



THE MEDALLION CLUB

Summer 2017 MENU



A note from the Chef,

The second half of the summer season is here and with it come warm days and nights. We have brought back a few of our favorite items as well as developed several new ideas to showcase some of what summer has to offer. We have added the option of small plates to some of our more traditionally larger features, as well as created a few smaller dishes to allow a lighter start to your next trip around the course. Enjoy!!

Executive Chef Patrick Kennedy

HOUSE WINES

Chardonnay

Sean Minor 2015, *Napa* 7
Kendall Jackson 2015, *Santa Rosa, Cali* 9
La Crema 2015, *Sonoma* 10
Talley 2014, *Arroyo Grande* 11
Newton 2015, *Napa* 12

Pinot Grigio

Villa Pozzi 2015, *Sicily* 7
San Angelo 2015, *Italy* 10

Sauvignon Blanc

Groth, 2015, *Napa* 9
Villa Maria, 2015 *New Zealand* 11

Notable Whites & Blends

Monchoff Reisling 2015, *Germany* 8
Neirano Moscato 2015, *Italy*, 8
Caymus Conundrum White Blend 2015, *Napa* 11

Cabernet Sauvignon

Cross Springs 2014 *Lake County* 8
Educated Guess 2014, *Napa* 9
Joel Gott 815 2014, *Napa* 9
Palermo 2014, *Napa* 14

Merlot

Parducci 2012, *Napa* 10

Zinfandel

Joel Gott 2014, *St. Helena* 8
BedRock, Old Vine 2014, *Sonoma* 11

Pinot Noir

Elouan, 2015 *Willamette, Ore* 11
Belle Glos, "Meiomi", 2011 *Sonoma* 13

Notable Reds & Blends

Terrazas "Reserve", *Malbec, 2010, Argentina* 10
Smith & Hook Red Blend, 2013 *Central Coast* 11
Sexual Chocolate 2014, *Napa* 12
The Prisoner 2015, *Oakville* 15

ASK YOUR SERVER TO SEE OUR FULL WINE LIST



= Member Favorite GF = Gluten Free LC= Low Carb

Gluten Free Options:

Burger Buns, Penne Pasta, Tortillas and Crackers

Please let your server know if you would like one of these options

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

APPETIZERS

Black Bean Chicken Dip (GF) 9

Black beans, pulled chicken, mozzarella, cheddar and cream cheeses served with fresh tortilla chips.



Ahi Tuna Poke* 14

Avocado salad, sriracha aioli and wonton chips.

Veggie Flatbread 11

Crisp flatbread, vegan Italian sausage, our house made vegan marinara, black olives, chopped spinach and fresh goat cheese.

Margharita Flatbread 9

Provolone, mozzarella, parmesan, asiago, roasted garlic, tomatoes, basil and a balsamic drizzle.

Soft Pretzel Sticks 8.50

House made cheese sauce, Yuengling honey mustard and strawberry vinaigrette.



Bison Nachos 11

Crispy tortilla chips layered with cheese sauce, shredded cheese, ground bison chili, sour cream, Pico de Gallo and fresh jalapeños.

Smoke House Charcuterie Board

Featuring 4 Ohio made cheeses with smoked salmon, smoked turkey sausage, smoked pork loin, fresh fruit, nuts and vegetables.

Par 3 15 Par 5 22

SOUP & SALAD

Southwest Crab and Corn or Soup Du Jour

(Cup 4 or Crock 6)

Side Caesar or House Salad 4
Entrée Caesar or House Salad 8
Add grilled Chicken 6
Add Salmon or Tuna 10

Chef Patrick's salad wrap: Any half portion of your favorite salad as a wrap. Includes one piece of chicken.

Classic Wedge (LC)

Iceberg wedge, red onion, tomato, bleu cheese, bacon, bleu cheese dressing on the side.
Entrée 9 / Side 5

Kitchen Sink Chop Salad (GF) 13

Fresh cut mixed greens chopped with tomato, cucumber, red onion, shredded cheese, bacon, carrots, sunflower seeds, broccoli, red pepper, peas and croutons.



