



HOURS OF OPERATION

Sunday 10 a.m.-4 p.m.
Monday-Tuesday 11 a.m.-4 p.m.
Wednesday-Friday 11 a.m.-8 p.m.
Saturday 11 a.m.-4 p.m.

WEEKLY FEATURES

Daily lunch special
Wednesday: prime rib special
Thursday: live music, bar & wing specials
Sunday: breakfast buffet



STARTERS

CHIPS & SALSA, 6

Corn tortilla chips served with fire roasted salsa

MOLTEN SPINACH ARTICHOKE DIP, 15

Artichoke hearts, tender baby spinach leaves in white wine cream sauce. Served with fried pita chips

CHEESE STICKS, 11

Mozzarella cheese bread fried to a crisp golden brown, served with house marinara

BAVARIAN PRETZEL STICKS, 14

Baked soft pretzels served with honey ground mustard

THE PRESERVES' WINGS, 16

Jumbo baked wings smothered in your choice of buffalo, hot, chef's signature BBQ, or house secret dry rub. Finished in deep fryer for crispiness

CRISPY QUESADILLA, 16

Your choice of beef or chicken, crispy flour tortillas, sautéed peppers, onions, cheddar jack cheese, fire roasted salsa and sour cream

BUNKER BUSTER NACHOS, 16



Choice of beef or chicken over fried tortilla chips smothered in cheese. Finished with shredded lettuce, jalapeno, black olives, diced onion, black beans, fire roasted salsa and sour cream



Chef's Choice



Golf & Lunch



SOUPS

FRENCH ONION SOUP, 8 

SOUP OF THE DAY, CUP 5 / BOWL 8

SALADS

Add chicken \$7, salmon \$8

Dressing options: house balsamic, sherry vinaigrette, blue cheese, ranch, fiesta ranch, thousand island, honey mustard, Caesar, Italian

CAESAR SALAD, SIDE 6 / FULL 9

Chopped romaine, parmesan, scratch made croutons

HOUSE SALAD, SIDE 5 / FULL 8

Mixed greens, shredded cheese, carrots, cucumbers, and tomatoes

ANDREI'S SALAD, 16

Mixed greens, tomatoes, cucumbers, goat cheese, avocado, sweet corn, dates, candied walnuts, croutons, grilled chicken, finished with sherry vinaigrette

CHICKEN SALAD AND FRUIT, 13

House-made creamy chicken salad on a bed of mixed greens, served with seasonal fruit

FIESTA TACO SALAD, 15

Your choice of beef or chicken, mixed greens, onion, tomatoes, sweet corn, black beans, mixed cheese, served in a crispy flour tortilla bowl, finished with fiesta ranch and spicy cream

SOUP AND SALAD, 10

Cup of the soup of the day with a house salad, your choice of dressing



Chef's Choice



Golf & Lunch



HANDHELDS

Served with your choice of french fries, chips, coleslaw, or fruit

REBEKAH'S TURKEY MELT, 15

Turkey, applewood smoked bacon, cheddar, tomato, spinach, finished with honey mustard on grilled sourdough bread

FRENCH DIP, 17

House shaved ribeye steak topped with sautéed onion, mushroom, provolone. Served on a toasted sub roll with french onion dipping jus

CHEF'S CUBAN, 14

Hot hickory smoked ham, house pulled pork, Swiss, dijonaise, served on a pressed roll

ALL AMERICAN HOTDOG, 11

All beef hotdog seared and served on a New England style bun

TEMPURA CHICKEN TENDERS, 13

Tempura battered chicken breast fried to golden brown, served with your choice of BBQ, ranch, or honey mustard

CRISPY VEGETABLE BURRITO, 15

Flour tortilla filled with chopped vegetable burger, black bean corn salsa, edamame, lettuce, tomato, mixed cheese, served pressed and grilled

CHICKEN SALAD SANDWICH, 13

House recipe creamy chicken salad, lettuce, tomato, served on flaky croissant

SOUTHERN PULLED PORK SANDWICH, 12

Slow braised pulled pork smothered in Chef's signature BBQ sauce, served on a toasted bun

GOLF CLUB WRAP, 14

Deli ham and turkey, applewood smoked bacon, Swiss, cheddar, lettuce, tomato, mayo, in a flour tortilla

BUFFALO CHICKEN WRAP, 15

Crispy tempura chicken tenders tossed in house buffalo sauce, lettuce, tomato, cheddar jack cheese, ranch, in a flour tortilla

THE ANGUS BURGER, 14

6oz seasoned ground beef, lettuce, tomato, onion, pickle, served on a toasted bun

Add Ons \$1.50 each: sautéed onions, mushrooms, bacon, cheddar, Swiss, provolone, American, blue cheese

SALMON SANDWICH, 17

Pan seared blackened salmon, cucumber, onion, fresh greens, dill ranch, served on a toasted bun



Chef's Choice



Golf & Lunch



ENTRÉES

Available Wednesday-Friday from 4-8 p.m. Served with your choice of soup, Caesar, or house salad

HOUSE CUT RIBEYE, 30

12oz ribeye grilled to your liking topped with savory garlic butter, served with smashed potatoes and seasonal vegetables

CHICKEN POT PIE, 17

Chicken, sweet peas, carrots, corn, and redskin potatoes baked in a puff pastry topped crock, served with seasonal vegetables

SWEET CILANTRO LIME SALMON, 19

Pan seared salmon with cilantro lime sauce, served on a bed of coconut rice with seasonal vegetables and sweet plantains

CHEF'S MEATLOAF STACK, 16

Grilled meatloaf stacked on garlic smashed potatoes, gravy, cheese, and crispy onions, served with seasonal vegetables

BUTTERNUT SQUASH RAVIOLI, 16

Butternut squash, ricotta, and parmesan ravioli finished in white wine nutmeg cream with wilted spinach

CHICKEN PARMESAN, 18

Deep fried chicken breast crusted in italian breadcrumbs, house marinara, provolone cheese, served over penne pasta with a side of seasonal vegetables

OLD FASHIONED FISH N' CHIPS, 17

Atlantic haddock lightly beer battered and fried to golden brown, served with french fries, coleslaw and remoulade. This entree does not include a salad, choice to substitute coleslaw for salad +2



Chef's Choice



Golf & Lunch



BEER & WINE

HOUSE WINE, 6

Canyon Road, Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Moscoto, Sauvignon Blanc, White Zinfandel. Please ask your server about our featured premium wine selections

DRAFT BEER, 4

Michelob Ultra, Yuengling, Amberbock, Landshark, Miller Lite, Bud Light

DOMESTIC BOTTLED BEER, 4

Budweiser, Bud Light, Coors Light, Michelob Ultra, Yuengling, Florida Lager, Miller Lite, Armed Forces Brewing Company (5.50)

IMPORT BOTTLED BEER, 5

Angry Orchard, Pineapple Caribe, Heineken, Corona, Czechvar, Stella, Kona Big Wave (5.5) Guinness (6), Goose Island IPA (6)

TEE TIME COCKTAILS

TRANSFUSION, 9

Titos, grape juice and ginger ale

JOHN DALY, 9

Titos, sweet tea and lemonade

AZALEA, 9

Titos, pineapple, lemon and grenadine

MARGARITA, 12

Lunazul, triple sec, choice of lime, raspberry or peach

SWING-GRIA, 12

Pinot grigio, raspberry, peach and lemon

SWEET TEE MULE, 9

Titos, sweet tea, ginger beer and blackberry

SPECIALTY COCKTAILS

WOOD FIRE OLD FASHIONED, 13

Makers Mark, bitters, orange, in a smoking glass

CUCUMBER SPRITZ, 8

Cucumber lime vodka, prosecco and soda

ESPRESSO MARTINI, 15

Titos, Rumchata, espresso and simple syrup

SPICY GRAPEFRUIT PALOMA, 10

Spice infused Jose, grapefruit, lime and agave nectar

LAVENDER LEMON MARTINI, 14

Titos, lemon vodka, simple syrup and lavender syrup

COCONUT LAVENDER MARGARITA, 12

Lunazul, coconut cream, lime and lavender syrup