





THE CLUBHOUSE

AT ARDEN HILLS

DINNER MENU

Appetizers		Entrées	
HUMMUS V flatbread, cured olive	12	choice of side salad or fries substitute sweet potato fries, soup, or onion rings \$2	
TEMPURA ASPARAGUS V served with spicy mayo	14	beyond beef pea protein patty, cheese, pickle, lettuce, onion tomato, mayo, mustard, sesame seed roll	14
ONION RINGS V served with ranch	12		14
SHRIMP COCKTAIL GF jumbo shrimp, cocktail sauce	15		
SEARED TUNA san bai zu, apple kimchi	16	BEEF & CHEDDAR MELT ribeye, aged cheddar, creamy horseradish, sesame seed roll	15
MEAT & CHEESE BOARD 22 prosciutto, copy, port salute, aged cheddar, olives, mustard, pickles, parmesan cracker		ARDEN HILLS BURGER eight ounce beef patty, cheese, pickle, lettuce, onion, tomato, brioche bun, choice of american, cheddar,	
CHICKEN WINGS GF buffalo wing sauce, bleu cheese or ranch	14	swiss, or pepper jack cheese, mustard, mayo, ketchup additional toppings - \$2 each: grilled onion, mushrooms, onion ring, bacon, bleu cheese, port salute	
SPINACH DIP spinach, artichoke, parmesan, grilled bread	14	BBQ BURGER five ounce beef patty, bbq pulled pork, bacon, cheddar, onion ring, mayo, pickle, brioche bun	16
Salads		SMOKED RIBS GF baby back ribs, mustard, pickles	24
CAESAR SALAD STARTER 7 Formaine, parmesan, parmesan cracker, white anchovy, caesar dressing	FULL 10	FISH & CHIPS whitefish, lemon, tarter sauce, french fries	16
HOUSE SALAD V GF STARTER 7 FI mixed garden greens, mixed garden vegetables, balsamic,ranch, blue cheese, or limonette. add chicken \$4, salmon or shrimp \$7	ULL 10		
COBB SALAD GF icberg lettuce, bacon, bleu cheese, avocado, tomato, boiled egg, grilled chicken, ranch		*Consumption of raw or undercooked Meat, Poultry, Shellfish or Eggs may increase your risk of food borne illnes:	
		V - Vegetarian GF - Gluten Free	



