

THE GRILL

LUNCH

Eva Claros-Melara
Chef de Cuisine

STARTERS

- SOUP DU JOUR cup or bowl 6/8
- CHEESE QUESADILLA flour tortilla, cheese blend, salsa, sour cream, guacamole 13 **V**
- CHICKEN WINGS buffalo, bbq or sweet chili sauce, blue cheese dressing, celery 18 *Choice of breaded or fresh*
- SIGNATURE PEPPERONI ROLLS pomodoro sauce, chimichurri, parmesan 16
- FIRECRACKER SHRIMP fried shrimp, bang bang sauce 19
- SOY WASABI TUNA TARTARE* wasabi avocado mousseline, crispy rice chips 18
- ROASTED CAULIFLOWER HUMMUS romanesco, chickpeas, chili herb oil, pita chips 16 **V**
- BRESAOLA FLATBREAD fiore di latte, san marzano tomatoes, oregano, olive oil, basil 16
- KALBI BEEF RIBS korean style bbq ribs, pickled vegetables 19
- SMOKE IN CHIMNEY SMOKED TROUT CROSTINI* horseradish crème fraiche, quail egg, micro greens, radishes, pickled ramps, baguette 19

SALADS

*Half portions available. Add grilled chicken, shrimp, salmon or steak for additional charge.**

- FCC GREENS mixed greens, carrot, red onion, cucumber, tomato, white balsamic vinaigrette 12 **G V**
- CAESAR romaine, croutons, tomato, parmesan crisp, caesar dressing 13
- DELI SALAD PLATE turkey, tuna, or egg salad, baby iceberg, tomato, cucumber, fresh fruit 13
- COBB romaine, grilled chicken, egg, tomato, bacon, bleu cheese, avocado, white balsamic vinaigrette 17 **G**
- STRAWBERRY RHUBARB SALMON SALAD* grilled loch duart salmon, baby arugula, ricotta salata, pistachios, thyme preserve lemon vinaigrette 27 **G**
- STEAK WEDGE* grilled creekstone farms prime bistro filet, baby iceberg, tomato, bleu cheese, bacon, pickled red onion, crispy onion, gorgonzola dressing 32
- SOUTHWEST FAJITA corn and black bean salsa, avocado, cheddar, pepper jack, tortilla strips, cilantro lime and jalapeño dressing 15 **G V** *Add fajita shrimp, chicken or steak for additional charge**

G Gluten-Free **V** Vegetarian

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Please inform your server of any food / cross-contact allergies or dietary restrictions.

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SANDWICHES

Served with dill pickle and choice of kettle chips, beer-battered fries or coleslaw.

- KOREAN FRIED CHICKEN SANDWICH** gochujang bbq sauce, pickled vegetable slaw, brioche bun 16
- SOURDOUGH GRILLED CHEESE** cheddar, provolone, lettuce, tomato, mayonnaise, mustard 14 **V**
- ZA'ATAR GRILLED CHICKEN PITA WRAP** baby spinach, roasted bell peppers, red onion, feta, tzatziki 16
- FARMINGTON CLUB** turkey, edwards country ham, bacon, lettuce, tomato, mayonnaise, whole wheat toast 16
- ALABAMA SMASH BURGER*** american cheese, pickles, diced onion, alabama white sauce, potato bun 14
- 19TH HOLE BURGER*** all-natural brandt beef, lettuce, tomato, onion, potato bun 17
Choice of cheese, bacon, mushroom, caramelized onions
- CHORIZO SMASH BURGER*** chorizo-brandt beef, pepper jack, pickled jalapeños, iceberg, chipotle aioli, potato bun 16
- GRASS-FED BURGER*** locally-sourced beef, cheddar, lettuce, tomato, onion, potato bun 20
- ¼ LB NATHAN'S HOT DOG** potato bun 12
- PASTRAMI REUBEN** sauerkraut, swiss cheese, thousand island, marbled rye 17
- DELI SANDWICH / HALF SANDWICH + SOUP** roast turkey, smoked ham, edwards country ham, roast beef, turkey salad, tuna salad, egg salad, cheddar, american, muenster, pepper jack, provolone, swiss, white, wheat, marbled rye, multigrain 16/12

PLANT-BASED & VEGETARIAN

All plant-based items are alpha-gal friendly.

- BLACKENED PLANT-BASED BURGER** avocado, arugula, pickled ramps, chipotle aioli, whole wheat bun 16
- PLANT-BASED CHILI** pickled red onions, radish, avocado, cilantro, tortilla chips 19
- TERIYAKI RICE BOWL** tofu, baby corn, mushrooms, edamame, mayak avocado, pickled vegetables, brown rice 19 **G**

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AL FORNO

PIZZE

Individual or large. Gluten-free cauliflower crust available. Oven used for cooking is not gluten-free.

- MARGHERITA crushed san marzano tomato, mozzarella di bufala, basil, sea salt, olive oil 16 / 20 **V**
- MUSHROOM + TRUFFLE truffle cream, roasted mushroom, parmigiano reggiano, fiore di latte, ricotta, olive oil 17 / 21 **V**
- PICANTE san marzano tomato sauce, calabrian chili, fiore di latte, hot calabrese salami, hot honey, sea salt, basil 17 / 21
- CLASSIC NEAPOLITAN san marzano tomato sauce, fiore di latte, basil, sea salt, olive oil 15 / 19 **V**

*Add mushroom, onion, black olive, banana pepper, bell pepper, tomato, sweet sausage, pepperoni, bacon, grilled chicken, black forest ham, plant-based sausage, grilled shrimp for additional charge**

DESSERT

Charles Zimmerman, Executive Pastry Chef

- CHOCOLATE CHIP COOKIE SKILLET vanilla bean ice cream, fudge sauce 11
- BOURBON PECAN PIE vanilla bean ice cream, caramel sauce 12
- FROZEN BANANA PUDDING vanilla bean ice cream, caramel sauce 11
- TRIPLE CHOCOLATE MOUSSE CAKE devil's food cake, candied cocoa nibs 12 **G**
- MINT CHOCOLATE CHIP GLACÉ 11
- HOUSE MADE ICE CREAM tahitian vanilla bean, dark chocolate, raspberry sorbet 6 **G**
- Sugar-free vanilla ice cream available upon request*

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