

<u>Fried Mozzarella</u>	9
Fried golden, served with marinara	
Eggrolls	11
Crispy, veggie eggrolls, served with	
sesame dressing	
Wings	15
Fried or grilled & tossed in one of o	ur
signature sauces	
<u>Fried Green Beans</u>	7.5
Served with ranch sauce	
<u>Buffalo Chicken Dip</u>	10
Creamy with the right amount of kie	ck,
served with fried tortilla chips	
<u>Eagle Sampler</u>	22
A champion's portion of wings, skins,	
tenders, sticks & rolls, served with s	saucy
sides	

<u>Fairway</u>

Side Salads add Cheese Bowl \$4 Vidalia Salad Arugula spring mix, topped with spiced pecans & dried cranberries, & Sweet Vidalia **Onion Dressing** Caesar 7 Romaine, croutons & parmesan tossed in Caesar dressing, served with a parmesan crisp Georgia Garden 5.5 Arugula spring mix, grape tomatoes, red onions, cucumber, bacon & cheese Entrée Salads *<u>add Chicken \$5</u> *<u>add Shrimp \$7</u> *<u>add Salmon \$12</u> Taco Salad 12

Spring mix & shredded lettuce, tomato, onion, avocado slices and cheese with crunchy fried tortilla strips *<u>add Ground Beef \$4</u> Served with Salsa & Sour Cream upon request Fruit & Cashew Salad 11 Mixed greens, arugula, grape tomatoes, cucumber, fresh fruit, cashews & cheese blend Caesar Entrée 11 A generous helping of our classic Caesar, topped with a parmesan crisp Strawberry-Feta Salad 12 Arugula mix, fresh strawberries, feta cheese, and spiced pecans Chef's Salad 16 Mixed greens, cucumber, grape tomatoes,

Mixed greens, cucumber, grape tomatoes, red onions, cheese blend, ham, turkey & the dressing of your choice

> <u>Dressings:</u> -Ranch -Bleu Cheese -Honey Mustard -Cilantro-Lime -Raspberry Vinaigrette -Balsamic -Sweet Vidalia Onion -1000 Island -Italian -Caesar -Oriental-Sesame -Oil & Vinegar <u>Extra Dressings</u> <u>\$.50-202 / \$1.00-402</u>

Putting Green

Customize each bite! <u>Toppings</u> *add \$.75 ea. -Caramelized Onions -Mushrooms -Olives -Banana Peppers -Jalapeno -Shredded Lettuce -Red Onion - Arugula -Diced Tomato -Black Beans -Salsa -Sour Cream <u>Cheeses</u> *add \$1.50 ea. -Pimento Cheese -Bleu Cheese Crumbles -Feta -Parmesan -Cheddar Blend <u>Proteins</u>

-Ground Beef \$4 -Diced Chicken \$5 -Blackened Shrimp \$7 -Pepperoni \$3

Classic Nachos

A heaping bowl of fried tortilla chips, covered in jalapeno queso cheese, & topped with shredded lettuce, diced tomatoes, & sour cream

additional toppings available <u>C.Y.O.F.B.</u> 10

"Create Your Own Flatbread" Start with a sauce, a cheese, & a topping or two. Make it entirely your own, every time!

additional toppings available

Signature Sauces

Mild, Hot, Nashville, BBQ, Teriyaki, Lemon-Pepper, and Mango-Habanera Extra Dressing:_\$.50 (20z)/\$1.00 (40z)

<u>Sand Trap</u>

Served with your choice of side DCC Club 14 Turkey, ham & bacon, layered with American, Swiss, lettuce, tomato & mayo, on white or wheat toast Half-Club available \$9.50 Tenders IIFried golden, served with your choice of side & dipping sauce The Wrap 12 Grilled, fried, blackened or sauced chicken, wrapped with shredded lettuce, tomato, & cheese, with your choice of sauce <u>B.L.T.</u> - 10 Crisp bacon, lettuce & tomato, served on white or wheat with at touch of mayo <u>*John's Melt</u> 14 Inspired by John Cottrell's favorite dish! An all-beef patty, cooked to order , and topped with caramelized onions, sautéed mushrooms & melted Swiss on white, wheat, or a bun Roast Beef Hoagie 14 Shaved roast beef, served hot on a hoagie roll, topped with Swiss, & served with au jus dipping sauce DCC Griller 12

The ultimate grilled cheese sandwich! Gooey pimento cheese & bacon on white or wheat toast

<u>Carnitas</u> 9 Three succulent braised pork-filled tortillas, topped with tomato & cilantro, served with black beans & rice Tacos 12

Three flour shells filled with your choice of Chicken, Beef, or Black Beans, topped with shredded lettuce, diced tomatoes & cheese blend

*CYOB

"Create Your Own Burger" 1-patty \$12.00, extra patty \$7.00 ea. <u>Cheese</u> *American, Swiss, Pepper Jack, Bleu Cheese, and Pimento Cheese* <u>Veggies</u> *Lettuce, tomato, red onion, caramelized onion, sautéed mushrooms, arugula, banana peppers*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Water Hazz'rd

<u>The Rough</u>

*add Chicken \$5 *add Shrimp \$7

Fettuccini 9

Al dente pasta, bathed in either Marinara or our homemade Alfredo Sauce, topped with shaved parmesan

 <u>Ravioli</u>
 10

 Cheese-stuffed pasta, covered in the sauce of your choosing
 Lobster-Blush Tortellini
 20

Large organic tortellini, stuffed with a blend of veggies & Italian cheeses & coated in a homemade lobster blush cream

sauce

Back Nine

<u>*14oz. Ribeye</u> (Mkt.) Beautifully marbled & grilled to your liking, served with two sides of choice

<u>*Filet Mignon</u> (Mkt.)

Succulent 80z. Filet Mignon grilled to your liking, served with two sides of choice

*John's Hamburger Steak 18

The D.C.C. staple, topped with caramelized onions and gravy, served with two sides of choice

Pineapple Chicken 17

 $\textit{Juicy seared breast, served with grilled pineapple, rice \& roasted as paragus, topped with caramelized teriyaki glaze$

Parmesan Chicken Roulade 24

Tender chicken breast, stuffed with spinach & creamy boursin cheese blend, coated in a parmesan-panko crust. Served over whipped potatoes & grilled zucchini

<u>Match Play</u>

Signature Sides \$3.00 (ea.)

Crinkle Fries Curly Fries Yellow Rice Tater Tots Baked Potato Remoulade Slaw Black Beans Whipped Potatoes House Fried Chips Green Beans Steamed Broccoli Grilled Zucchini Hush Puppies

Premium Sides \$4.00 (ea.)

Twice-Baked Potato Onion Rings Roasted Asparagus Mac & Cheese Fresh Fruit Sweet Potato Fries Substitutions

Garden Salad +\$1.00

Vidalia Salad +\$2.00

> **Caesar** +\$2.00

Ask your server about our dessert offerings!

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