THE GRILLE
AT STONEGATE GOLF CLUB

SMALL PLATES

CHICKEN WINGS* 11 | 17
5 or 10 wings served with celery, carrots, and your choice of bleu cheese or ranch – prepared mild, medium, hot, BBQ, blackened, garlic Parmesan, or sweet Thai chili
All additional sauces & dressings +1

BEEF CHILI NACHOS 14
Tortilla chips smothered in chili, nacho cheese, jalapeños and pico de gallo served with sour cream and salsa
Just chips and dips 9

YUM YUM SHRIMP* 16
Seven golden-fried shrimp served with coleslaw and pickled ginger

CHEESE, CHICKEN OR SHRIMP QUESADILLA 12 | 15 | 17
12 inch tortilla filled with Monterey Jack cheese, served with salsa, sour cream and pico de gallo
Add sautéed peppers & onions +1

CALAMARI 14
Lightly fried calamari with marinara sauce

To make wings gluten-free, ask your server to grill items

CLUB FAVORITES*

All club favorites are served with your choice of side listed on the back

CLASSIC REUBEN 17
Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on grilled marbled rye bread

CLASSIC GRILLED CHICKEN CLUB 16
Grilled chicken breast on a toasted brioche bun with bacon, Swiss cheese, lettuce, tomato, and red onions

HOUSE BURGER/VEGGIE BURGER 17
Half-pound burger grilled to your liking topped with lettuce, tomato, red onion, and your choice of cheese on a toasted brioche bun
Additional toppings for +1 each: sautéed mushrooms, sautéed onion, bacon, jalapeños

BLT 14
Applewood-smoked bacon with crisp romaine lettuce and tomato, served on toasted white bread with mayonnaise

SOLIVITA CHEESESTEAK 17
Thinly sliced roasted beef with American cheese, sautéed bell peppers and onions on a hoagie roll

SHRIMP BASKET 18
Eight large shrimp hand-breaded and fried golden brown, served with a lemon wedge and coleslaw

SOUTHERN FRIED CHICKEN TENDERS 14
Served with your choice of sauce and dressing

SOUPS & SALADS

SOUP DU JOUR 6 | 8

HOUSE-MADE CHILI 6 | 8

HOUSE SALAD 6 | 10
Romaine lettuce, cucumber, carrots, and heirloom grape tomatoes

CAESAR SALAD 6 | 10
Romaine lettuce, shaved Parmesan, and garlic croutons tossed in a creamy Caesar dressing

MANDARIN SALAD 13
Romaine lettuce, cucumber, red peppers, heirloom grape tomatoes, mandarin oranges, wonton strips and shredded carrots, served with sesame vinaigrette

CHICKEN COBB SALAD 16
Grilled chicken, bacon bits, diced egg, avocado, tomato and blue cheese crumbles with your choice of dressing

ADD A PROTEIN TO ANY SALAD
Chicken +4 | Shrimp +6 | Salmon +7

BASKETS & DOGS

FRIES 6 | HOUSE CHIPS 6 | ONION RINGS 7

SWEET POTATO FRIES 7 | HOT DOG *(À LA CARTE)* 6

PASTRAMI MELT 18
Pastrami, Swiss cheese, caramelized onions, and Thousand Island dressing on grilled marbled rye

THE RACHEL 16
Turkey, Swiss cheese, coleslaw and Thousand Island dressing, served on grilled marbled rye

TURKEY AVOCADO CLUB 18
Sliced turkey, Swiss cheese, avocado, bacon, lettuce, tomato and mayonnaise on toasted wheat bread

FISH AND CHIPS 18
Half-pound filet of haddock, beer-battered and fried golden brown, seasoned with Old Bay, served with coleslaw, tartar sauce and garnished with lemon wedge

BLACKENED MAHI SANDWICH 17
Fresh mahi fish blackened and served with arugula, tomato and remoulade sauce on a toasted brioche bun

CHOICE OF CHEESE:
American, bleu cheese crumbles, cheddar, pepperjack, provolone, or Swiss.

