

STARTERS

SOUPS OF THE DAY

BAKED ONION SOUP

BEEF CHILI

Traditional Angus Beef Chili, Melted Cheddar Cheese, Diced Onions, Tortilla Chips

FRIZZLED BRUSSELS

Crispy Brussel Sprouts, Imported Goat Cheese, Sweet Chili Sauce, Toasted Marcona Almonds

APPLEWOOD CANDIED BACON

Smoked Applewood Peppercorn Candied Bacon, Mustard Seed Maple Glaze

CRISPY POLENTA CAKES

Polenta Cakes, Tomato & Tarragon Sauce, Roast Corn, Tomato & Poblano Succotash

TRUFFLE SHOESTRING FRITS

Crispy Fried Shoestrings, Winter Truffles, Garlic, Parmesan Cheese, Fresh Parsley, Truffle Aioli

FRIED CALAMARI

Calamari, Housemade Cocktail Sauce

ARTICHOKE GOAT CHEESE DIP

Artichoke Hearts, Goat Cheese, Roasted Garlic, Olive Tapenade, Toasted Ciabatta Bread

BUFFALO CAULIFLOWER

Buffalo Cauliflower, Panko Bread Crumbs, Blue Cheese, Chopped Scallions, Creamy Garlic Aioli

QUESADILLA

Jack Cheese, Red Salsa, Guacamole, Sour Cream, Iceberg Lettuce, Flour Tortilla Cheese, Chicken or Steak

AHI TUNA WON TON

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

WINGS OVER BUFFALO

Traditional or Boneless Chicken Wings
Choice of Spicy Buffalo or Tangy BBQ

SIDE SALADS

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Hard Boiled Egg, Croutons, Caesar Dressing

ICEBERG WEDGE SALAD

Iceberg Lettuce Wedge, Creamy Blue Cheese Dressing, Tomato Relish, Blue Cheese

HARVEST SALAD

Fall Greens, Pears, Beets, Blue Cheese, Walnuts, Apple Chips, Cider Vinaigrette

RFCC HOUSE SALAD

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

FALL KALE SALAD

Kale, Buttercrisp, Bacon, Butternut Squash, Goat Cheese, Pepitas, Balsamic Dressing

DINNER SALADS

PECAN CHICKEN SALAD

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

FALL KALE SALAD

Kale, Buttercrisp Lettuce, Applewood Bacon, Roasted Butternut Squash, Goat Cheese, Spiced Pumpkin Seeds, Maple Balsamic Dressing

CAESAR SALAD

Romaine Lettuce, Parmesan Crisp, Housemade Croutons, Hard Boiled Egg, Caesar Dressing

SOUTHWEST SALAD

Mixed Greens, Fire Roasted Corn, Black Beans, Pico De Gallo, Avocado, Queso Fresco Cheese, Southwest Ranch Dressing

Chicken Steak Shrimp Salmon

FLATBREADS

FIG N' BLUE

Fig, Caramelized Onions, Blue Cheese, Scallions

HAKA

BBQ Sauce, Applewood Bacon, Grilled Pineapple, Red Onions, Cheddar & Italian Cheese Blend

SOUTHWESTERN

Blackened Chicken, Corn, Black Beans, Bacon, Cherry Tomatoes, Chipotle Aioli, Fresh Avocado

ENTREES

BERKSHIRE PORK CHOP

Grilled Bone-In Pork Chop, Roasted Butternut Squash, Green Apple & Fennel Hash, Sweet & Sour Glaze

CLASSIC FILET MIGNON

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

CIDER BRAISED SHORT RIB

Belgium Beer & Cider Braised Beef Short Rib, Sour Cream & Chive Whipped Potatoes, Roasted Brussels Sprouts, Beer & Cider Braising Gravy, Pickled Mustard Seeds

BLACKENED MAHI MAHI

Crispy Blackened Mahi Mahi, Creamy Grits, Sautéed Kale, Lemon Caper Pan Sauce

COFFEE RUB NEW YORK STEAK

Coffee & Chili Rubbed 12oz New York Strip Steak, Grain Mustard Hasselback Yukon Gold Potatoes, Sautéed Garlic Broccolini, Red Bell Peppers, Chipotle Compound Butter

PARIS BISTRO STEAK

12 oz Marinated Prime Skirt Steak, Melted Blue Cheese Crust, Sautéed Cremini Mushrooms, Sweet Potato Frits, Sauce Hollandaise

TERIYAKI GLAZED SALMON

Miso Teriyaki Glazed Cedar Plank Grilled Salmon Filet, Fired Rice, Baby Bok Choy Cabbage, Ponzu Butter Sauce, Crispy Won Tons

CHICKEN POT PIE

Roasted Chicken, Traditional Pot Pie Sauce, Onions, Celery, Carrots, Peas, Puff Pastry

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

Black Angus Beef Sliders, Sharp Cheddar Cheese, Sliced Dill Pickles, Brioche Bun

PATTY MELT SMASH

Smash Style Angus Burger, Melted Swiss & Cheddar Cheese, Caramelized Onions, Toasted Light Re, Smash Sauce

PASTAS

COUNTRY RIGATONI

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

CHICKEN & MUSHROOM PAPPARDELLE

Sautéed Chicken Breast, Black Peppercorn, Sun Dried Tomatoes, Crispy Pancetta, Marsala Sauce, Shaved Pecorino Romano Cheese

LOBSTER SACCHETTI

Sautéed Maine Lobster Meat, Mushroom Sacchetti, Baby Arugula, Edamame Soy Beans, Maple Brown Butter, Imported Goat Cheese, Toasted Pumpkin Seeds

VEGETARIAN

PORTOBELLO VEGETABLE FAJITAS

Portobello Mushroom, Red & Green Bell Peppers, Spanish Onions, Queso Fresco, Margarita Rice, Black Beans, Red Salsa, Guacamole Sour Cream, Pico, Tortillas

RIGATONI A LA VODKA

Rigatoni Pasta, Tomato Vodka Cream Sauce, Garden Fresh Basil Chiffonade Shredded Parmesan Cheese

BUTTERNUT SQUASH GNOCCHI

Butternut Squash Stuffed Gnocchi, Sun Dried Tomatoes, Edamame, Garlic, White Wine Brown Butter, Shredded Parmesan Cheese

VEGETABLE STIR FRY

Shredded Napa Cabbage, Red & Green Bell Peppers, Broccoli, Mushrooms, Onions, Roasted Corn, Edamame, Crispy Won Tons, Teriyaki Glaze, Almond Rice Pilaf