

The Driving Range

HEIRLOOM TOMATOES AND FRESH BUFFALO MOZZARELLA ON ARUGULA Balsamic Vinegar and Extra Virgin Olive Oil and Torn Basil	\$8
BLACK BEAN AND SMOKED BEEF JERKY CHILI‡ Served with Grilled Focaccia and Melted Sharp Cheddar	\$7
BAJA SHRIMP COCKTAIL‡ Jumbo shrimp, Avocado, Cucumbers in Spicy Tomato Juice with Limes and Cilantro	\$12
CRISPY HONEY WALNUT SHRIMP Served in Iceberg Lettuce Cups	\$12
PROSCIUTTO & CREAMY CHEVRE BRUSCHETTA On Sourdough Toast with Oven-Dried Tomatoes and Grilled Asparagus	\$10

Fairways and Greens

ROASTED CHICKEN CAESAR Blistered corn, Cucumbers, Candied Tomatoes and Toasted Focaccia	\$13
ARIZONA CHICKEN WRAP Chicken, Roasted Peppers and Corn, Poblanos, Nopales, Avocados, Queso Fresco & Spicy Chipotle Dressing Stuffed in a Warm Tortilla	\$14
CLUBHOUSE SALAD Chicken, Bacon, Tomato, Avocado, Eggs and Buttermilk-Goat Cheese Dressing	\$14
BBQ SHRIMP SALAD Baby Spinach, Frisée and Sprouts with Warm Sherry-Bacon Vinaigrette	\$14
ORANGE CHILI GLAZED ALASKAN SALMON Mesclun Greens Salad, Sprouts, Cucumbers, Candied Tomatoes, Queso Fresco And Lime Cilantro Vinaigrette	\$14
VEGETABLE PANINI Toasted Baguette with Eggplant, Roasted Pepper, Tomato, Artichoke, Buffalo Mozzarella, Key Lime and Roasted Red Pepper Aioli	\$11

‡ Items require less preparation time and are Golfer Friendly

*Regarding the safety of these items, written information is available upon request
as these items may be served under-cooked.

Please refrain from using your cell phone while dining in The Brittlebush Bar & Grill.
Thank you.

Aces and Eagles

HAND CARVED CORNED BEEF REUBEN SANDWICH‡ On Grilled Rye and Kosher Pickle	\$13
JUMBO LUMP CRABCAKE BLT SANDWICH Toasted Sourdough with Avocado, Beef Steak Tomato, Bacon and Tomato Aioli	\$15
GRILLED CHICKEN SANDWICH On Herbed Flatbread with Prosciutto, Roasted Peppers, Sun-Dried Tomatoes, Buffalo Mozzarella and Pesto Aioli	\$14
HALF POUND BRITTLEBUSH BURGER* With Your Choice of Toppings	\$12
COBB SANDWICH‡ On French Bread with Turkey, Tomato, Bacon, Avocado, Blue Cheese and Fried Egg	\$12
NEW YORK STEAK SANDWICH On Grilled Flatbread with Caramelized Onions, Portobello Mushrooms, Roasted Peppers, Swiss Cheese and Watermelon-Fennel Salad	\$15
BAJA FISH TACOS‡ 8 th Street Ale-battered Mahi Mahi with Avocado, Cilantro, Jicama, and Salsa Fresca	\$14
PULLED BBQ PORK SANDWICH Served on a soft Hoagie Roll with White Cheddar & Waldorf Salad	\$12
SESAME SEARED AHI TUNA SANDWICH * On Sourdough with Jalapeno Honey Mustard, Napa Cabbage, Cucumber Sprouts, Wasabi Cream Cheese and Avocado	\$15
SOUTH OF THE BORDER HOT DOG Bacon-Wrapped Beef Frank with Cheddar, Tomato, Onion and Pickled Jalapeno	\$11
ROAST BEEF PANINI Thin Sliced Roast Beef, Roasted Red Peppers, grilled Portabellas and Boursin Cheese On Toasted Hoagie Roll	\$13

Mulligans

TWO-DOLLAR COLESLAW	THREE-DOLLAR CHEF SALAD
THREE-DOLLAR FRIES	FOUR-DOLLAR FRUIT AND BERRIES
THREE-DOLLAR ONION RING STACK	FOUR-DOLLAR GRILLED ASPARAGUS
FOUR-DOLLAR CAESAR SALAD	