

SOUPS

SOUP OF THE DAY

Chef's Choice of Soup

WHITE BEAN SOUP

Italian Sausage, White Beans, Spinach

BAKED ONION SOUP

Toasted Crouton, Gruyere Cheese

BEEF CHILI

Angus Beef, Kidney Beans, Cheddar Cheese, Diced Onion, Totrilla Chips

APPETIZERS

QUESADILLA

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

BUFFALO CAULIFLOWER

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

AHI TUNA WON TONS

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

WINGS OVER BUFFALO

Traditional or Boneless Chicken Wings Spicy Buffalo Teriyaki, or Tangy BBQ

FRIED CALAMARI

Calamari, Housemade Cocktail Sauce

LEMON PEPPER SEA SCALLOPS

Pan Seared Sea Scallops, Orzo Pasta, Spinach, Heirloom Tomato Succotash, Fire Roasted Tomato/Tarragon Coulis

FRIZZLED BRUSSELS

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

APPLEWOOD CANDIED BACON

Smoked Sliced Applewood Peppercorn Candied Bacon, Grain Mustard Seed Maple Glaze

BUFFALO CHICKEN SPRING ROLLS

Chicken Breast, Spinach, Cheese Blend, Buffalo Sauce, Buffalo Ranch Aioli

BAKED BURRATA ARRIABATA

Farm Fresh Burrata, Zesty Arriabata Sauce, Fresh Basil, Ciabatta Toast Crusades

SIDE SALADS

UPTOWN SALAD

Mixed Greens, Baby Arugula, Shaved Carpaccio Beets, Raspberries, Spiced Pistachios, Crumbled Goat Cheese, Red Wine Vinaigrette

BIG APPLE SALAD

Mixed Greens, Organic Kale, Honeycrisp Apples, Applewood Smoked Bacon, Spiced Walnuts, Blue Cheese Crumbles, Apple Dressing

CAESAR SALAD

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

ICEBERG WEDGE SALAD

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

RFCC HOUSE SALAD

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

ENTREE SALADS

SOUTHWEST SALAD

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

PECAN CHICKEN SALAD

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

CAPRESE BURRATA SALAD

Mixed Greens, Farm Fresh Burrata, Heirloom Grape Tomatoes, Shaved Red Onions, Capers, Marinated Artichoke Hearts, Fresh Basil, Hosemade Balsamic Vinaigrette

CAESAR SALAD

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

SALAD ENHANCEMENTS

CHICKEN
STEAK
SHRIMP
SALMON

PASTAS

COUNTRY RIGATONI

Rigatoni Pasta, Italian Pancetta, Italian Sausage, Pomodoro Sauce, Shredded Parmesan Reggiano

LEMON PEPPER CHICKEN PASTA

Sautéed Chicken Breast, Lemon Pepper, Mafadline Noodles, Kale, Sun Dried Tomatoes, Roasted Garlic Cream Sauce

JAMBALAYA PASTA

Chicken Breast, Shrimp, Scallops, Andouille Sausage, Trinity Vegetables, Pasta Farfalle, Cajun Style Cream Sauce

BURGERS

PATTY MELT SMASH

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

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

VEGETARIAN

RICOTTA GNOCCHI

Homemade Ricotta Gnocchi, Vodka Pomodoro Sauce, Whipped Ricotta Cheese, Olive Oil, Fresh Basil, Sautéed Garlic Broccolini

EGGPLANT PARMESAN

Parmesan Breaded Eggplant Rings, Sauce Arrabbita, Farm Fresh Burrata Cheese, Fresh Basil, Mafadline Noodles

PORTOBELLO VEGETABLE FAJITAS

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

ENTREES

CHICKEN LIMON

Sauteed Chicken Breast, Goat Cheese Whipped Potatoes, Sautéed Cream Spinach, Garlic Chicken Pan Sauce

CLASSIC FILET MIGNON

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

DOVER SOLE

Pan Seared Dover Sole, Rice Pilaf, Green Beans Almondine, Lemon Caper Beurre Blanc Sauce, Shaved Lemon Wheel

PAN SEARED SEA SCALLOPS

Jumbo Sea Scallops, Orzo Pasta, Spinach, Heirloom Tomato Succotash, Fire Roasted Tomato Tarragon Coulis

CHAR-CRUSTED RIBEYE

Dry Rubbed 14 oz Ribeye, Loaded Baked Potato, Sautéed Garlic Asparagus & Mushrooms, Sauce Au Jus

PARIS BISTRO STEAK

12 oz Marinated Prime Skirt Steak, Melted Blue Cheese Crust, Sautéed Cremini Mushrooms, Shoestring Truffle Frites, Sauce Hollandaise

CEDAR PLANK SALMON FLORENTINE

Grilled Salmon Filet, Creamy Spinach, Potato Leek Silk, Garlic & Pink Peppercorn Maitr'd Butter Pan Sauce

BOURBON GLAZED PORK CHOP

Bourbon Glazed Pork Rib Chop, Whipped Sweet Potatoes, French Beans, Roasted Tri-Color Baby Carrots, Pineapple Chutney, Bourbon Glaze Drizzle

STIR FRY

Napa Cabbage, Bell Peppers, Broccoli, Onion, Mushrooms, Roasted Corn, Edamame, Won Tons, Teriyaki Glaze, Almond Rice Pilaf
Chicken 8 Steak 13 Shrimp 13

FLATBREADS

FIG N' BLUE

Fig Spread, Red Onions, Cheese Blend, Blue Cheese Crumbles

BBQ CHICKEN & BACON

Tangy BBQ Sauce, Diced Chicken Breast, Smoked Bacon, Spinach, Cheddar & Mozzarella Cheese Blend

ITALIAN BEEF

Chicago-Style Italian Beef, Sweet Peppers, Giardiniera, Cheese Blend