

PAR the VENUE TEE

ON THE *Patio*

APPETIZERS

SPICY SHRIMP STACK | 13

SEARED SHRIMP, MALIBU QUINOA, MASHED AVOCADO, SRIRACHA AIOLI TOPPED WITH SHOESTRING WONTONS

CHARCUTERIE BOARD | 14

ARTISAN CHEESE AND MEATS ACCOMPANIED WITH RED ONION JAM, CANDIED WALNUTS, AND CRACKERS

BEEF TACO EMPANADAS | 10

TWO BEEF TACO EMPANADAS SERVED WITH A CLANTRO CREMA

CHIPS AND SALSA | 6

ADD AVOCADO MASH | +2

SALADS

THE HILLS | 14

POACHED BEETS, GOAT CHEESE, CANDIED WALNUTS WITH BLOOD ORANGE DRESSING *GF/V

CAESAR SALAD | 14

CLASSIC CAESAR SALAD, CROUTONS, SHAVED ROMANO *GF NO CROUTONS

MEDITERRANEAN SALAD | 14

THINLY SLICED ROMAINE LETTUCE WITH CUCUMBERS, HEIRLOOM CHERRY TOMATOES, JULIENNE RED ONIONS, CHICKPEAS, KALAMATA OLIVES & FETA CHEESE TOSSED IN RED WINE VINAIGRETTE

ADD GRILLED CHICKEN | 4

ADD 5 SHRIMP | 6

ADD 6OZ SALMON | 6

PUB ITEMS

CHEDDAR BACON BURGER | 15

ANGUS BEEF BURGER, WITH CHEDDAR CHEESE, LETTUCE AND TOMATO SERVED WITH HOUSE MADE CHIPS

SMOTHERED CHICKEN SANDWICH | 14

GRILLED CHICKEN, PEPPERJACK CHEESE, LETTUCE, TOMATO, AND HOUSE SAUCE SERVED WITH HOUSE MADE CHIPS

MAIN ENTREES

CAROLINA SHRIMP AND GRITS | 21

JUMBO SHRIMP LIGHTLY SAUTÉED WITH ANDOUILLE SAUSAGE, SWEET PEPPERS AND ONION OVER A BED OF CREAMY CHEDDAR GRITS

12 OZ GRILLED NY STRIP | 28

MASHED POTATOES & ZUCCHINI AND SQUASH

BRAISED HEREFORD SHORT RIBS | 24

LOW AND SLOW BRAISED BONE IN SHORT RIB SERVED WITH CHEDDAR SCALLOPED POTATO AND SEASONAL VEGETABLES

TUSCAN CHICKEN MARSALA | 24

RED SKINNED MASHED AND SEASONAL VEGETABLES

GRILLED CHILI RUBBED PORK RIBEYE | 22

WITH CHARRED CORN AND RED PEPPER HASH WITH APPLE CHUTNEY

SEARED SCALLOPS | 23

SPRING PEA PUREE, PEARLED COUS COUS, QUINA SALAD CUCUMBER, HEIRLOOM TOMATOES AND RED ONION

PAPPARDELLE BOLOGNESE | 23

VEAL, BEEF AND PORK SLOWLY STEWED IN A RICH RED WINE BOLOGNESE SAUCE WITH FRESH PAPPARDELLE PASTA TOPPED WITH A WHOLE MILK MOZZARELLA BURRATA

KIDS

BIRDIE | 9

CHICKEN TENDERS WITH FRIES

LITTLE DOG | 7

SABRETT HOT DOG WITH FRIES

JUNIOR BOGEY | 9

KIDS CHEESEBURGER WITH FRIES

WE ASK FOR YOUR UNDERSTANDING IN LIMITING YOUR DINING TIME WITH US TO 90 MINUTES. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

CONSUMPTION OF RAW OR UNDERCOOKED PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.