

DRIVING RANGE

Shrimp Cocktail GF 16.95

six large gulf shrimp, cocktail sauce, lemon

Thai Crispy Shrimp 15.95

creamy spicy thai aioli

Calamari 15.95

crispy Rhode Island calamari, hand-cut, rings only, marinara

Tuna Poke 15.95

diced yellowfin tuna, fresh avocado, edamame, cucumber, wonton chips
choice of sweet chili sambal, mango teriyaki, or sriracha aioli

Meatballs PGF 15.95

beef, veal & pork meatballs, marinara, parmesan cheese, toasted garlic baguette

Chicken Wings PGF 16.95

eight wings dusted in seasoned flour, buffalo sauce, blue cheese dressing

Chips & Guac 16.95

tortilla chips, mozzarella, lettuce, guacamole, diced tomatoes, pico de gallo

Potato Skins 13.95

three potato skins, bacon, blue cheese, cheddar, scallions, sour cream

Whipped Burrata PGF 16.95

roasted baby heirloom tomatoes, garlic, fresh herbs, roasted garlic baguette

Mozzarella Wedges 15.95

four house-made wedges, fresh basil, marinara

Tavern Onion Soup 13.95

french baguette, provolone cheese

Chili GF 9.95 / 13.95

chunky no bean chili, onions, cheddar cheese

Soup of the Day 9.95 / 13.95

AROUND THE GREENS

Burrata Salad PGF 16.95

arugula, burrata cheese, heirloom tomato, french baguette, balsamic glaze, lemon truffle vinaigrette

Caesar Salad PGF 14.95

romaine, croutons, caesar dressing, parmesan cheese

Beet Salad GF 16.95

mixed greens, roasted beets, goat cheese, mandarin oranges, candied pecans, orange poppyseed vinaigrette

Sam Snead's Salad GF 13.95

mixed greens, tomato, cucumber, black olives, red onion, balsamic vinaigrette

Chopped Salad PGF 16.95

mixed greens, baby hairloom tomatoes, bacon, croutons, cheddar cheese, blue cheese crumbles, grapefruit vinaigrette

Cobb Salad GF 16.95

mixed greens, tomato, hard boiled egg, avocado, cheddar cheese, bacon, house-made ranch dressing

Salad Add-Ons:

Add Grilled Chicken +8 Add Sautéed Shrimp +12
Add 3oz. Crab Cake +14 Add Atlantic Salmon +14
Add 7oz. Steak +16

MAIN COURSE

Substitute your starch for baked potato +2.95 or loaded baked potato +4.95

Fresh Catch PGF MKT

parmesan risotto, mixed vegetables, lemon beurre blanc, basil oil

Snapper Provencal PGF 35.95

oreganata crumb, tomatoes, mixed olives, capers, herb de provence, parmesan risotto

Teriyaki Salmon PGF 32.95

fresh Atlantic salmon, mixed vegetables, yellow rice, asian vegetables, teriyaki sauce

Seared Scallops GF 39.95

fresh diver scallops, mixed vegetables, yellow rice, lemon & brown butter sauce

Crab Cakes 34.95

two 3oz. Maryland style crab cakes, yellow rice, mixed vegetables, stone ground mustard aioli

Fish & Chips 19.95

beer batter cod, coleslaw, tartar sauce, french fries

Seafood Fettucine PGF 42.95

Key West pink shrimp, 6oz. Maine lobster tail, grape tomato, arugula, garlic cream sauce

Twin Lobster Tails GF 44.95

two 6oz. Maine lobster tails, drawn butter, mixed vegetables, parmesan risotto

Coconut Shrimp 27.95

seven fried coconut shrimp, yellow rice, mixed vegetables, spicy thai aioli

Short Ribs GF 34.95

red skin mashed potatoes, bacon brussels sprouts, balsamic glaze, burgundy demi-glaze

8oz. Filet Mignon GF 42.95

red skin mashed potatoes, mixed vegetables, Maître d'hôtel butter, red wine demi-glaze
Add 6oz. Maine lobster tail +23

Roasted Chicken GF 32.95

half bone-in roasted chicken, gravy, red skin mashed potatoes, mixed vegetables

Chicken Milanese 27.95

arugula, heirloom tomato, shaved parmesan, lemon truffle vinaigrette, angel hair marinara

Chicken Parmesan 27.95

breaded chicken breast, mozzarella cheese, parmesan cheese, angel hair marinara

Chicken Broccoli Pasta 24.95

grilled chicken breast, broccoli, penne alla vodka, basil, parmesan cheese

Baked Ziti 24.95

tomato, ricotta, mozzarella, italian sausages

Spaghetti Carbonara 24.95

egg, pecorino romano, guanciale

Birdie Burger PGF 19.95

8oz. prime beef, caramelized onions, cheddar cheese, bacon, lettuce, tomato, chipotle aioli

Patty Melt PGF 19.95

8oz. prime beef, american cheese, caramelized onions, rye bread, 1000 island

Prime Cheeseburger PGF 16.95

8oz. prime beef, cheddar cheese, lettuce, tomato

add fresh jalapenos + .95

add sauteed mushrooms + .95

add sauteed onions + .95

add avocado + 1.95

add bacon + 1.95

BBQ Ribs PGF 25.95 / 35.95

full rack or half rack of baby back ribs, french fries, cole slaw

Steak Quesadilla 23.95

shaved prime rib, mushrooms, onions, american cheese, chipotle aioli

Caprese Flatbread 17.95

Roma tomato, fresh basil, mozzarella

Steak & Blue Flatbread 23.95

sliced steak, blue cheese, mushrooms, mozzarella cheese, caramelized onions

SIDES

Half House Salad 6.95

Half Caesar Salad 7.95

Sweet Potato Waffles 7.95

Truffle Fries 8.95

Onion Rings 7.95

GF = Gluten Free PGF = Potentially Gluten Free

Corey Hepburn - Executive Chef

Georgian Ilie - General Manager

A 3.25% fee will be added to all non-cash transactions.

The consumption of raw or undercooked food items may cause foodborne illness.