 6 | 8

Classic Caesar 6 | 12

Crisp romaine, garlic croutons, and shaved Parmesan cheese, served with a creamy Caesar dressing

Garden Salad 6 | 12

Spring mix and romaine lettuce topped with cucumbers, carrots, red onions, tomatoes and garlic croutons with choice of dressing

Cobb Salad | 17

Chopped romaine and spring mix topped with grilled chicken, chopped bacon, diced tomatoes, fresh avocado slices, hard-boiled egg, and feta cheese crumbles, served with a red wine vinaigrette

Greek Salad | 16

Crisp romaine lettuce topped with tomatoes, cucumbers, red onions, Kalamata olives, pepperoncini, garbanzo beans, feta cheese crumbles and pita bread, served with Greek dressing


Additions: Grilled Chicken +\$7 | Four Shrimp +\$8 | Salmon +\$9

Dressings: Balsamic Vinaigrette | Blue Cheese | Honey Mustard | Caesar | Lite Italian Ranch | Raspberry Vinaigrette | Red Wine Vinaigrette | Thousand Island

HANDHELDS

Served with a dill pickle and your choice of side:

fries, sweet potato fries, house-made chips, coleslaw, fresh fruit, side Garden Salad or Caesar Salad

 Gluten-free bread available upon request

Classic Reuben | 15

Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on grilled marbled rye bread

The Iron Club | 14

Turkey, ham, bacon, Swiss cheese, lettuce, tomato and mayonnaise, served on toasted white bread

Portobello Mushroom Melt | 13

Caramelized onions, herb aioli, Swiss and cheddar cheese, served on grilled marbled rye bread

Bacon Jam Grilled Cheese | 14

Bacon jam, Gouda, provolone and cheddar cheese, melted to perfection on toasted ciabatta bread

Grilled Chicken Sandwich | 14

Grilled chicken breast topped with bacon, lettuce, tomatoes, onions, pickles and Swiss cheese, served on a brioche bun

Hot Dog | 10

Quarter pound hot dog served on a brioche bun with choice of toppings: relish, diced onions and sauerkraut (+.50 each)

BASKETS & SIDES

Fries Basket 6 | Sweet Potato Fries Basket 7 | Onion Rings Basket 7

Side Caesar or Garden Salad 6 | Vegetable Medley 7 | Sautéed Asparagus 7

*Rice Pilaf 6 | *Mashed Potatoes 5

*Available after 4PM

 Vegetarian |  Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies. An 18% gratuity charge will be added for parties of six or more.

BURGERS

Served with lettuce, tomato, onion, dill pickle and choice of side: fries, sweet potato fries, coleslaw, fresh fruit or house-made chips

 Gluten-free bun available upon request

Build Your Own Angus Burger | 14

8 oz Angus beef patty served on a toasted brioche bun
Cheese: American, cheddar, pepper-jack, Swiss or blue cheese
Sauce: Herb aioli or house sauce (mayonnaise and ketchup)
Toppings: Bacon, grilled onions, sautéed mushrooms and jalapeños (+1 each), fresh avocados (1.25)

Beyond Burger | 15

Grilled veggie burger topped with mushrooms, served on a toasted brioche bun with herb aioli | Cheese available upon request

CLUB FAVORITES

Fish & Chips | 16

7 oz beer-battered haddock seasoned with Old Bay, served with fries or house-made chips, lemon wedge and coleslaw

Shrimp Basket | 18

Eight jumbo hand-breaded shrimp served over your choice of fries or sweet potato fries with a lemon wedge and coleslaw

Chicken Alfredo | 22

Fettuccine pasta tossed in a roasted garlic Alfredo sauce with grilled chicken breast, served with garlic breadsticks and a side salad

ENTRÉES


Available after 4PM | Served with a side salad

Grilled Salmon | 24

7 oz sweet chili glazed salmon served with rice pilaf and asparagus

Shrimp Ashley | 26

Shrimp sautéed with spinach, garlic, white wine and cream, served over angel hair pasta with tomato concassé and garlic breadsticks

 Gluten free pasta available upon request

Metro Beef Filet | 27


6 oz cut topped with an asiago peppercorn sauce and crispy tabasco fried onions, served with a baked potato and asparagus

Cheese Ravioli Carbonara | 24

Cheese ravioli tossed with slab bacon, spring peas, tomato bruschetta, spinach and garlic, served with garlic breadsticks

Eggplant Parmesan | 18

Breaded Italian eggplant topped with roasted garlic marinara, provolone and parmesan cheese, served over angel hair pasta

 Gluten free pasta available upon request

SWEET TREATS

All desserts are served with whipped cream

Add Dessert Sauce Drizzle: Kiwi, Raspberry, Caramel, Chocolate, or White Chocolate

 Flourless Chocolate Cake 6 | Limoncello Mascarpone Cake 6 | New York Cheesecake 6 | The Solivita Brownie Sundae 6
Vanilla Ice Cream 6

Two large scoops of vanilla ice cream | Make it three scoops +1

HOUSE RED WINE

Canyon Road Cabernet Sauvignon, California 6 | 23

Canyon Road Merlot, California 6 | 23

HOUSE WHITE WINE

Canyon Road Pinot Grigio, California 6 | 23

Canyon Road Chardonnay, California 6 | 23

Additional brands available upon request

SPECIALTY COCKTAILS

Mulligan Mary | 7

Vodka, Charleston Southern Bloody Mary Mix, garnished with celery and olives

The Palms Peachy Jack | 8

Jack Daniel's, peach schnapps and Sprite, garnished with lemon

The Cypress Margarita | 8

Camarena Silver Tequila, fresh lime sour mix and triple sec
Add a shot of Grand Marnier +\$1.50

NON-ALCOHOLIC | 3.25

Pepsi | Diet Pepsi | Dr. Pepper | Sierra Mist
Brisk Sweet Tea | Unsweetened Tea | Lemonade
Ginger Ale | Apple Juice | Orange Juice

BEERS & SELTZERS

On Tap

Guinness 6 | Michelob Ultra 5 | Yuengling 5
Craft beers on tap change often. Please ask your server for options.

Domestic Cans & Bottles | 6

Budweiser | Bud Light | Coors Light | Miller Lite
Michelob Ultra | Yuengling

Import/Craft Cans & Bottles | 7

Abita | Blue Moon | Cigar City | Corona | Corona Light
Heineken | Sam Adams

White Claw Hard Seltzer | 5

Mango | Lime | Grapefruit | Watermelon
Tangerine | Black Cherry