

# The 19th Hole

## Starters

**Soup of the Day** 4/6

**Chili** 5/7

**Wings or Tenders** 11

*Tossed With Buffalo, Honey BBQ,  
Spicy Thai Or Just Plain Naked*

**Two in a Bowl** 8

*Two Meatballs, Marinara, Garlic Bread*

**Bavarian Brauhaus Pretzels** 8

*Beer Cheese, Hot House Mustard*

**Philly Cheese Steak Rolls** 10

*Pub Sauce*

**Parmesan Truffle Fries** 8

## Daily Board 16

*Assorted Cured Meats, Artisanal Cheeses  
and Accoutrements*

*Ask Server for Today's Selection*

## Burgers

*100% Angus Beef,*

*Beyond Burger - a plant based alternative Add \$2*

**All American** 13

*American Cheese, Lettuce, Tomato*

**BBQ** 13

*Smoked Bacon, Cheddar, BBQ Sauce*

**Gorgonzola Cheese and Bacon** 13

*Gorgonzola Cheese, Applewood smoked Bacon,  
Ranch Dressing,*

**Avocado Sriracha Cheddar** 14

*Sriracha, Cheddar, Avocado, Applewood  
Smoked Bacon, Lettuce, Tomato*

## Salads

**Quinoa Plate** 12

*Quinoa, Hummus, Avocado, Olives, Roasted Tomato,  
Grilled Zucchini /Summer Squash, Marinated Artichoke,  
Cucumber, Naan*

**Classic Caesar** 10

*Romaine, Crouton, Parmesan*

**Garden** 11

*Mixed Greens, Cucumber, Tomato, Carrot,  
Red Onion, House Vinaigrette*

**Southwest** 12

*Romaine, Roasted Corn, Black Bean, Avocado  
Monterey Jack, BBQ Ranch*

**Greek** 12

*Romaine, Cucumber, Tomato, Red Onion,  
Greek Olive, Fetta Cheese, Pepperoncini,  
Greek Dressing*

### Salad Additions

*Grilled Chicken \$5 Shrimp \$6 Salmon \$7  
Steak Tips \$8 Falafel W/Tasaki \$6*

## Flat Breads

**Cheese and Marinara** 9

**The Wedgewood** 12

*EVVO, Garlic, Roasted Tomato,  
Fresh Basil, Buffalo Mozzarella*

**B L T** 12

*Cheddar Jack, Applewood Smoked Bacon,  
Iceberg, Tomato, Garlic Aioli*

**Buffalo Chicken** 12

*Grilled Chicken, Bleu Cheese Crumble,*

# Entrées

*Add a Petite Garden or Caesar Salad to any entrée \$3*

*Served Fri– Sat 4 to 9*

<b>Filet Mignon</b>	\$35
<i>8oz Medallion, Blue Cheese-Demi-Scallion Butter, Whipped Potato, Chef's Vegetable</i>	
<b>Grilled Marinated Sirloin Tips</b>	\$26
<i>French Fries, Chefs Vegetable</i>	
<b>Chicken Parmesan</b>	\$19
<i>Marinara, Mozzarella, Parmesan, Pasta</i>	
<b>Mediterranean Lemon Chicken</b>	\$21
<i>White Wine, Garlic, Baby Spinach, Tomato, Fetta cheese Chefs choice pasta</i>	
<b>Pasta Alfredo</b>	\$16
<i>Penne Pasta, Broccoli</i> <i>Add: Chicken \$5 Shrimp \$6 Salmon \$7 Steak Tips \$8 Falafel \$5</i>	
<b>Vegetable Stir Fry</b>	\$16
<i>Broccoli, Cauliflower, Mushrooms, Onions Carrots, Baby Corn, Water Chestnut, Jasmine Rice</i> <i>Add: Chicken \$5 Shrimp \$6 Salmon \$7 Steak Tips \$8 Falafel \$5</i>	
<b>Tuscan Seared Salmon</b>	\$22
<i>Olive, Sundried Tomato, Artichoke, Rosemary Butter, Jasmine Rice, Chef's Vegetable</i>	
<b>Shrimp Scampi</b>	\$22
<i>Asparagus, Tomato, Garlic butter, Chef's choice Pasta</i>	
<b>Seared Sea Scallops</b>	\$29
<i>White Wine, Lemon, Jasmin Rice, Chef's Vegetable</i>	
<b>Baked Haddock</b>	\$18
<i>Seasoned Crumbs, White Wine, Butter, Jasmine Rice</i>	

*\*Please advise your server before placing your order if you or anyone in your party has any food allergies*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of food-borne illnesses*