

Shareables

BEER-BATTERED ONION RINGS | 9

with cajun barbecue and horseradish aioli

CHARCUTERIE BOARD | 16

a presentation of cured meats with cheeses, fruit and greens

WAGYU BEEF SLIDERS* | 14

three sliders served with cheddar, chipotle ketchup and pickle slice on a hawaiian roll

LAUNCHBOX FRIES | 10

a golf basket of fries tossed in parmesan and herbs, served with a foursome of dipping sauces: chipotle ketchup, spicy asian mustard, ranch dressing and fontina cheese

SHEET PAN NACHOS | 12

corn tortilla chips, fontina cheese sauce, monterey jack and cotija cheeses, with sour cream, pico, orange honey bbq and cilantro cream

add grilled chicken | 6.5
add smoked pulled pork | 5
add smoked brisket | 7

QUESADILLA | 12

melted cheese blend, caramelized onions and fire roasted red peppers, with sour cream and pineapple mango salsa

add grilled chicken | 6.5
add smoked pulled pork | 5
add smoked brisket | 7

WINGS (8) | 15

buffalo, cajun bbq, nashville hot, thai chili or lemon pepper

ANGRY MUSSELS* | 16

with chorizo, spicy tomato sauce and garlic bread

PAN-FRIED POLENTA CAKES | 15

with shrimp, chorizo, sofrito and micro greens

FLASH-FRIED CALAMARI | 14

with lemon pepper, horseradish orange marmalade and cocktail sauce

HUMMUS | 11

hummus served with red peppers, cucumber, tomatoes, red onion, olives, chickpeas, feta cheese and grilled pita

CHICKEN TENDERS | 12

battered & fried, served with honey mustard

Signatures

SOUTHWEST CHICKEN BURRITO BOWL | 18

shredded chicken, black beans, tomato corn relish, pico de gallo, avocado slices and cilantro cream

BLACKENED CHICKEN PENNE | 19

with tasso and peppers tossed in cajun alfredo served with garlic bread

PASTA PRIMAVERA | 14

seasonal vegetables tossed in pesto cream sauce served with garlic bread

Taco Trios

SMOKED BRISKET with tomato corn relish, red onion and cilantro cream | 16

FAJITA CHICKEN with poblano, onion and chipotle cream cheese | 15

MEDITERRANEAN SHAVED LAMB with arugula, olives, feta and tzatziki | 17

SEARED AHI TUNA with pickled vegetables, mango relish and wasabi cream | 18

DRUNKEN NEW YORKER* | 26

ny strip with irish stout demi-glace, chef's vegetable and choice of side

ANGEL HAIR VIN BLANC* | 19

with grilled shrimp tossed in white wine sauce finished with fresh herbs

GNOCCHI | 18

potato pasta tossed in butternut squash beurre blanc with fried sage

FILET OF ATLANTIC SALMON* | 23

grilled and served with pearl couscous, chef vegetable and tomato salsa

Fairways and Greens

handhelds served with chips, substituted sides +1.5

CALIFORNIA CHICKEN SANDWICH | 14

grilled chicken breast, sliced avocado, garlic & herb mayo served on brioche with lettuce, tomato, red onion and pickle

STEAK SANDWICH* | 16

ny strip, peppers & onions and provolone served on ciabatta with horseradish aioli

GRILLED SALMON WRAP* | 15

atlantic salmon, lemon-herb cream cheese, sliced cucumber, shaved red onion and arugula served in a multigrain wrap

SMOKED BRISKET FRENCH DIP | 14

smoked in-house, with swiss and au jus served on ciabatta

CLUBHOUSE SANDWICH | 13

smoked ham, roasted turkey, bacon and chipotle mayo served on toasted euro white with lettuce and tomato

PULLED PORK SANDWICH | 12

smoked pulled pork with cajun bbq and apple slaw served on brioche

NASHVILLE CHICKEN SANDWICH | 14

battered & fried chicken breast smothered in nashville hot sauce and served with apple slaw on brioche

Just Sides | 5

fries, apple coleslaw, chef's vegetable, house salad, caesar salad

RANGESIDE BURGERS

build your own | 1.5

cheese: american, cheddar, swiss, provolone

add: grilled mushrooms, fresh jalapeños, sautéed onions

add: bacon, avocado, egg

CUSTOM BEEF BLEND & GRIND* | 13

IMPOSSIBLE® BURGER | 12

Entrée Salads

add: grilled chicken | 6.5

add: grilled salmon, shrimp | 7

add: sliced steak, seared tuna | 8

GREEK | 11

tomatoes, onions, cucumbers, olives and feta with greek dressing

STRAWBERRY FIELDS | 12

spinach, cucumber, strawberries, mandarin oranges, candied walnuts and goat cheese with balsamic dressing

HOUSE | 9

mixed greens, tomatoes, cucumbers, carrots, red onions and garlic croutons with choice of ranch, blue cheese, italian, greek, honey mustard or balsamic dressing

CAESAR | 10

romaine, parmesan and garlic croutons with caesar dressing

Beer Menu

draft

bud light 5.5
stella artois 6

local draft

aslin beer company, herndon 7
rotating selection

lost rhino brewing co, ashburn 6.5
rhino chasers pilsner

mustang sally brewing co, chantilly 6.5
article one lager

new realm brewing co, virginia beach 7
hazy like a fox ipa

one family brewing, lovettsville 6.5
rotating selection

solace brewing company, dulles 7
rotating selection

three notch'd brewing co, charlottesville 6.5
forty mile ipa

vanish farm brewery, leesburg 7
rotating selection

bottles & cans

miller lite 5.5
coors light 5.5
bud light 5.5
michelob ultra 5.5
stella artois 5.75
corona premier 5.75
blue moon belgian white 6
dogfish head sixty-minute ipa 6
goose island ipa 6
kona big wave golden ale 6
lagunitas ipa 6
leinenkugel's summer shandy 6
new belgium fat tire amber 6
sam adams seasonal 6
bold rock seasonal ciders 6
heineken-00 5.5
omission pale ale (gf) 6
white claw hard seltzer 5.5

Seasonal Wines

glass bottle

pinot grigio capsaldo ita 9 23
apple | peach | acacia blossoms | almond

pinot grigio three thieves usa 8 21
floral | pear | green apple | citrus

chardonnay black stallion usa 14 35
french oak | citrus | vanilla | hay | almond

pinot noir one hope usa 10 25
cherry | strawberry | violet pastille | cola

pinot noir louis jadot fra 16 39
earth | plum | cherry | mushroom | mineral

cabernet joel gott 815 usa 14 35
black cherry | blackberry | clove | vanilla

cabernet sebastiani usa 18 45
cherry | plum | compote | leather | oak

red blend daou pessimist usa 14 35
blueberry | currant | plum | allspice

house wines 7.5

pinot grigio, chardonnay
pinot noir, merlot, cabernet

luxury bottle list available from your server

Beverages | 3

pepsi, diet pepsi, sierra mist, ginger ale,
iced tea, lemonade, juices, coffee

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness