

# - APPETIZERS -

## SOUPS OF THE DAY BAKED ONION SOUP BEEF CHILI

### FRIZZLED BRUSSELS

*Crispy Brussel Sprouts, Warm Imported Goat Cheese, Sweet Chili Sauce Drizzle, Toasted Whole Marcona Almonds*

### APPLEWOOD CANDIED BACON

*Smoked Applewood Peppercorn Bacon, Mustard Seed Maple Glaze*

### RFCC NACHOS

*House Cut Tortilla Chips, Melted Cheese Blend, Pico di Gallo, Scallions, Cheddar Cheese Sauce, Jalapeños, Sour Cream Drizzle, Guacamole Chicken or Steak*

### QUESADILLA

*Jack Cheese, Salsa, Guacamole, Sour Cream, Lettuce - Cheese, Chicken or Steak*

### FRIED CALAMARI

*Calamari, Housemade Cocktail Sauce*

### AHI TUNA WON TON

*Diced Ahi Tuna, Red Peppers, Scallions, Avocado, Sesame Oil, Won Ton Tostadas*

### RICOTTA HONEYCOMB & FIG

*Whipped Ricotta Cheese Spread, Cherry, Bacon & Onion Marmalade, Honeycomb*

### STEAK FAJITA SPRING ROLLS

*Marinated Steak, Monterey Jack & Cheddar Cheese, Red & Green Bell Peppers, Spanish Onions, Chipotle Salsa*

# SIDE SALADS

## CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Housemade Croutons, Caesar Dressing*

## ICEBERG WEDGE SALAD

*Chilled Iceberg Lettuce Wedge, Creamy Blue Cheese Dressing, Tomato Relish, Blue Cheese Crumbles*

## HARVEST SALAD

*Baby Spinach, Kale, Bibb Lettuce, Poached Pears, Red Beets, Feta Cheese, Spiced Pumpkin Seeds, Applewood Smoked Bacon, Apple Cider Vinaigrette*

## RFCC HOUSE SALAD

*Mixed Greens, Julienne Carrots, Heirloom Grape Tomato, Seedless Cucumber*

# - BURGERS -

## TKY BURGER

*All Natural Turkey Burger, Cheddar Cheese, Caramelized Onions, BBQ Sauce, Pretzel Roll*

## GOLFER BURGER

*Angus Burger, Choice of Melted Cheese, Choice of Toppings, Old Fashioned Bun*

## ANGUS CHEDDAR SLIDERS

*Angus Sliders, Cheddar Cheese, Sliced Dill Pickles, Sesame Brioche*

# DINNER SALADS

## PECAN CHICKEN SALAD

*Pecan Crusted Chicken Breast, Gala Apples, Strawberries, Dried Cranberries, Blue Cheese Crumbles, Poppyseed Dressing*

## HARVEST SALAD

*Baby Spinach, Organic Kale, Bibb Lettuce, Poached Pears, Red Beets, Feta Cheese, Spiced Pumpkin Seeds, Applewood Smoked Bacon, Apple Cider Vinaigrette*

## CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese Crisp, Housemade Croutons, Sliced Hard Boiled Egg, Classic Caesar Dressing*

## SOUTHWEST SALAD

*Mixed Greens, Roasted Corn, Black Beans, Avocado, Pico Di Gallo, Queso Fresco, Southwest Ranch Dressing*

**Add: Chicken Steak Shrimp Salmon**

# PASTA

## COUNTRY RIGATONI

*Rigatoni Pasta, Italian Pancetta, Italian Sausage, Garden Fresh Pomodoro Sauce, Shredded Parmesan Cheese*

## SHRIMP PESTO TORTELLINI

*Sautéed Gulf Shrimp, Ricotta Tortellini, Spicy Tomato Chutney, Pesto Alfredo, Pecorino Romano, Arugula Salad Garnish*

## RICOTTA GNOCCHI A LA VODKA

*Housemade Vegetarian Ricotta Dumplings, Creamy Vodka Sauce, Fresh Basil, Shredded Parmesan Cheese*

## POT ROAST PAPPARDELLE

*Red Wine Pot Roast, Wide Egg Noodles, Carrots, English Peas, Pearl Onions, Pot Roast Gravy, Crumbled Goat Cheese*

# - ENTREES -

## BACON WRAPPED PORK CHOP

*Smoked Bacon, Bone-In Pork Chop, Goat Cheese & Scallion Whipped Potatoes, Braised Organic Kale, Wild Mushroom Ragout, Roasted Garlic Pork Sauce*

## STUFFED CHICKEN FLORENTINE

*Roasted Butternut Squash & Spinach Stuffed Boneless Chicken Breast, Smoked Gouda Gratin, Wild Rice Pilaf, Roasted Garlic Chicken Pan Sauce*

## PAN SEARED SCALLOPS

*Jumbo Sea Scallops, Carrot & Ginger Puree, Asian Vegetable Slaw, Ponzu Sauce, Blistered Shishito Peppers*

## CEDAR PLANK SALMON

*Salmon Filet, Saffron Pearl Cous Cous, Sun Dried Tomato & Tomato Tarragon Buerre Blanc, Frizzled Leaks*

## BRANZINO ALMONDINE

*Sautéed Branzino, Almonds, Parsnip & Artichoke Silk, Lemon Caper Brown Butter, Mediterranean Vegetable Mélange*

## CAJUN RIBEYE STEAK

*Blackened 18oz Bone-In Ribeye, Onion Ring Tower, Sautéed Asparagus Provencal, Au Jus, Horseradish Sauce*

## NEW YORK STRIP STEAK DIANE

*Peppercorn 1\ \nbjm oz Strip Steak, Roasted Parmesan Yukon Gold Potatoes, Sautéed Cremini Mushrooms, Dijon Steak*

## CLASSIC FILET MIGNON

*Aged Filet, Chef's Choice of Potatoes, Seasonal Vegetable Medley, Sauce Béarnaise 5oz or 8oz Portion*