

# BRUNCH MENU

## BREAKFAST

**\*EGGS YOUR WAY | 16** ☒

two eggs cooked to order, bacon, house potatoes, choice of toast

**\*CORNED BEEF HASH | 15**

red potatoes, green peppers, red onions, poached eggs, Dijon hollandaise

**\*EGGS BENEDICT | 15**

rosemary ham, English muffins, hollandaise, breakfast potatoes

**\*CARNITAS CHILAQUILES | 13**

braised pork, roasted tomato & chili sauce, brined cheese crumbles, scrambled eggs, cilantro, avocado

**\*BREAKFAST WRAP | 12**

scrambled eggs, bacon, cheddar cheese, Pico de Gallo, spinach tortilla

**\*BLUEBERRY PANCAKES | 17**

blueberry & yuzu compote, cinnamon crema, sunny side up eggs, bacon

**SAUSAGE MUFFIN | 10**

house made pork & sage sausage, American cheese, over medium egg, English muffin

**BREAKFAST SIDES**

bacon | 7

\*chicken apple sausage | 7

hash browns | 6

house potatoes | 6

\*one egg | 5

## GREENS

**MARKET MIXED SALAD | 8**

mixed organic greens, cucumbers, tomatoes, herb croutons, choice of dressing  
*Half Order - \$5*

**CAESAR SALAD | 10**

romaine, Caesar dressing, herb croutons, parmesan cheese  
*Half Order - \$5*

**SUNBURST SALAD | 12**

spring mix, strawberries, blackberries, toasted almonds, blue cheese, mandarins, poppy seed vinaigrette  
*Half Order - \$5*

**CROW'S WEDGE SALAD | 13**

iceberg lettuce, bacon, tomatoes, blue cheese, crispy onion strings, blue cheese dressing

**CLASSIC COBB SALAD | 17**

romaine, watercress, chives, cherry tomato, grilled chicken breast, hard cooked eggs, bacon, blue cheese, red wine vinaigrette

**MANDARIN & CASHEW SALAD | 12**

romaine, cucumbers, shredded carrots, crunchy chow mein noodles, sesame dressing  
*Half Order - \$5*

**AVOCADO DUO | 16** ☒

tuna salad, tarragon chicken salad, spring mix, strawberries, toasted almonds, poppyseed vinaigrette  
*half order - choose either tuna or chicken | \$9*

## FOR THE TABLE

**\*CEVICHE CRUDO PERUANO | 17**

ahi tuna, aji amarillo, lime juice, red onions, Persian cucumbers, Fresno chilies, radish, cilantro oil, micro cilantro

**PORK & BEEF MEATBALLS | 12**

tomato ragu, roasted garlic & thyme whipped ricotta, pancetta

**CLASSIC WINGS | 19**

tossed in a choice of Frank's hot sauce or naked, choice of dipping sauce: buffalo, BBQ, ranch, blue cheese

**TEMPURA CAULIFLOWER | 10**

lime zest, scallions, toasted sesame seeds, Korean BBQ sauce

**THAI LETTUCE WRAPS | 14** ☒

chicken, cilantro, mint, scallions, shallots, lime juice, coconut aminos, red chilies, iceberg lettuce, Thai pickles, carrots, spicy aioli, chopped peanuts, sriracha

*plant based option available upon request with roasted mushroom medley & vegan spicy aioli*

## BOWLS

**CAJUN CHICKEN ALFREDO | 14**

creamy parmesan herb sauce, Cajun grilled chicken breast, holy trinity, fettuccini

**CAVATELLI ARRABBIATA | 12**

garlic, chili flakes, basil, cherry tomatoes, EVOO, toasted pine nuts, parmesan  
*substitute gluten free pasta | 4*

**LAMB PAPPARDELLE | 15**

cabernet braised lamb shank, cherry tomatoes, demi-glace, asiago cheese

**ENHANCEMENTS**

avocado | 4

french fries | 5

sweet potato fries | 6

onion rings | 7

fresh fruit cup | 5

roasted vegetables | 6

cup of tuna salad | 6

cup of tarragon-

chicken salad | 6

add grilled chicken | 6

add sautéed shrimp | 8

\*add seared salmon | 10

## HANDHELDS

*gluten free bread available upon request, choice of side*

**THAI BURGER | 15**

6 oz pork laab patty, basil, mukrat lime mayonnaise, Thai pickles, tomatoes, crispy onions, brioche bun

**CROW'S MELT | 14**

choice of tuna salad or tarragon chicken salad, white cheddar cheese, tomatoes, caramelized onions, sourdough bread

**JERSEY JOE | 16**

smoked turkey, rosemary ham, swiss cheese, coleslaw, tomatoes, Russian dressing, toasted marble rye

**CUBANO | 14**

pulled pork, rosemary ham, pickled cucumbers, swiss cheese, mustard, mojo mayonnaise, cuban roll

**CHICKEN CAESAR WRAP | 14**

grilled chicken, romaine, lettuce, parmesan, Caesar dressing, spinach tortilla

**KOREAN DIP | 18**

short rib, kimchi marmalade, gochujang mayonnaise, grilled scallions, swiss cheese, beef consommé

**\*FISH & CHIPS | 22**

IPA battered Alaskan cod, Old Bay fries, tartar sauce, coleslaw

*plant based option available upon request with IPA battered tempeh, vegan tartar sauce & coleslaw*

**\*CROW'S BURGER | 18**

chuck & brisket blend, choice of cheese, lettuce, tomato, red onions, pickles, brioche bun, choice of side