Medallion Salad 18 / half 9

Mixed greens topped with Granny Smith apples, smoked gouda cheese, toasted pecans, tomatoes, crumbled Applewood bacon and pecan crusted chicken breast served with honey Dijon dressing.

Santa Fe Chicken Salad (GF) 17 / half 8.50

Mixed greens tossed with grape tomatoes, roasted peppers, roasted smoked corn, tortilla strips, green onion, black beans, cheddar and mozzarella, topped with avocado and tortilla crusted chicken breast, served with a side of southwest ranch dressing.



Fairway Salad 14/ half 7

Fresh cut mixed greens, avocado, hard boiled egg, black forest ham, cheddar, Swiss, edamame, red onion, and 2 grilled sliced Medallion tenders. Choice of dressing.

Italian Spinach Salad 14 / half 7

Fresh baby spinach topped with marinated fresh mozzarella, grape tomatoes, artichoke hearts, Kalamata olives and red onion, finished with a white balsamic reduction and olive oil.

Chef Patrick's Creamy Chicken Salad 14 / half 7

Our homemade creamy chicken salad served on a bed of green leaf lettuce topped with walnuts, fresh blueberries and strawberries.

Dressings:

Ranch, Club Made Caesar, Fat Free Raspberry Vinaigrette, Bleu Cheese, 1000 Island, French, Italian, Honey Mustard, Southwest Ranch, Sherry-Oregano Vinaigrette, Honey Balsamic, Balsamic Vinaigrette

PLEASE KEEP IN MIND WHEN SPLITTING FOOD THERE WILL BE A \$5 FEE

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COPPER TOP

Medallion Flatbreads (GF Crust Available)

Supreme 9 Cheese 7
Pepperoni 8

Chicken Quesadilla 10

Flour tortilla filled with grilled chicken, green onion, tomato, cheese and jalapeno served with sour cream & Pico de Gallo.

Chorizo Quesadilla 11 Steak Quesadilla 13



B.I.G. (also available after 9pm) 10

Before I Go: Triple Decker fried B.L.T. with egg, cheese sauce and pepper jack cheese.

Fried Cheese Curds 8

A generous portion of the classic with homemade marinara sauce.

Chicken Wings (GF) 10

10 chicken wings served with celery & bleu cheese
BBQ, Buffalo, Thai Chili, Garlic Parmesan



Medallion Tenders (GF)

Try them grilled for a gluten free choice!

Lightly breaded and fried, served with Medallion sauce and choice of side.

3 piece birdie 12 5 piece eagle 15

Tortilla Chips (GF) 8.50

Guacamole and fresh Pico de Gallo

Add a side of homemade cheese sauce for \$2



Cauliflower Bites 7

Our cauliflower mash rolled and beer battered, fried golden and served with a side of Hulk sauce.

SANDWICHES & WRAPS (all sandwiches and wraps served with one side)

Buffalo Chicken Wrap 11.50

Roasted red pepper tortilla, fried chicken, lettuce, diced tomatoes, bleu cheese, buffalo sauce & ranch dressing.

Fish and Chips 13

Beer battered cod served with French fries, chipotle tartar sauce, malt vinegar & a creamy green apple slaw.

Make it Naked: 14

Fish Sandwich, pan seared cod on a brioche bun served with choice of side, apple slaw & chipotle tartar.

Chicken Caesar Wrap 10.50

Grilled chicken, romaine, Caesar dressing & parmesan in a soft tortilla.

Italian Grinder 11

Thin sliced ham, salami, pepperoni & capicola with provolone, shredded lettuce, diced tomato and onion tossed in Italian dressing.

Two Putt Style: Double meat and cheese, no veggies. 15



Mahi Tacos 15

Blackened or broiled Mahi, lettuce wraps, Pico de Gallo, tortilla strips, kale and pickled radish slaw.

Club Sandwich 11

Smoked turkey, honey ham, Swiss, American, lettuce, bacon, mayo & tomato on your choice of white or wheat bread.

