

NINETEEN

29

LUNCH



THE TEE BOX

Jasty Starters.

Dip Trio \$14

House made salsa, salsa verde & queso
serve with tortilla chips.

Bacon Cheeseburger Eggrolls \$14

Two handmade eggrolls stuffed with napa
cabbage, mixed cheese, red onion,
hamburger, bacon, golden fried & served
with mustard, 1000 island & sweet relish.

\$13

Wings

\$15

Boneless

Bone In

Delicious wings tossed in your favorite sauce,
served with fresh carrots & celery sticks.

Buffalo

Garlic parm

Bbq

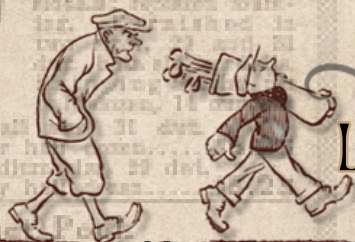
Asian Sweet Chili

Hot Honey

Honey Teriyaki

Club Chicken Nachos \$20

Tortilla chips topped with fresh black bean &
corn relish, shredded cheese, tomatoes, green
onion & grilled chicken, served with a side of
queso, salsa, & avocado relish.



LUNCH SIDES

Mixed Fruit

House Salad

Caesar Salad

Italian Salad

French Fries

Sweet Potato Fries

Kettle Chips

Onion rings



SAND-WEDGES

Fresh Sandwiches.



Turkey Pesto Melt \$16

Thinly sliced turkey, swiss cheese, sweet
pepper bacon, house made basil nestled
between two pieces of toasted rye bread.

French Dip \$19

5oz thinly sliced roast beef on a hoagie
roll served with creamy horseradish &
au jus for dipping.

Three Cheese Grilled Cheese \$13

Two slices of wheatberry bread,
cheddar, swiss & provolone melted
to perfection & topped with
jalapeno jam and bacon.

SEC Chicken Salad Sammy \$14

Housemade chicken salad, Spring
mix, tomato and mayo
Served on Wheatberry Bread.

Patty Melt \$16

½ lb beef patty cooked to order topped w/
melted swiss and cheddar cheese, grilled
onions and house made patty sauce on
Served on rye bread.

Southwest Turkey \$16

Thinly sliced smoked turkey, pepper
jack cheese, avocado relish, spring mix,
tomato, & mayonnaise
Served on a Brioche bun.

Seasonal Options

Cup \$7 Bowl \$10

½ Sandwich & Cup of Soup \$16

HOLE IN ONE

Club Specialties



SEC Glizzy

A classic, grilled & smothered in your favorite toppings.

Beef Hot Dog.....\$8

Hot Link.....\$8

Polish Sausage...\$8



YOU CHOOSE:

Sweet Pickle Relish

Grilled onions

Raw onion

Shredded Cheese

Bacon crumbles

Grilled Jalapenos

Ketchup

Mustard

SEC Power Bowl \$10

Roasted corn, roasted sweet potatoes, grilled onions & peppers, black beans, avocado, rice, your choice of protein & drizzled in chipotle southwest sauce.

Chicken.....\$8

Shrimp.....\$9

Flat Iron Steak.....\$14

19th Hole Quesadilla

12 in flour tortilla filled with a protein of your choice, mixed cheese, onions, peppers, and jalapenos Served w/ chips and house made salsa.

Chicken.....\$15

Flat Iron Steak.....\$16

Shrimp.....\$16

OVER THE TOP House Made Dressings

Ranch

Balsamic Vinaigrette

Oil & Vinegar

Caesar

Berry Vinaigrette

Bleu Cheese

Italian

Chipotle Ranch

Honey Mustard

THE PRO SHOP

Build Your Own Sandwiches

Protein

Bacon.....\$14

Sliced Ham.....\$14

Sliced Turkey.....\$14

8oz Beef Patty.....\$16

7oz Chicken Breast...\$16

Cheese

Cheddar

Pepper Jack

Swiss

Provolone

Sauces

Mayonnaise

Mustard

Ketchup

BBQ

Ranch



Carb

Brioche Bun

Flour Tortilla

Spinach Tortilla

Rye Bread

Sourdough

Wheatberry

Toppings

Spring Mix

Tomato

Onion

Pickle

Premium Toppings

Bacon

Sliced Avocado

Avocado Relish

Grilled Onion

Fried Egg

Grilled Jalapeno



THE GREENS

Fresh Made Salads

The Wedge \$9

Freshly grilled leaf lettuce, cherry tomatoes, purple onion, blue cheese crumbles & bacon lardons served with your choice of dressing.

Chicken Caesar \$10

Romaine lettuce, parmesan cheese, croutons, housemade caesar dressing.

Protein Add Ins:

Chicken.....\$8

Salmon.....\$9

Shrimp.....\$9

Crab Cakes.....\$14

Flat Iron Steak...\$14

SEC Chicken Salad \$14

House made chicken salad served on a bed of spring mix & garnished with fresh seasonal fruit.

Strawberry Mixed Greens \$18

Fresh spring mix, feta, candied pecans, dried cranberries, fresh strawberries & grilled chicken served with our housemade berry vinaigrette.

Southwest Chicken \$18

Fresh romaine lettuce, mixed cheese, black bean & corn salsa, tomatoes, spicy grilled chicken, avocado relish topped with fried tortilla strips & a side of chipotle ranch.