

DINNER

SMALL PLATES

Soup du jour • 7/10

Cheese & Charcuterie • 19

Chef's Selection, Accoutrements

Oysters on the Half Shell

Cucumber Mignonette, Tabasco, Lemon

Six • 18 Twelve • 32

Fritto Misto • 17

Fried Calamari, White Fish, Shrimp, Peppers,
Tomato, Marinara & Lemon Aioli

Beef Carpaccio • 18

Baby Arugula, Crispy Capers,
Pickled Shallot, Honey Caper Emulsion

Ahi Tuna Poke Nachos • 18

Crispy Wontons, Sriracha Aioli,
Avocado Crema, Soy, Scallion, Cilantro

Bone Marrow Boat • 19

Shallot, Confit Garlic, Leeks, Toast Points

Maryland Style Crabcakes • 20

Local Baby Greens, Black Beans,
Old Bay Tartar, Lemon

Crispy Fried Brussels Sprouts • 14

Sweet Chili, Soy, Sesame, Pickled Onion

Roast Heirloom Carrots • 12

African Spice, Mascarpone,
Chipotle Honey

SALADS

Arugula • 15

Prosciutto di Parma, Crisp Apple, Chevre,
Pine Nuts, Lemon Vinaigrette

Caesar • 13

Fresh Baby Romaine, Garlic Crouton,
House Made Lemon Caesar Dressing,
White Anchovies

Beets & Burrata • 14

Poached Beets, Burrata, Baby Greens,
Citrus, Pistachios, Saba

Artichoke • 15

Mixed Greens, Mozzarella Croquettes,
Tomatoes, Balsamic Reduction

Add to any salad: Chicken • 10 Shrimp • 11 Steak • 13 Salmon • 15

Please inform your server if you have any allergies before placing your order • Ask about gluten free options
• 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request

the greens
at the club

DINNER

ENTRÉES

House Made Ricotta Ravioli • 28/14

Spring Peas, Mint, Yogurt Foam, Lavender, Grana Padano

Eggplant Burrata Parmigiana • 28

Marinara, Linguine in Basil Pesto, Grana Padano

Oxtail Pappardelle • 32

Oxtail Ragout, Local Oyster Mushrooms, Garlic Confit, Grana Padano, Black Pepper

Faroe Island Salmon • 30

Israeli Couscous Salad of Asparagus, Capers, Mint, Lemon Vinaigrette, Tomato Oil

Market Fish • MP

Ask Your Server for Today's Preparation

New Zealand Rack of Lamb • 42

Moroccan Spice, Parsnip Puree, Leek Soubise, Crispy Leeks, Mint

Local Pork Tenderloin • 30

Farro "Risotto", Carrot Puree, Curry Applesauce, Pickled Mustard Seeds

Greenane Farms Chicken Roulade • 30

Prosciutto, Sage, Swiss Cheese, Local Mushrooms, Sweet Potato, Bordelaise, Crispy Skin

10 oz Filet Mignon • 39 16 oz Ribeye • 42

Yukon Gold Mash, Seasonal Veg, Au Poivre

Côte de Boeuf • 85

32oz Bone in Cowboy Ribeye Steak for Two,
Duck Fat Potatoes, Vegetable Medley, Compound Butter

The "CCC" Burger • 21

8 oz Pasture Raised Local Beef, Cheddar, Bacon, Fried Onions, Lettuce, Tomato,
Berkshire Mountain Brioche, Hand Cut Fries

Sub a side salad OR Sweet Potato Fries • +2 Gluten Free Roll • +2

Grilled Hanger Steak Sandwich • 24

Caramelized Onion, Mushrooms, Gorgonzola, Berkshire Mountain Brioche, Hand Cut Fries

Sub a side salad OR Sweet Potato Fries • +2 Gluten Free Roll • +2

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

the greens
at the club

LUNCH

STARTERS

Soup du jour • 7/10

Ahi Tuna Poke Nachos • 18

Crispy Wontons, Sriracha Aioli, Avocado
Crema, Soy, Scallion, Cilantro

Fritto Misto • 17

Fried Calamari, White Fish, Shrimp, Peppers
& Tomato, Marinara & Lemon Aioli

Maryland Style Crabcakes • 20

Local Baby Greens, Black Beans,
Old Bay Tartar, Lemon

Bang Bang Tacos

Lettuce Wrap or Flour Tortilla, Asian Sesame
Slaw, Pickled Red Onion

Three Shrimp • 18 Three Cauliflower • 16

Jumbo Fried Chicken Wings

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki, BBQ, Bang Bang

Six • 12 Twelve • 22 Eighteen • 30

SALADS

Arugula • 15

Prosciutto di Parma, Crisp Apple, Chevre,
Pine Nuts, Lemon Vinaigrette

Caesar • 13

Fresh Baby Romaine, Garlic Crouton, House
Made Lemon Caesar Dressing,
White Anchovies