BLT Wrap 11

Honey wheat tortilla filled with honey smoked turkey, crisp bacon, lettuce, tomato, shredded cheese with a ranch aioli.



Bavarian Ham and Swiss 12

A soft pretzel bun loaded with shaved Bavarian ham, sliced baby Swiss, Yuengling honey mustard, lettuce, tomato, onion and a pickle OR try it Schaefer Style with turkey.

Medallion Burger* (GF no bun) 13

Half pound Black Angus patty grilled to your desired temperature, served with lettuce, tomato, onion, and pickle on a sweet brioche bun with your choice of cheese: American, Swiss, cheddar, provolone or pepper jack.

Sub: Veggie Burger, Roasted Portabella Mushroom, Turkey Burger or Chicken at no charge.

Add: bacon, grilled onions, grilled mushrooms or bleu cheese for an additional \$1 each.

Bagel Philly 12

Toasted jumbo asiago bagel loaded with warm roast beef, sautéed peppers, onions and mushrooms with provolone cheese.

Veggie Quesadilla 10

Spinach tortilla, mushroom, onion, spinach, tomato, roasted peppers, zucchini, squash, parmesan, garlic herb cheese spread, mozzarella and a side of marinara.



Gerber Chicken Sandwich 11.50

Fresh grilled Gerber chicken breast on sour dough bread with jalapeno bacon, avocado spread, BBQ sauce, lettuce and tomato with your choice of side.

SIDES:

Olive Oil Parsley Quinoa, Cottage Cheese, Fresh Fruit, Club Chips, Mac n' Cheese, Sweet Potato Fries, Onion Rings, Waffle Fries, French Fries, Apple Slaw

DINNER ENTREES

All dinner entrées served with a house side salad, Caesar salad or cup of soup.



Salmon Your Way* (GF) 26

Wild caught fresh cut Scottish salmon cooked your way: grilled, pan seared, or blackened, served with your choice of two side items.

Grilled Shrimp and Vegetables 18

6 marinated grilled shrimp served with sautéed vegetable medley and a roasted garlic cauliflower puree.



Pan seared Chilean Sea Bass 27

Tender pan seared Chilean Sea Bass, served atop a bed of broccoli fontina puree, finished with a roasted red pepper sauce. Choice of 2 sides.

Chicken Parmesan

Parmesan breaded chicken breast topped with club made marinara and provolone cheese, with a side of linguine marinara.

Full Order 23 Half Order 14

Vegetarian Eggplant Parmesan

Full Order 20 Half Order 13



New York Surf and Turf 26

7 oz horseradish crusted N.Y. Strip, served atop sautéed baby shrimp with Romesco sauce. Choice of one side dish.

BBQ Baby Back Ribs

Dry rubbed baby back ribs slow cooked and covered with a sweet orange Chipotle BBQ sauce.

Full rack 32 Half rack 20

OFF THE GRILL

Served with Chef's potato and vegetable

(All steaks GF non-blackened)

Fresh Cut Beef Tenderloin*

8 Oz. 36

Hand Cut Ribeye

Delmonico*

14 Oz. 32

Marinated Hangar Steak

Korean style marinated with a black garlic sauce 23

Fresh Cut Ohio Beeler Farms Pork Chop 29

A bone in, fresh cut 14-16 ounce pork chop, raised locally and sourced from Beeler's All Natural Farm.

Choose your style

Pittsburgh
Blackened
Grilled

Choose your sauce

Hollandaise,
Red wine Dijon au jus
Béarnaise

Add-ons: 1.50 Each

Grilled Onions
Grilled Mushrooms
Bleu Cheese



Choose your sides:

Starches:
Baked Potato, Steamed Brown Rice
Baked Sweet Potato, Chilled Quinoa Salad,
Mac & Cheese, Mashed Cauliflower

Chef potato and Chef Vegetable:

Vegetables:
Sautéed Spinach
Steamed Broccoli
Asparagus



DESSERT

Seasonal Dessert Available by Request

Cheers,

Chef Patrick Kennedy
Executive Head Chef



Michael Heston
General Manager

Danny Thomas
Food & Beverage Director

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