



THE MEDALLION CLUB

Spring 2017 MENU



A note from the Chef,

The new season is here and it brings with it rejuvenation and a fresh take on another year, as does our menu. We have brought back a few of our favorite items as well as developed several new ideas to showcase some of what spring has to offer. We have added the option of smaller plates to some of our more traditionally larger features, as well as created a few smaller dishes to allow a lighter start to your spring and 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

Parmesan Truffle Fries (GF) 8

Shoestring potatoes fried golden and tossed with shredded parmesan cheese, truffle oil, fresh parsley and roasted garlic, served with a champagne sauce.



Ahi Tuna Poke* 14

Avocado salad, sriracha aioli and wonton chips.

Duck Flatbread 11

Duck leg confit, shiitake mushrooms, fontina cheese, red onion and fresh cilantro on a crisp flatbread with a sweet plum and soy glaze.

Margarita Flatbread 9

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

Blue Crab and Artichoke Dip 9

Fresh blue crab meat, artichokes, herbed cream cheese and chervil, served with house made Old Bay chips.

Beef Satay 12

Skewered and grilled marinated hangar steak with a grilled vegetable kabob, grilled pita, shredded lettuce and yogurt sauce.

Grilled Quail 11

Grilled quail breast, black eyed pea salad, grilled radicchio, apple bacon and crushed candied pecans.



Bison Nachos 11

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

Buffalo Shrimp 10

Baby shrimp sautéed with collard greens, celery and fresh mozzarella in a buttery buffalo sauce topped with diced tomatoes, crumbled bleu cheese and serve with tortilla chips.

Smoke House Charcuterie Board

An assortment of smoked cheeses, meats, fruits and vegetables.

Par 3 15 Par 5 22

SOUP & SALAD

Chicken and Wild Rice 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

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 up with tomato, cucumber, red onion, shredded cheese, bacon, carrots, sunflower seeds, broccoli, red pepper, peas and croutons.



Medallion Salad 18

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.

Grilled Romaine Salad 12

Marinated lightly grilled romaine, grilled French bread, Parmesan crisp, grilled tomato wedges and blueberry pomegranate dressing.

Add 4 grilled shrimp or chicken breast 17



Fairway Salad 14

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.

Apple Walnut Salad 11

Fresh Bibb lettuce, walnuts, blueberries, gala apples, fontina, apple cider vinaigrette with a toasted whole grain bread.

Shrimp and Greens 18

Baby spinach, frisee, shiitake mushrooms, 4 bacon wrapped shrimp, roma tomatoes, crumbled cauliflower, house pickled radishes with an orange sesame vinaigrette.

Santa Fe Chicken Salad (GF) 17

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.

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

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

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

Soft Pretzel Sticks 8.50

Cheese sauce, Yuengling honey mustard & Strawberry vinaigrette.



Medallion Tenders (GF)

Try them grilled for a gluten free choice!

Lightly breaded, fried 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.

Bagel Philly 12

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

BLT Wrap 11

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

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

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) 14

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.

Veggie Quesadilla 10

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

Grilled Chicken Pad Thai Sandwich 13

Whole grain bread, soy plum glazed Gerber chicken breast, cilantro, green onions, cashews, scrambled egg, and house pickled radish salad.

J.C.'s Pork-Tadas 11

Two flour tortillas cooked to a crisp, topped with slow cooked pulled pork, shredded lettuce, smoked gouda, Pico de Gallo & feta.

Blackened Salmon Caesar Sandwich 16

Blackened salmon, roasted lemon Caesar spread, brioche bun artisan romaine, sliced tomato and parmesan cheese.



Chicken Pesto Grilled Cheese 14

Rustic sour dough bread layered with baby Swiss, parmesan, pesto, roasted portabella mushroom, red peppers and grilled chicken.

DINNER ENTREES

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

Chicken Parmesan

Parmesan breaded chicken breast topped with Club made marinara & provolone cheese with a side of linguine marinara.

Full Order 23 Half Order 14

Vegetarian Eggplant Parmesan

Full Order 20 Half Order 13

Pan Seared Scallops 30

4 pan seared sea scallops served with parmesan, roasted pepper quinoa salad over a pepperoni red wine sauce with scallions.

Poulet Francais 22

An organic French style chicken breast stuffed with brown rice and herbed cream cheese, roasted and served over a prosciutto, tomato, banana pepper and brown butter sauce.



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.

Jerk Shrimp and Vegetables 23

Tiger shrimp sautéed with peppers, onions, collard greens, roasted plantains and broccoli, tossed in a mild jerk sauce with brown rice.



Marinated Hangar Steak 26

Korean style hangar steak grilled and served with black garlic pan sauce, cashew cilantro and jalapeno pesto and crispy wontons.

Grilled Shrimp and Vegetables 16

4 large grilled shrimp served with grilled sweet Vidalia onion, portabella mushroom, and bell peppers, served with a roasted garlic and mashed cauliflower puree and choice of side.

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



Lobster Mac and Cheese

Sweet lobster meat sautéed with wild mushrooms and spinach tossed with cavatappi pasta in a rich lobster cream sauce.

Full Order 26 Half Order 18

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

Fresh Cut Angus Reserve

New York Strip*

12 Oz. 34

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

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

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