*Beyond plant-based patty substituted upon request*

## DESSERTS

**BOWL OF ICE CREAM | 8**

choice of vanilla or chocolate ice cream

**GOAT CHEESE CHEESECAKE | 8**

graham & pistachio crust, sundried cherry jam

**PAR 3 | 8**

chocolate chip cookie & vanilla ice cream sandwich  
peanut butter cookie & chocolate ice cream sandwich  
snickerdoodle cookie & peach ice cream sandwich

**CHURRO WAFFLE | 8**

cinnamon sugar, Nutella whip, vanilla ice cream

**CHOCOLATE POT DE CRÉME | 8**

whipped cream, raspberry jam, fresh raspberries

**APPLE COBBLER | 8**

Granny Smith apples, honey caramel, vanilla ice cream, cinnamon dust



*Made without ingredients containing gluten*



*Available as a vegan item*

\* ~ Corkage Fee: \$15 Member charge per bottle if you would like to bring outside wine ~

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS

# WINES BY THE GLASS

## CHAMPAGNE

Taitinger Brut La Francaise, Champagne, France | 17

## SPARKLING WINE

Avissi Prosecco, Italy | 8

Domaine St. Michele Brut, Columbia Valley WA | 8

Faire La Fete Brut Rose, France NV | 12

Montparnasse Sparkling Rose, France | 7

Wycliff, California | 7

## ROSÉ

Decoy, California | 8

Fleur de Mer, France | 7

Justin, Central Coast | 8

La Veille Ferme, France | 7

## CHARDONNAY

Chateau Ste. Michelle Indian Wells Vineyard, Columbia Valley, WA | 10

Darcie Kent Pistachio Lane, Livermore Valley | 10

Duckhorn, Napa | 12

Ettore Chardonnay Zero, Mendocino | 9

J. Lohr, October Night, Arroyo Seco, Monterey | 14

La Crema, Sonoma Coast | 10

Landmark, Sonoma | 10

Peju Legacy Chardonnay, Napa | 16

Rombauer, Carneros | 17

Sonoma Cutrer Russian River Ranches, Russian River | 12

Wente Riva Ranch, Arroyo Seco, Monterey | 9

## SAUVIGNON BLANC

Dutton Estate Winery Kylie's Cuvee, Russian River | 9

Darcie Kent Triska Vineyards, Livermore Valley | 11

Greg Norman Estates, Australia | 7

J Lohr Flume Crossing, Arroyo Seco, Monterey | 9

Justin, Central Coast | 9

Kim Crawford, Marlborough, New Zealand | 8

Rombauer, Napa/Sonoma | 15

Miner, Napa | 14

## PINOT GRIGIO/GRIS

J Vineyards, California | 7

Portlandia, Willamette Valley, Oregon | 8

Terlato Vineyards, Italy | 12

## OTHER WHITES

Chateau St. Michelle Reisling, Columbia Valley | 7

Fableist Albarinjo, Central Coast | 10

Valley of the Moon White Blend, California | 7

## CABERNET SAUVIGNON

Austin Hope, Paso Robles | 15

Broadside, Paso Robles | 9

Banshee, Sonoma | 11

Daou, Paso Robles | 10

Darcie Kent Bing's Barn, Livermore Valley | 8

Decoy, California | 11

Duckhorn, Napa | 18

Louis Martini, Sonoma | 12

Quilt, Napa | 14

## PINOT NOIR

Belle Glos Balade, Santa Maria Valley | 14

Boen, California | 9

Dutton Estate Winery Karmen Isabella, Russian River | 14

Portlandia, Willamette Valley, Oregon | 9

Meiomi, California | 9

La Crema, Sonoma Coast | 11

Sea Sun by Charlie Wagner, California | 10

Twomey, Russian River | 30

## MERLOT

Broadside, Santa Margarita Ranch | 9

Murphy Goode, Sonoma | 8

Ferrari-Carano, Sonoma | 11

Ettore Merlot Zero, Mendocino | 11

## ZINFANDEL

Prisoner Wine Company Saldo, California | 12

Terra d'Oro, Amador County | 9

Murphy Goode, Sonoma | 12

## OTHER REDS

Chateau Chapelle d' Alienor, France | 10

Daou Pessimist Red Blend, Paso Robles | 11

Darcie Kent Firepit Red, Livermore Valley | 9

Decoy by Duckhorn Red Blend, California | 11

Hope Family, Quest Proprietary Red Blend, Paso Robles | 11

Murietta's Well The Spur Red Blend, Livermore Valley | 12

Paraduxx Proprietary Red Blend, Napa | 15

Terrazas de Los Andes Reserva Malbec, Mendoza, Argentina | 10

# COCKTAILS

Deep Eddy Red Grapefruit Mule | 12

The Botanist & Tonic | 12

Buffalo Trace Manhattan | 12

Maker's Mark Old Fashioned | 12

Mount Gay Eclipse Crow Canyon Breeze | 14

Maestro Dobel Diamond Paloma with Sparkling Grapefruit | 14

Jameson & Ginger Ale | 12

Dewar's Tee Time | 12

Dos Hombres Strawberry Margarita | 14

# DRAFT BEER

(16 oz | 20 oz)

Coors Light 6 | 7

Blue Moon 7 | 8

Heineken 7 | 8

Modelo Especial 7 | 8

Founders All Day IPA 7 | 8

New Belgium Fat Tire Amber 7 | 8

21st Amendment (Seasonal) 7 | 8

Danville Brewing Company 7 | 8

Heretic Brewery 7 | 8

Lagunitas Little Sumpin 7 | 8