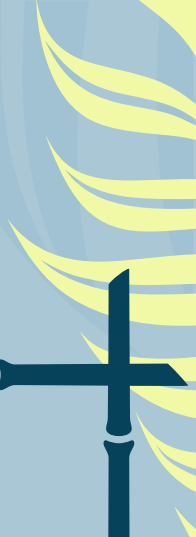




THE GRILLE

AT STONEGATE GOLF CLUB



SMALL PLATES

CHICKEN WINGS* 11 | 17

5 or 10 wings served with celery, carrots, and your choice of bleu cheese or ranch – prepared mild, medium, hot, BBQ, blackened, garlic parm, or sweet Thai chili

All additional sauces & dressings +1

YUM YUM SHRIMP* 15

Seven golden fried shrimp served with coleslaw and pickled ginger

JUMBO PRETZEL 13

Soft pretzel served with honey mustard and beer cheese sauce

CHEESE QUESADILLA 12

12" tortilla grilled and filled with cheddar jack cheese, served with salsa and sour cream

Add sautéed peppers & onions 1

Add on: chicken +4, shrimp +6, beef +7

BEEF CHILI NACHOS 14

Tortilla chips smothered in chili, queso blanco, and jalapeños served with sour cream and salsa
Just chips and dips 12 

**To make wings and tenders gluten free, ask your server to grill items*

CLUB FAVORITES*

All club favorites are served with your choice of side listed on the back

CLASSIC REUBEN 16

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

CLASSIC GRILLED CHICKEN CLUB 16

Grilled chicken breast on a toasted brioche bun with bacon, Swiss cheese, lettuce, tomato, red onions, and pickle chips

HOUSE BURGER/VEGGIE BURGER 16

Half-pound burger grilled to your liking topped with lettuce, tomato, red onion, and your choice of cheese on a toasted brioche bun

Additional toppings for +1 each: sautéed mushrooms, sautéed onion, bacon, jalapeños

BLT 14

Applewood-smoked bacon with crisp romaine lettuce and tomato, served on toasted white bread with mayonnaise

FRENCH DIP 16

Thinly sliced roasted beef with Swiss cheese on a hoagie roll and a side of au jus

Add on: mushrooms, peppers and onions +1

SHRIMP BASKET 18

Eight large shrimp hand-breaded and fried golden brown, served with a lemon wedge and coleslaw

SOUTHERN FRIED CHICKEN TENDERS 14

Served with your choice of sauce and dressing

SOUPS & SALADS

SOUP DU JOUR 6 | 8

HOUSE-MADE CHILI 6 | 8

HOUSE SALAD 6 | 10

Romaine lettuce, cucumber, carrots, and heirloom grape tomatoes

CAESAR SALAD 6 | 10

Romaine lettuce, shaved Parmesan, and garlic croutons tossed in a creamy Caesar dressing

MANDARIN SALAD 13

Romaine lettuce, cucumber, red peppers, heirloom grape tomatoes, mandarin oranges, and toasted almonds, served with sesame vinaigrette

ADD A PROTEIN TO ANY SALAD

Chicken +4 | Shrimp +6 | Salmon +7

DRESSINGS

*Balsamic | Bleu Cheese | Ranch | Honey Mustard
Sesame Vinaigrette | Italian | Raspberry Vinaigrette
Oil and Vinegar | Thousand Island*

BASKETS & DOGS

FRIES 6 | HOUSE CHIPS 6

SWEET POTATO FRIES 7

ONION RINGS 7

HOT DOG (À LA CARTE) 6

BBQ PULLED PORK SANDWICH 14

House-smoked pulled pork, tossed in BBQ sauce, served on a toasted brioche bun with pickle chips and coleslaw

THE RACHEL 16

Turkey, Swiss cheese, coleslaw and Thousand Island dressing, served on grilled marbled rye bread

TRIPLE BOGEY CLUB 16

Ham, turkey, and bacon with Swiss and cheddar cheese, lettuce, tomato, and mayo, served on toasted wheat bread

FISH AND CHIPS 17

Half-pound filet of haddock, beer-battered and fried golden brown, seasoned with Old Bay, served with coleslaw, tartar sauce and garnished with lemon wedge

CHOICE OF BREAD

White, wheat, rye, brioche bun, ciabatta, flour 12" inch wrap, or gluten-free bun

CHOICE OF CHEESE:

American, bleu cheese crumbles, cheddar, pepperjack, provolone, or Swiss.

