



# THE 19<sup>TH</sup> HOLE

AT RAMS HILL GOLF CLUB

## *First Course*

### **FRESH CHOP HOUSE SALAD**

Crisp chopped romaine with luscious Green Goddess dressing, English cucumber, tomato, carrots, marinated olives, and toasted rosemary croutons. Can be **GF** ... 8

### **CHICKEN "WING" DRUMSTICKS**

Dry rubbed and lightly fried, then tossed with our spicy red-hot sauce and served with creamy blue cheese dressing... 9

### **QUESADILLA**

Large flour tortilla, topped with a perfect blend of three cheeses, onion, bell pepper, pico de gallo, guacamole, and salsa... 8

Add Chicken... 7

Add Pulled Pork... 6

### **SHRIMP COCKTAIL**

Succulent shellfish served with a piquant sauce of fresh horseradish, Grey Goose Vodka, and celery heart. **GF** ... 16

### **SOUP DU JOUR**

Bowl... 9 or Cup... 6

### **SLOW-COOKED CLUB HOUSE CHILI**

Hearty and crave-able southwest chili, with pulled pork and tender beef. Served with warm San Francisco-style sourdough bread.

Can be **GF** Bowl... 10 or Cup... 8

### **THE CHEESE BOARD**

A pleasing variety of artisan fresh and aged cheeses, select charcuterie, Chef's Stuffed Eggs, house-made bacon jam, and savory pickled vegetables. **GF** ... 15.95

### **SIGNATURE RAMS HILL GUACAMOLE**

Honey-habanero roasted chickpeas, cotija cheese crumbles, zesty pineapple pico de gallo, and house-made corn tortilla chips. **GF** ...13

### **NACHOS BIRDIE "FOR TWO"**

House-made corn tortilla chips topped with succulent smoked pulled pork, pepper jack béchamel, tangy cilantro-lime crema, fresh guacamole and garden pico de gallo... 14

## *Club House Fare*

### **CAESAR SALAD**

Chopped romaine, toasted rosemary croutons, classic creamy dressing, cotija cheese crumbles and parsley oil. Can be **GF** ... 11

Add Chicken... 7

Add Filet of Salmon or Tri-Tip Steak... 10

### **HOLE-IN-ONE CHEESEBURGER**

Grilled grass-fed Colorado beef with cheddar cheese, crisp romaine, red onion, and Roma tomato.

Served with house fries...13

Add bacon, caramelized onions, or avocado... 1.50 each

### **VEGETARIAN FAVORITE BURGER**

Perfectly grilled Portobello mushroom cap topped with pepper jack cheese, farm greens, guacamole, and garlic aioli on a toasted brioche bun. Served with cool, crisp apple fennel slaw.

Can be **GF** ... 15

### **MARGARITA FLAT BREAD**

Light but flavorful, with Italian mozzarella and fresh-picked tomatoes and basil... 14

### **BARBEQUE PORK FLAT BREAD**

Smoky pulled pork topped with tangy pickled red onions, melted cheddar, green jalapeños, and cilantro... 15

### **TURKEY TOM "FAZIO" CLUB**

A brilliantly designed sandwich, piled high with smoked turkey breast, center-cut bacon, tomato slices, farm greens, avocado, creamy garlic aioli, and toasted sourdough.

Can also be made as a wrap... 17

### **BLUE CHEESE CHIPS**

Made to order. House-fried potato chips tossed in our blue cheese pan sauce, drizzled with balsamic reduction. **GF** ... 11

### **PULLED PORK SLIDERS**

24-hour dry rubbed pork, smoked and braised with heavenly house-made BBQ sauce and garlic aioli served on toasted brioche slider buns... 9



# Entrée Du Jour

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## PASTA OF THE DAY

...Market Price

### FILLET OF SCOTTISH SALMON

Lightly grilled, served with a braised seasonal vegetable medley, and steamed trinity-saffron rice. **[GF]** ... 24.95

🌿 *Wild Horse, Pinot Noir, California... 12 / 46*

### SWEET SPOT DIVER SCALLOPS

Delicately seared to perfection and finished with saffron-white wine sauce, fine herbs, and yardage marker fennel. **[GF]** ... 31.95

🌿 *Ca' Donini, Pinot Grigio, Italy... 7 / 24*

### ROASTED CHICKEN

Naturally tender free-range 1/2 chicken, with organic wild rice blend, Chef's Choice vegetables, decadent white wine/shallot reduction, and caramelized lemon. **[GF]** ... 26.95

🌿 *Rombauer, Chardonnay, California... 16 / 60*

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## STEAK OF YOUR CHOICE

Grilled to your desire and accompanied by Club House Jus, Chef's Choice vegetables, rosemary smashed potatoes, and green peppercorn-cognac aioli:

### 6-OUNCE PRIME FLAT IRON... 24

🌿 *Lyeth "Meritage," Red Bordeaux Blend, California... ~ / 44*

### 12-OUNCE PRIME NEW YORK... 39

🌿 *Syrah Blend, Daou Celestus, California... ~ / 96*

### 8-OUNCE FILET MIGNON... 43

🌿 *Rombauer, Cabernet Sauvignon, California... ~ / 110*

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## OCEAN BREEZE DESERT SALAD

Pan-bronzed Scottish Salmon with Herbs de Provence over crisp chopped romaine lettuce, cucumber, tomatoes, onions, bell peppers, olives, Feta cheese and a lemon-basil vinaigrette... 20

## 19TH HOLE CHICKEN BREAST

Rolled and stuffed with Spanish Manchego cheese and aged prosciutto, then lightly pan-fried. Served with a divine sun-dried tomato sauce, rosemary smashed potatoes, braised red cabbage, and Chef's Choice vegetables... 29.95

🌿 *Carmenet Reserve, Chardonnay, California... 7 / 24*

## VEGETARIAN PLATE

A healthy and delicious mélange of lightly sautéed olives, roasted red bell pepper, mushrooms, carrots, sun dried tomatoes, capers, pine nuts and fresh herbs, with a chop salad and Santa Rosa vinaigrette. **[GF]**... 21.95

🌿 *Matua, Sauvignon Blanc, New Zealand... 8 / 32*

## Desserts

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### JEREMY'S APPLE COBBLER

Oven-warmed, served with vanilla bean ice cream and house caramel brandy sauce... 10

### CRÈME BRÛLÉE DU JOUR

Decadent chilled custard of the day, topped with caramelized sugar... 10

### SALTED CARAMEL CHEESECAKE

Caramel swirled with cheesecake and topped with cream cheese icing and toasted almonds... 11

### CHOCOLATE CREAM PUFFS

With espresso chocolate sauce and vanilla bean ice cream... 10



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have dietary restriction or food allergy. The cuisine is hand crafted with the creativity and highest quality ingredients to present a most memorable experience worth returning for. We strive to make your dining experience exceed your expectations. Automatic 18% gratuities are assigned for parties of 8 persons or greater.*

*Enjoy your get away from home. – Rams Hill*