

LUNCH MENU

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, or 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

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 - \$6

SUNBURST SALAD | 12

spring mix, strawberries, blackberries, toasted almonds, blue cheese, mandarins, poppy seed vinaigrette
Half Order - \$6

CROW'S WEDGE SALAD | 13

iceberg lettuce, bacon, tomatoes, blue cheese, crispy onion strings, blue cheese dressing
add 6 oz. filet mignon | 17

*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 - \$6

AVOCADO DUO | 16

tuna salad, tarragon chicken salad, spring mix, strawberries, toasted almonds, poppy seed vinaigrette
Half order - choose either tuna or chicken | \$9

ENHANCEMENTS

avocado 4	cup of tuna salad 6
french fries 5	cup of tarragon-chicken salad 6
sweet potato fries 6	add grilled chicken 6
onion rings 7	add sauteed shrimp 8
fresh fruit cup 5	*add seared salmon 10
roasted vegetables 6	

 Available as a vegan item

 Made without ingredients containing gluten

HANDHELDS

*gluten free bread available upon request
All handhelds come with 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 | 13

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 & vegan cheddar cheese substituted upon request

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

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

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, California | 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, California | 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

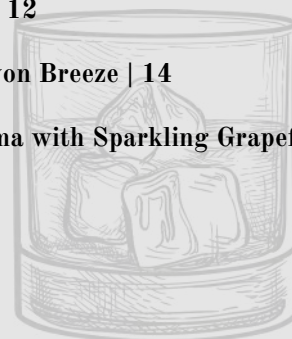
Mount Gay Eclipse Crow Canyon Breeze | 14

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