 Gluten-Free |  Vegetarian | * Gluten-Free Option Available

*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.*

SIDES

FRIES | COLESLAW
HOUSE CHIPS

PREMIUM SIDES +1

SWEET POTATO FRIES
FRUIT | ONION RINGS

ENTRÉES

Available after 4PM. All entrées come with a small garden salad or Caesar salad, one starch, and one vegetable (pasta dishes only come with a salad choice).

FETTUCCINE ALFREDO 20

Creamy combination of fresh garlic, Parmesan cheese, and white wine served with garlic toast
Add chicken +4, shrimp +6, Salmon +7

SPAGHETTI AND MEATBALLS 22

Bed of spaghetti covered with house-made marinara and meatballs, served with garlic toast

ATLANTIC SALMON FILLET 26

Served either grilled or blackened, then topped with chef's bourbon-citrus glaze

SHRIMP ASHLEY 26

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

HALF RACK BBQ RIBS 25

Half rack of ribs cooked low and slow for fall-off-the-bone tenderness

RED SNAPPER 28

Pan-seared and accompanied with a fruit salsa

SOLIVITA SPECIAL 30

8oz filet mignon grilled and prepared to your desired temperature, topped with asiago peppercorn cream sauce and crispy fried onions

EGGPLANT PARMESAN 19

Breaded Italian eggplant topped with roasted garlic marinara, provolone and Parmesan cheese, served over fettuccine pasta

STARCHES (+6 À LA CARTE)

MASHED POTATOES | RICE PILAF
BAKED POTATO

VEGETABLES (+6 À LA CARTE)

BROCCOLI | ASPARAGUS
VEGETABLE MEDLEY

WINE & COCKTAILS

Happy Hour Monday - Thursday from 1PM - 4PM.

BEER

Draught - 16oz

MICHELOB ULTRA 6

YUENGLING LAGER 6

STELLA ARTOIS 7

GUINNESS 7

Ask your server about rotating selections

DOMESTIC (12oz CANS) 6

Coors Light, Miller Lite, Yuengling Lager, Yuengling Flight, Budweiser, Bud Light, Michelob Ultra

MIX N' MATCH BUCKETS OF FIVE DOMESTIC CANS 25

IMPORTS/PREMIUMS (12oz CANS) 7

Heineken, Corona Extra, Corona Premier, Corona Light, Modelo, Blue Moon, Lagunitas, Stella Artois, Guinness, Athletic, Assorted IPAs

Ask your server about rotating selections

MIX N' MATCH BUCKETS OF FIVE IMPORTS/PREMIUM CANS 30

COCKTAILS

MULLIGAN MARY 9

Georgi Vodka, Zing Zang and black pepper garnished with lime and olive

CYPRESS MARGARITA 9

Capitán Tequila, sweet and sour mix, triple sec, garnished with a lime.

Add a Grand Marnier floater for +3

OAKS SWEET TEE 9

Tito's Vodka, lemonade, choice of sweetened or unsweetened tea, garnished with lemon

SAND TRAP SANGRIA 7

Red or white wine, pineapple juice, simple syrup, splash of Starry, garnished with a lime

BIRDIE BREEZE 8

White rum, cranberry and pineapple juice, splash of Starry, garnished with a lime

SOFT DRINKS 3

Pepsi, Pepsi Zero, Starry, Dr. Pepper, Ginger Ale, Tea (Sweetened or Unsweetened), Lemonade

HOUSE WINES

	6oz	9oz
CHARDONNAY	6	8
SAUVIGNON BLANC	6	8
PINOT GRIGIO	6	8
WHITE ZINFANDEL	6	8

	6oz	9oz
CABERNET	6	8
MERLOT	6	8
PINOT NOIR	6	8
MOSCATO	6	8