

Small Bites

Salmon Cakes	<i>Lemon greens, horseradish sauce, & Capers</i>	10
Bang Bang Shrimp	<i>Crispy shrimp tossed with sweet chili aioli</i>	15
Chicken Quesadilla	<i>Flour tortilla, seasoned chicken, cheddar and jack cheese</i>	12
Crispy Cauliflower	<i>Tossed in sriracha garlic aioli, cucumbers, blue cheese crumbles</i>	13
Traditional Wings	<i>Buffalo, BBQ, Sweet Thai Chili, Garlic Parmesan, Bourbon</i>	15
Caprese	<i>Fresh tomato, mozzarella, basil, pesto, balsamic</i>	10
Ahi Tuna	<i>Spicy sesame crusted tuna, lemon greens, mandarin oranges, Asian dressing, wasabi aioli</i>	15
Soup of the Day	<i>French Onion and Chef's Daily Special</i>	6
Garlic Knots	<i>Freshly baked and brushed with garlic butter, parmesan cheese, parsley served with marinara</i>	7

Flat Breads

Buffalo Chicken	<i>Buffalo chicken, mozzarella cheese, caramelized onions, blue cheese,, ranch drizzle</i>	16
Grilled Steak	<i>Grilled steak, herb goat cheese, mozzarella, caramelized onion, mushroom, balsamic drizzle</i>	16
Veggie	<i>Grilled eggplant, zucchini, squash, portabella mushroom, spinach, feta, mozzarella, balsamic glaze</i>	13
S'mores	<i>Chocolate, marshmallows, graham crackers, chocolate sauce drizzle</i>	14

On the Green

Sunburst	<i>Mixed greens, Mandarin oranges, berries, feta cheese, spiced pecans, tomato, onion, choice of chicken or shrimp</i>	16
Cobb Salad	<i>Mixed greens with avocado, tomato, egg, bacon, blue cheese, and grilled chicken or shrimp</i>	16
Filet & Wedge*	<i>Iceberg wedge, petite filet, bacon, blue cheese, crispy onions, blistered tomatoes</i>	18
Chef Salad	<i>Lettuce mix, ham, turkey, shredded cheese, croutons, tomato, onion and boiled egg</i>	16
Classic Caesar	<i>Romaine lettuce with homemade Caesar dressing, croutons, shaved parmesan cheese, grilled chicken or shrimp</i>	15
Cowboy Burger Bowl*	<i>Angus burger, mixed greens, tomatoes, fried onions, pickles, cheddar, bacon, bbq-ranch dressing</i>	16
Steak Tortilla Salad	<i>Chimichurri skirt steak, cotija cheese, corn tortilla, corn salsa, pico de gallo</i>	16

Nineteenth Hole

Short Rib	28
<i>Garlic and Parmesan braised short rib with Florentine potatoes , grilled tomato and peppers</i>	
Barbecued Mahi Mahi	20
<i>White cheddar grits, grilled asparagus and sweet corn crema</i>	
Chicken Pomodoro	22
<i>Pan seared chicken in pomodoro sauce, fried gnocchi, seasoned green beans topped with Parmesan cheese</i>	
Three Little Pigs	22
<i>Coffee crusted pork tenderloin served on goat cheese mashed potatoes, asparagus and Apple cherry gastrique</i>	
Cedar Plank Salmon*	22
<i>Dijon and brown sugar crusted salmon a cedar plank, julienne vegetables, confetti rice, grilled lemon</i>	
Peppered NY Strip*	30
<i>Grilled, hand cut strip steak topped with garlic herb butter, mashed potatoes, asparagus</i>	
Petite Filet Oscar*	28
<i>4 oz Filet mignon topped with lobster, shrimp, asparagus and a creamy Dijon sauce Served on cowboy potatoes</i>	
Mac and Cheese Shrimp Scampi	20
<i>Cheesy pasta with bacon and tomato topped with garlic butter shrimp and asparagus</i>	
Tuscan Pasta	20
<i>Linguine, sundried tomatoes, olives, spinach, garlic, fresh basil, artichoke, Parmesan cheese In a creamy white wine sauce *Substitute Salmon \$3 Seared Ahi Tuna \$4</i>	

Sides and Extras 5

Vegetable Medley	Baked Potato	French Fries
Asparagus	Rice	Herbed Pasta
Mac and Cheese	Cheesy Grit Cake	Fruit Salad
Onion Rings	Sweet Potato Fries	House Side Salad

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. An 18% service charge will be added to all parties of six or more.*

Pizza Menu

Signature Items

Cheese Pizza 12-inch 13 / 16-inch 15

Pepperoni Pizza 12-inch 14 / 16-inch 16

Meat Lovers Pizza 12-inch 16 / 16-inch 18

Pepperoni, bacon, sausage, ham, pizza sauce, mozzarella cheese

Specialty Pizzas 12-inch 16 / 16-inch 18

Margherita

Fresh mozzarella, tomato, zesty pizza sauce, topped with basil and fresh parmesan cheese