Beets & Burrata • 14

Poached Beets, Burrata, Baby Greens,
Citrus, Pistachios, Saba

Artichoke • 15

Mixed Greens, Mozzarella Croquettes,
Tomatoes, Balsamic Reduction

*Add to any salad: Chicken • 10
Shrimp • 11 Steak • 13 Salmon • 15*

KIDS

For little golfers 12 & under

All kid's meals include a 100% juice box & a scoop of SoCo Creamery Ice Cream • 14

Polly Wolly Noodle all-the-day

Pasta how you like it... naked (with butter) or dressed (with homemade red sauce)

Fairway Fingers

Crispy chicken tenders served with homemade French fries OR crunchy carrot sticks

Golden Grilled Cheese

Melty American Cheese on grilled white bread, with homemade French Fries or Crunchy Carrot Sticks

Side of Steamed Veg • 2.5

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LUNCH

BURGERS & SANDWICHES

With coleslaw & hand cut French Fries. Sub a side salad OR Sweet Potato Fries • +2 Gluten Free Roll • +2

Pork Tenderloin Bahn Mi • 16

Chinese 5 Spice, Pickled Veg, Cilantro, Garlic Mayo, Baguette

Grilled Reuben on Rye • 14

Pastrami, Swiss, Sauerkraut, Russian Dressing

Fried Chicken Sandwich • 16

Chipotle Aioli, House Made Pickles

Zucchini Caprese Panini • 14

Grilled Zucchini, Roasted Red Pepper, Mozzarella, Pesto, Ciabatta

Steak Sandwich • 24

Grilled Hanger Steak, Caramelized Onion, Mushrooms, Gorgonzola, Berkshire Mountain Brioche

Pepper Jack Turkey Burger • 16

Avocado, Bacon Onion Jam, Lettuce, Tomato

CCC Burger • 21

8oz Pasture Raised Pigasso Farm Beef, Grilled to order, with Cheddar, Bacon, Fried Onions, Lettuce & Tomato on Berkshire Mountain Brioche

The "Smash" Burger • 14

*4oz plain patty (lettuce, tomato, onion) or topped anyway you like it:
+1 each: Bleu Cheese, American, Cheddar, Swiss, Mozzarella, Pepper Jack,
Caramelized Onions, Sautéed Mushrooms + 2 each: Bacon, Avocado, Fried Egg
Make it a double • + 5*

DESSERT

SoCo Creamery Ice Cream

Three Scoops, Ask your Server for today's selection • 9

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COCKTAILS

Vodka Salad • 10

muddled grapefruit/cucumber/mint, 3 drops of simple syrup, light pour of Tito's vodka, club soda

Peachy Tea • 10

Evan Williams Peach Bourbon,
Unsweetened Iced Tea

Goombay Smash • 12

Triple Rum: coconut, light, dark
Triple Juice: pineapple, orange, fresh lime

Mike's Margarita • 12

Add Mango, Raspberry, Pomegranate +2
Make it Skinny +2

14th Tee Martini • 14

Hendricks gin, fresh herbs muddled with
cucumber, lime & simple syrup,
shaken ice cold and served up
CHOOSE : Cilantro or Basil
(SUB: Bulleit Bourbon or Tito's vodka)

CANNED COCKTAILS

Nutrl Vodka Seltzer • 7

Watermelon or Pineapple

High Noon Tequila Seltzer • 7

Strawberry, Lime, Grapefruit or Passionfruit

Bucket of Five • 30

Mixed Flavors

DESSERT

SoCo Creamery Ice Cream • 9

Three Scoops
Ask your server for today's selections

Carrot Cake • 9

Cream Cheese Frosting

Chocolate Brownie Sundae • 9

Any Flavor Ice Cream, Chocolate Sauce,
Whipped Cream, Cherry

AFTER DINNER DRINKS

Espresso Martini • 14

Espresso vodka, vanilla vodka,
Bailey's, Kahlua

Chocolate Martini • 14

Tito's, Godiva chocolate liqueur,
creme de cocoa

Sgroppino • 14

Lemon sorbet, belvedere vodka, prosecco

Cordials • 9

Sambuca White
Sambuca Black
Baileys
Kahlua
Tia Maria
Frangelico

Croff Special Reserve Port • 10

Fonseca 20 year old Tawny Port • 14

WINE

SPARKLING & ROSE

Prosecco • 12/35

Bola - Veneto, Italy

apple, pear and peach with a lively finish

Cava Brut • 10/30

Poema -Catalonia, Spain

light and fresh sparkling rose, the trepat grape has notes of strawberry, raspberry and rose petals

Rose • 10/30

Vino – Washington

fresh, delicious, satisfying. guava, apricot, and honeysuckle across the palate. grapefruit, watermelon and orange cream lavishly finish the experience

Lambrusco • -/35

Medici Quericoli – Dolce, Italy

ruby red with persistent bubbles, this highly rated wine pairs well with steaks and burgers

WHITE WINE

Pinot Grigio • 12/35

The Seeker - Veneto, Italy

dry crisp vibrant texture featuring apple, pear, and stone fruit, with hints of white flowers and almonds

