



STARTERS AND SOUPS

Southwestern Black Bean Soup GF **✓** 6
Topped with Sour Cream, Cheddar Cheese and Scallions
Bowl 8

Baked Elote Dip 12
Grilled Corn, Cotija Cheese and Cilantro
served with Tortilla Chips and Fried Saltines

Crispy Chicken Wings 6ea/12, 10ea/ 20
Tossed in choice of Buffalo, Asian Sweet Chili or
Fiery Chipotle Honey Sauce, served with Celery,
Carrots and Blue Cheese or Ranch

Pretzel Bites **✓** 10
Tossed in Truffle Salt Butter, served with
Honey "Lusty Monk" Mustard and Cheese Sauce

Fries in the Rough GF 12
Cajun Seasoned Fries Topped with Pulled Pork, Bacon,
Queso Blanco, Jalapenos, and Pickled Onions

Cauliflower Bites 11
Crispy Cauliflower Florets & Chili Garlic Lemon Aioli

Soup Du Jour 6
Ask your server about Today's Fresh Housemade Soup
Bowl 8

SALADS

Add: Grilled Chicken 7, Grilled Shrimp 8, Grilled Steak 12
Dressing Choices: Peach-Pecan Vinaigrette, Balsamic Vinaigrette, Ranch,
Blue Cheese and Herb Vinaigrette

Gun Club Salad GF **✓** 14
Spinach, Heirloom Cherry Tomato, Fresh Mozzarella,
Strawberries, Roasted Pecans and Balsamic Dressing

Caesar Salad 11
Crisp Romaine, Romano Cheese, Tomatoes, Black Olives
and Croutons, tossed with House Caesar Dressing

SIGNATURE ENTRÉE SALADS

Ahi Tuna Poke Noodle Bowl* 21
Chilled Noodles, Marinated Diced Tuna, Avocado, Carrots,
Pickled Ginger and Red Onions, Cucumber, Tomato,
Crispy Wontons and Peanut Ginger Dressing

Steak Salad* GF 20
Mixed Greens, Grilled Steak,
Roasted Red Peppers, Cucumbers, Pickled Onions,
Bacon, Tomatoes, Blue Cheese Crumbles
and Ranch Dressing

HAND-HELD

Served with your choice of French Fries, Coleslaw, Fruit Sampler or Kettle Chips and Dill Pickle Spear
Sweet Potato Fries or Crispy Onion Rings add \$2

Smashed Burger* 19
Two Angus Beef Patties, topped with American Cheese,
Shredded Lettuce, Tomato, Onion, House Sauce, on a
Brioche Bun

Patty Melt* 20
Smashed Beef Patties, Swiss Cheese,
Sautéed Mushrooms, Onions and Creamed Horseradish,
served on Butter-Toasted Rye Bread

Deli Turkey Croissant 18
Sliced Roasted Turkey Breast, Lettuce, Tomato, Bacon,
Avocado, Provolone Cheese and Honey Lusty Monk,
on toasted Croissant

BLT 15
Applewood-Smoked Bacon, Lettuce, Beefsteak Tomato
and Lemon-Basil Mayonnaise, served toasted
on Country White Bread

Gun Club Quesadilla 18
Grilled Chili Chicken, Roasted Pepper, Melted Onions, and
Monterey Jack Cheese on a Griddle Tortilla Wrap,
served with House Salsa

The Albatross 17
Grilled Chicken, Basil Pesto, Sliced Tomato,
Fresh Mozzarella, Balsamic Glaze,
served on Grilled Panini Bread

Buffalo Chicken Wrap 16
Crispy Chicken Tenders, Lettuce, Tomato and
Shredded Cheddar, tossed in choice of
Spicy Buffalo Sauce or Chipotle Honey Sauce and
served with Ranch Dressing

Grilled Shrimp Tacos 18
Slaw, Avocado, Pickled Onions, Cucumber,
Chili Garlic Aioli and Lime

Portobello Mushroom Banh-Mi **✓** 16
Grilled Portobello Mushroom, Pickled Carrots and Daikons, Cilantro,
Cucumbers, Jalapenos, Spicy Mayo served on a Hoagie Roll

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.
GF= Gluten Free; **✓**=Vegetarian

*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness.
Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

PINEHURST

