

THE FIRST TEE

COCONUT SHRIMP

"HITCH HIKERS" \$12

Fried coconut battered shrimp with tropical rum cocktail sauce

SPINACH & ARTICHOKE DIP \$10

Cast iron skillet with pita chips

MARYLAND CRAB CAKES \$11

Spicy Mermaid remoulade sauce

TRI-COLOR TORTILLA CHIPS \$7

Pico, sour cream, house made guacamole

FRIED BRUSEL SPROUTS \$9

Honey sriracha seasoned, golden brown, hot bacon sauce

GIANT PRETZEL \$14

Guinness cheese dip

TRIPLE PLAY WINGS \$6/6 \$10/12

Buffalo, Hickory BBQ, Garlic Parmesan

QUESADILLA \$8

Guacamole, pico, sour cream, Mexican cheese. *Add chicken \$4, steak \$6, shrimp \$8*

SOUP OF THE DAY \$4

CHILI CROC \$5

Cheese, sour cream, scallions

FRENCH FRIES \$5

THE PUTTING GREEN

PORTERS HOUSE \$7

Organic field greens, cucumbers, croutons, avocado, tomatoes, choice of assorted dressings

CAESAR \$8

Chopped romaine, house croutons, shredded parmesan, classic Caesar dressing. *Add chicken \$4 - Add steak \$6*

CHOPPED COBB \$12

Chicken, hard boiled egg, tomato, avocado, crispy bacon, house croutons, choice of dressing

TACO SALAD \$14

Homemade taco shell, stuffed with assorted greens, seasoned taco meat, shredded cheddar, tomato, sour cream, guacamole

THE MAIN EVENT

Add a house salad for \$2

Add homemade cup of soup for \$2

NY STRIP \$24

12 oz grilled NY cut, mashed potatoes and assorted seasonal sautéed veggies

SHRIMP TAGLIATELLE \$18

Creamy pasta, garlic shrimp, crushed heirloom tomato, lemon, chilis, scallions

FISH TACOS \$17

Chopped Atlantic cod, lime sour cream, pico, guacamole, caramelized onions and peppers, spicy rice

CHICKEN PICATTA \$18

Lemon butter caper sauce, spinach, roasted potatoes

BLACKENED SALMON \$18

Piña Colada mango sauce, fiesta rice

MALIBU CHICKEN \$17

Marinated chicken breast, honey ham, Swiss cheese, grilled pineapple, drizzled with honey mustard dressing, rice

HAND HELD DEVICES

Make it a wrap! All hand held devices includes fries (onion rings or sweet potato fries add \$2).

CLASSIC BOWES BURGER \$12

Applewood bacon, choice of American, cheddar, Swiss or blue cheese, LTO, Brioche bun

REUBEN \$12

Piled high corned beef, glazed sauerkraut, melted Swiss, thousand island dressing

CAJUN CHICKEN \$11

Cajun rubbed chicken, griddle cooked, mayo and Pepper Jack cheese, Brioche bun

SMOKEHOUSE CHICKEN \$12

Grilled chicken, aged cheddar, bacon, sweet hickory BBQ sauce, onion straws

STEAK SAMMIE \$13

24 hour marinated skirt steak, chipotle mayo, crispy onion straws, ciabatta roll

KING OF CLUBS \$13

Piled high turkey, Swiss cheese, lettuce, tomato, avocado mayo, thick cut Applewood bacon

CHICKEN AVOCADO MELT \$12

Hass avocado, tomato, melted cheddar white bread

MIKE'S MIXED VEGGIE BURGER \$11

Grilled veggie burger, avocado, LTA, black beans, brioche bun

SWEET DREAMS

KEY LIME PIE

TODAY'S COBBLER

SOMETHING CHOCOLATE

ASSORTED ICE CREAM AND GELATO