Gluten-Free | Vegetarian | * Gluten-Free Option Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.
An 18% gratuity charge will be added for parties of six or more.

SIDES

FRIES | COLESLAW | HOUSE CHIPS
STEAMED WHITE RICE | ASPARAGUS

PREMIUM SIDES +1

SWEET POTATO FRIES
FRUIT | ONION RINGS

ENTRÉES

Available after 4PM. All entrées come with a small garden salad or Caesar salad, one starch, and one vegetable (pasta dishes only come with a salad choice).

FETTUCCINE ALFREDO 20
Creamy combination of fresh garlic, Parmesan cheese, and white wine served with garlic toast
Add chicken +4, shrimp +6, salmon +7

CHICKEN STIR-FRY 24
Seasonal vegetables in brown sauce served over steamed rice

ATLANTIC SALMON 26
Served either grilled or blackened, then topped with sweet Thai chili glaze

SHRIMP ASHLEY 26
Shrimp sautéed with spinach, garlic, white wine and cream, served over angel hair pasta with tomato concassé and garlic breadsticks

TWIN GRILLED PORK CHOPS 24
Grilled pork chops served with roasted garlic mashed potatoes and vegetable medley

SHRIMP SCAMPI 25
Angel hair pasta in a scampi sauce with shrimp and served with garlic bread

12OZ NY STRIP 30
New York Strip grilled to your liking topped with Asiago peppercorn cream sauce and crispy fried onions served with a baked potato and asparagus

EGGPLANT PARMESAN 19
Breaded Italian eggplant topped with roasted garlic marinara, provolone and Parmesan cheese, served over fettuccine pasta

STARCHES (+6 À LA CARTE)

MASHED POTATOES | BAKED POTATO
STEAMED WHITE RICE

VEGETABLES (+6 À LA CARTE)

BROCCOLI | ASPARAGUS
VEGETABLE MEDLEY

WINE & COCKTAILS

Happy Hour Monday - Thursday from 1PM - 4PM.

BEER

Draught - 16oz

MICHELOB ULTRA 6
YUENGLING LAGER 6
STELLA ARTOIS 7
GUINNESS 7
Ask your server about rotating selections

DOMESTIC (12oz CANS) 6
Coors Light, Coors Banquet, Miller Lite, Yuengling Lager, Yuengling Flight, Michelob Ultra and Ultra Zero

MIX N' MATCH BUCKETS OF FIVE DOMESTIC CANS 25

IMPORTS/PREMIUMS (12oz CANS) 7
Stella Artois, Lagunitas, Jai Alai, High Noon, Guinness (16oz), Corona, Modelo, Blue Moon, Angry Orchard, Heineken, Heineken N/A
Ask your server about rotating selections

MIX N' MATCH BUCKETS OF FIVE IMPORTS/PREMIUM CANS 30

COCKTAILS

MULLIGAN MARY 9
Georgi Vodka, Zing Zang and black pepper garnished with lime and olive

CYPRESS MARGARITA 9
Capitán Tequila, sweet and sour mix, triple sec, garnished with a lime.
Add a Grand Marnier floater for +3

OAKS SWEET TEE 9
Tito's Vodka, lemonade, choice of sweetened or unsweetened tea, garnished with lemon

SAND TRAP SANGRIA 7
Red or white wine, pineapple juice, simple syrup, splash of Starry, garnished with a lime

BIRDIE BREEZE 8
White rum, cranberry and pineapple juice, splash of Starry, garnished with a lime

SOFT DRINKS 3

Pepsi, Pepsi Zero, Starry, Dr. Pepper, Ginger Ale, Tea (Sweetened or Unsweetened), Lemonade

HOUSE WINES

	6oz	9oz
CHARDONNAY	6	8
SAUVIGNON BLANC	6	8
PINOT GRIGIO	6	8
WHITE ZINFANDEL	6	8

	6oz	9oz
CABERNET	6	8
MERLOT	6	8
PINOT NOIR	6	8
MOSCATO	6	8