Chenin Blanc • 12/35

Protea - Western Cape, South Africa

nectarine, apricot and quince with a touch of ripe honey to balance the acidity, beautiful bottle that you might want to take home

Riesling • 13/38

Dr. Konstantin Frank, Fingerlakes, NY

semi-dry, delicate and elegant, with apricot, nectarine and pineapple with lemon citrus for balance

Gewurztraminer • 10/30

Alexander Valley Vineyards - California

floral nose with aromas of apricot, grapefruit, lychee and pear, dryer style with minerality

Sauvignon Blanc • 12/35

Otto's Constant Dream (OCD) -

Marlborough, New Zealand

A Greens mainstay: fresh sage, blackcurrant, fresh passion fruit and a jolt of lemon/lime freshness

Sancerre • 16/50

La Legende De Saint-Martin - Loire Valley, France

bright and unusually juicy, with white peach, lemon and notes of flint

Chardonnay • 12/35

Stangeways – California

a pleasant everyday chardonnay with a rich citrus backbone showing both oaky and buttery characteristics

Chardonnay • -/85

Enroute - California

full bodied and rich with layers of orange blossom, peach, citrus and subtle notes of pineapple

RED WINE

Sangiovese • 13/38

Ghatto - Tuscany, Italy

Bright and light this organic red is a crowd-pleaser whether served chilled or not. The juiciness is balanced by a little earthiness and pepper, making for easy drinking

Pinot Noir • 11/33

Lapis - California

ripe red cherries, boysenberries, purple flowers and nice spices, the palate is juicy, smooth, polished and delicious

Pinot Noir • -/65

Resonance - OR, USA deep and brilliant dark ruby color, aromas of red fruits with a touch of spice and wood, flavors of cherries and currants

Petite Sirah • -/85

Stags Leap - CA, USA

strong notes of blackberry, blueberry and black cherry fruits interwoven with more savory notes of black pepper and cocoa powder

Malbec • 10/30

Alamos - Mendoza, Argentina

bright black cherry aromas with light floral notes and a touch of toast, with cassis black raspberry cassis and chocolate

Cabernet Sauvignon • 13/38

Raymond - CA, USA

opens with aromas of dark red fruits like boysenberry pie, on the palate, rich flavors of dried plums, dates, red currants and berries

Cabernet Sauvignon • -/85

Hess Lion Tamer - CA, USA lush and fleshy, with cassis, boysenberry and blackberry preserve notes guided by hints of alder and mesquite. Stays open but defined through the finish, with a buried hint of sweet tobacco

Bourbon Barrel Aged Zinfandel CA • 14/40

Four Virtues - California

heavily charred bourbon oak barrels impart nuanced layers of caramel, vanilla and toasty oak, intense full-bodied with dark red cherry, blackberry and spice

BEER

Domestic Bottles • 5

Budweiser

Bud Light

Michelob Ultra

Coors Light

Miller Light

Sam Adams Boston Lager

Twisted Tea

Twisted Tea Half and Half

Buckets - 5 the same for 20

Import Bottles • 6

Amstel Light

Heineken

Heineken Light

Corona

Corona Light

Labatt Blue

Stella Non-Alcoholic

Buckets 5 the same for 25

Cans

Nutrl Vodka • 7

Pineapple/Watermelon

High Noon Tequila • 7

Strawberry/Lime/Grapefruit/Passionfruit

Buckets of 5 varied flavors • 30

Rotating IPA • 8 (ask your server)

Bad Seed Cider • 6

SPIRITS

On-the-rocks +3
Martinis +3

VODKA

Tito's 9
Stolichnaya 9
Absolute 9
Ketel One 10
Grey Goose 11
Belvedere 11
Flavored, Ask your Server

GIN

Beefeater 9
Tanqueray 9
Bombay Sapphire 10
Hendrix 11

TEQUILA

Cuervo 8
Milagro 9
Patron 10
Villa One Silver 10
Villa One Reposado 12
Villa One Anejo 14
Casamigos Blanco 10
Casamigos Reposado 12
Casamigos Anejo 14
Gran Coramino Cristalino 13

SPIRITS

On-the-rocks +3
Martinis +3

RUM

Bacardi Silver 9
Captain Morgan 9
Malibu Coconut 9
Myers Dark 10
Mount Gay 10

BOURBON

Jack Daniels 9
Jim Beam 9
Bulliet 10
Knob Creek 11
Angels Envy 12
Cooper's Daughter Black Walnut 12
Cooper's Daughter Smoked Maple 12
Woodford Reserve 13
Hillrock 14

WHISKEY

Canadian Club 9
Seagrams 7 9
Seagreams VO 9
Bushmills 9
Jameson 9
Bulliet Rye 10

SCOTCH

Dewars 9
Acnoc 10
Macallan 12 year 12
Glenlivet 12 year 12
Glenfidich 12 year 12
Laphroig 10 year 12