Hawaiian

Fresh pineapple, ham, bacon, red onion, pizza sauce and mozzarella cheese

BBQ Chicken

Grilled Chicken, bbq sauce, red onion, and mozzarella cheese topped with cheddar cheese and cilantro

Spinach & Artichoke

Roasted artichokes, fresh spinach and garlic with feta, mozzarella and parmesan cheeses

Supreme

Peppers, red onion, mushrooms, black olive and spinach with pizza sauce and mozzarella cheese

Additional Ingredients 1.5 each

Pepperoni, sausage, ham, bacon, chicken, meatballs, spinach, mushrooms, red onion, pineapple, tomato, black olives,
Artichoke, banana peppers and bell peppers

Dessert

Offerings vary seasonally. Please ask your server for more details!

Molten Lava Cake

Fried Banana Cheesecake

Pecan Pie

Key Lime Pie

House Made Bread Pudding

Cannoli

Scoop of Ice Cream

S'Mores Flatbread

Wine List

Chardonnay

Altos del Plata, <i>Argentina</i>	\$8/\$28
Terrazas Reserva, <i>Argentina</i>	\$18/\$49
Smoke Tree, <i>Sonoma</i>	\$13/\$44
Skyside, <i>Napa</i>	\$13/\$44

Sauvignon Blanc

Cape Mentelle, <i>Australia</i>	\$18/\$49
Cloudy Bay, <i>Marlborough NZ</i>	\$18/\$49

Pinot Grigio

Ecco Domani, <i>Italy</i>	\$8/\$28
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Riesling

Relax, <i>Germany</i>	\$8/\$28
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Rose

The Palm, <i>Vin De Provence</i>	\$10/\$35
Cape Mentelle, <i>Australia</i>	\$14/\$49

Brut & Rose

Chandon, <i>California</i>	
(Brut, Rose & Sweet Star)	\$13/\$45

Prosecco

Ruffino	\$10/\$42
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Champagne

Wycliff Brut	\$8/\$25
Veuve Clicquot, <i>France</i>	\$19/\$90

Cabernet Sauvignon

Altos del Plata, <i>Argentina</i>	\$8/\$28
Terrazas Reserva, <i>Argentina</i>	\$11/\$39
Skyside, <i>Napa</i>	\$14/\$49
Storypoint, <i>California</i>	\$13/\$44
Louis Martini, <i>Sonoma</i>	\$12/\$42

Pinot Noir

Smoke Tree, <i>Sonoma</i>	\$15/\$46
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Malbec

Altos del Plata, <i>Argentina</i>	\$8/\$28
Terrazas Reserva, <i>Argentina</i>	\$11/\$39
Alamos, <i>Mendoza</i>	\$8/\$28

Merlot

William Hill, <i>California</i>	\$8/\$28
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Other Reds

Numanthia Termes, <i>Spain</i>	\$16/\$42
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House Wines

\$7/\$25

Canyon Road, <i>Pinot Grigio, California</i>
Canyon Road, <i>White Zinfandel, California</i>
Canyon Road, <i>Moscato, California</i>
Canyon Road, <i>Sauvignon Blanc, California</i>
Canyon Road, <i>Merlot, California</i>
Canyon Road, <i>Pinot Noir, California</i>
Canyon Road, <i>Cabernet Sauvignon, California</i>

Signature Cocktails

Kenzie's Bloody Mary \$11

Belvedere Vodka, Tomato, Spices

Moscow Mule \$11

Belvedere Vodka, Ginger Beer, Lime Juice

Back Porch Lemonade \$11

Belvedere Vodka, Lemonade

Hennessy Sangria \$13

Hennessy VS, Wine, Strawberry puree, Juices

French 75 \$13

Hennessy VS, Lemon Juice, Chandon Brut

Spice Mule \$11

Captain Morgan, Cranberry, Ginger Beer

Old Fashioned \$13

Woodinville Bourbon, Simple syrup, Bitters

Bees Knees \$12

Tanqueray Gin, Lemon Juice, Honey

Volcan Margarita \$11

Volcan Blanco Tequila, Triple Sec, Lime

Blackberry Smash \$13

Woodinville Bourbon, Lemon, Blackberries

Paloma \$11

Volcan Blanco Tequila, Grapefruit, Lime

Seasonal Mimosa \$10

Chandon Sparkling and Seasonal juices

Hennessy Colada \$13

Frozen Pina Colada featuring Hennessy VS

Blackberry Lemonade \$11

Volcan Blanco Tequila, Lemonade, muddled blackberries

Flights

Woodinville Flight \$25

Featuring pours of Woodinville Bourbon, Woodinville Rye and Woodinville Port Cask

Hennessy Flight \$30

Featuring pours of Hennessy VS, Hennessy Black and Hennessy VSOP Privilege

Full bar, cocktails, and specialty libations are available.

Please ask your server for more details.