

SUNDAY MENU

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.

ALL DAY EVERY SUNDAY AT THE GRILLE

SUNDAY FOOTBALL MENU

FUMBLE FRIED PICKLE BASKET 12

Fried golden crispy brown pickle chips,
served with rémoulade sauce

BUFFALO BILLS BUFFALO CHICKEN DIP 13

Served with tortilla chips

SAN FRANCISCO 49ERS PORK DUMPLINGS 13

Seven steamed dumplings served
with sweet chili Teriyaki

PHILADELPHIA EAGLES BONELESS WINGS 14

Choice of Sauce: Hot Buffalo,
Mild Buffalo, Sweet Thai Chili or BBQ

DALLAS COWBOYS BBQ PULLED PORK SLIDERS 14

Served with a side of coleslaw or kettle chips



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