

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
Blue cheese or ranch dressing is limited of 2 per order

🌾 Order your wings grilled for a gluten-free option

Sauces (+.75 each): 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(+.75 each): Garlic Parmesan | Honey Mustard | Teriyaki
Sweet Baby Rays BBQ | Hot or Mild Buffalo | Sweet Thai Chili

Parmesan Crusted Spinach Dip | 13

Creamy house-made spinach dip topped with a garlic parmesan cheese crust, served with pita chips

Yum Yum Shrimp | 15

Seven 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

🌿 Garden Salad 6 | 10

Romaine lettuce topped with cucumbers, carrots, red onions, tomatoes and garlic croutons with choice of dressing

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

🌿 Classic Caesar 6 | 10

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

The Solivita Chef Salad | 16

Crisp romaine lettuce, ham, turkey, hard boiled eggs, shredded Monterey Jack & cheddar cheese, tomatoes and croutons

Mandarin Chicken Salad | 16

Chopped Romaine lettuce topped with grilled chicken, Mandarins, bell peppers, cucumbers, carrots and wontons, served with cucumber wasabi dressing

Additions: Grilled Chicken +\$7 | Six Shrimp +\$9 | Grilled 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. Wheat bread available upon request. 🌾 Gluten-free bread available upon request

Classic Reuben | 15

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

🌾 Buffalo Chicken Sandwich | 15

Fried or grilled chicken patty topped with buffalo sauce, provolone cheese, lettuce, tomatoes and onions, served on a ciabatta bread

The Rachel | 15

Turkey, Swiss cheese, coleslaw, Thousand Island dressing on a grilled marble Rye bread

BLT | 14

1/4lb of bacon, lettuce and tomatoes served on toasted white bread with mayo

Caprese Sandwich | 14

Sliced Tomatoes, fresh mozzarella and spinach, topped with a balsamic glaze, served on a toasted ciabatta bread

Hot Dog | 10

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

Solivita Cheesesteak Sandwich | 16

Warm hoagie roll filled with Philly steak meat cooked to order with onions, peppers and American cheese

BASKETS & SIDES

Fries Basket 6 | Sweet Potato Fries Basket 7 | Onion Rings Basket 7 | *Rice Pilaf 6

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

*Available after 4PM

🌿 Vegetarian | 🌾 Gluten Free | V Vegan

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

8oz 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)

V Beyond Burger | 15

Grilled veggie burger topped with mushrooms, served on a toasted brioche bun | Cheese and sauces are available upon request

Patty Melt | 15

8oz burger patty served on a grilled marble rye bread with caramelized onions, herb aioli, Swiss cheese and cheddar cheese

CLUB FAVORITES

Fish & Chips | 17

8oz beer-battered haddock seasoned with Old Bay, served with fries or house-made chips, lemon wedge and coleslaw

Shrimp Basket | 19

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
🌾 Gluten-free pasta available upon request

ENTRÉES

Available after 4PM | Served with a side salad

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

New York Strip Steak | 25

12oz NY Strip, topped with an asiago peppercorn sauce and crispy tabasco fried onions. Served with a baked potato and asparagus

Braised Beef Short Rib | 29

Served with cabernet red wine demi-glace, mashed potatoes and vegetable medley

Chicken Parm Pasta | 23

Tender chicken breast, lightly breaded & fried, then topped with marinara sauce & mozzarella cheese. Served over fettuccine pasta tossed with roasted garlic marinara sauce and garlic breadsticks

🌾 Grilled Salmon | 26

8oz sweet chili glazed salmon served with rice pilaf and asparagus

🌿 Eggplant Parmesan | 19

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 | Apple Pie À La Mode 7

Vanilla Ice Cream 6

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

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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

Charleston Southern Bloody Mary Mix and Vodka, 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 | Ginger Ale | Lemonade
Brisk Sweet Tea | Unsweetened Tea | 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

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

White Claw Hard Seltzer | 5

Mango | Lime | Grapefruit | Watermelon | Tangerine | Black Cherry