

RIDGEPOINTE COUNTRY CLUB

APPETIZERS

- Mozzarella Sticks** Six crispy creamy cheese sticks served with marinara sauce -7
- Nachos** Black Angus seared ground beef or grilled tequila-lime chicken, onion, cilantro, jalapeno, Pico de Gallo, black beans, corn, guacamole, salsa, Queso Blanco, and sour cream -12
- RidgePointe Hot Wings** 10 chicken wings tossed in your choice of sauce and a side of carrot, celery sticks, and ranch dressing *Buffalo, Thai Sweet Chili, Teriyaki, BBQ, or a Dry Rub* -12

SOUPS AND SALADS

- Homemade Soup of the Day** Cup -4 Bowl -8
- Cream of Potato & Leek Soup** Cup -4 Bowl -8
- House Salad** Mixed greens, tomato, cucumber, red onion, carrot, Cheddar-Jack, & bacon Small -5 Large -9
- Caesar Salad** Chopped romaine lettuce, tomato, Parmesan cheese, and croutons Small -5 Large -9

UPGRADE YOUR SALAD WITH:

- 6 Sauté Shrimp \$ 8 Seared Salmon 4oz. \$ 8 / 8oz. \$ 12 6oz. Grilled Chicken Breast \$ 6
Smoked Ham \$ 4 Roast Turkey \$ 4.5 Gluten-Free Bun / Bread \$ 2.5

KIDS MENU

- Kids 4oz. Cheeseburger \$6 All American Junior Hot Dog \$5 4 Oz Chicken Breast Sandwich on wheat bread \$6
2 Strip Chicken Tender \$5 Grilled American Cheese Sandwich on Toasted Bread \$5 Pasta and Cheese \$6

(Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness)

Please Note: 19th Hole is not a GLUTEN-FREE Environment. Please inform your server if you have a gluten allergy.

**Gluten Free items may take longer to prepare as we have special handling procedures. We apologize for any inconvenience. **

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MAIN COURSES

SERVED WITH YOUR CHOICE OF FRIES OR CHIPS (SUB. ONION RINGS \$2, VEGETABLE BLEND \$2, SMALL SALAD \$2)

Classic Cheeseburger

8oz all beef patty, American cheese, lettuce, tomato, onion, and pickle on a toasted brioche bun -10

Chicken Strip Basket

5 buttermilk breaded chicken strips with your choice of sauce -12

Buffalo, Thai Sweet Chili, Teriyaki, BBQ Sauce, Ranch Dressing

Cubano

Ham, turkey, Swiss cheese, pickles, and mustard sauce pressed on Cuban style bread -12

Black Angus 10oz. Chopped Steak G.F.

Seared and seasoned beef topped with caramelized onion- mushrooms sauté -13

Catfish Plate

3 Piece catfish plate with corn hushpuppies, the fixings, and tartar sauce -14

BUILD YOUR OWN PIZZA

Choose Your Crust: Regular Pan / Flat Bread / Cauliflower G.F. -10

Sauce G.F.: Marinara / Alfredo/ Olive Oil / Garlic Butter

Toppings: Tomato, Mushroom, Onion, Pepper, Olive, Jalapeno, Spinach, Cheddar cheese -.50 EACH

Protein: Jumbo Pepperoni / Italian Sausage / Bacon / Hamburger / Chicken / Ham /Turkey -2 EACH

A LA CARTE SIDES

Apple Sauce Cup \$2

Ruffles Potato Chips \$3 G.F.

Crinkle Fries \$3

Season Curly Fries \$3.5

Batter Onion Rings \$ 4

Seasoned Vegetable Blend \$4

AVAILABLE AFTER 5:00 PM:

Black Angus Filet Mignon -27

6 oz. pan-seared with cracked peppercorn and topped with a wild mushroom brandy demi cream sauce

North Atlantic Salmon -22

Seared with Mediterranean Sea salt and lavender herb; scented with a Pernod lobster cream sauce and a touch of basil oil

Chicken Diane -16

Breast of chicken dusted with flour and sautéed in butter; served with a smoked pepper bacon and mushroom demi reduction

Chef Michael's Daily Special

Please check with your server