

TRADITIONS

ALL DAY MENU

SHOTGUN

Soup of the Season \$6.50

Chef's Daily Creation

Pecan Smoked Chicken Wings \$12

Tossed in your choice of Sweet Chili Soy Glaze, Buffalo or Chipotle BBQ, with House Herb Ranch

Thick Cut Onion Rings \$11

Beer Battered and Fried Onion Rings with Avocado Ranch

Ale & Cheese Fondue \$10

Bavarian Pretzel Bread

Pulled Pork Sliders \$12

BBQ Pulled Pork, Crispy Onions, Brioche Bun

Bruschetta Flatbread \$11

Naan Bread, Sliced Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction

THE FAIRWAY

Buttermilk Fried Chicken \$20

House Battered Chicken Breast, Smoked Gouda and Cheddar Mac & Cheese, Seasonal Vegetables

Wild Caught Salmon \$25

Grilled or Blackened, with Red Bliss Smashed Potatoes, Grilled Asparagus, Lobster Sauce, Chive Oil

House-made Fish & Chips \$22

Fried Cod, Fresh Cut Fries, Homemade Coleslaw, Tartar Sauce

Bangers and Mash \$22

Braised Sausage, Garlic Smashed Potatoes, Caramelized Onions, Craft Beer Demi-Glace

Chef's Daily Seafood Market Price

Chef's Fresh Catch, Market Vegetables

Cajun Chicken Alfredo \$19

Blackened Chicken, Alfredo Sauce, Penne Pasta, Shaved Parmesan Cheese, Garlic Bread

16 oz. Grilled Ribeye \$29

Red Bliss Smashed Potatoes, Seasonal Vegetables, Crispy Onions, Roasted Garlic Demi-Glace

Southern Shrimp & Grits \$25

Jumbo Shrimp sautéed in a Tomato Garlic Ragout Organic Grits, Aged Cheddar Cheese

CHIP SHOTS

Basket of Hand Cut Fries \$4

Basket of Sweet Fries \$4

Red Bliss Smashed Potatoes \$4

Smoked Gouda and Cheddar Mac & Cheese \$6

Organic Grits with Cheddar Cheese Sauce \$5

Market Vegetables \$5

ON THE GREEN

Add Chicken \$5, Shrimp \$6, Salmon \$8

Chef's Artisan Salad \$6/\$12

Spring Mix, Fresh Heirloom Cherry Tomatoes, Cucumbers, Red Onions, Carrot, Candied Pecans, Crumbled Goat Cheese, Chef's Signature White Balsamic Vinaigrette

Traditions Caesar Salad \$6/\$12

Whole Leaf Romaine Lettuce, Caesar Dressing, Shaved Parmesan, Pretzel Crostini

Crispy Chicken Salad \$14

Crispy Buttermilk Chicken, Bacon, Cheddar Cheese, Tomatoes and Sliced Radishes, Romaine Lettuce, Homemade Avocado Ranch

Vine Ripened Tomato Salad \$13

Fresh Mozzarella, Vine Ripened Tomato, Basil Oil, Balsamic Reduction, Micro Basil

Key West Shrimp Salad \$16

Cucumber Ring of Seasonal Market Vegetables, Spiced Jumbo Shrimp, Crispy Tortillas, Key West Vinaigrette

SAND WEDGES & PUB BURGERS

Choice of Fries, Sweet Potato Fries or Fruit

Smoked Brisket Dip \$15

Toasted Hoagie Roll, Caramelized Onions, Melted Provolone Cheese, Garlic Au jus, Horseradish Cream

Traditions Grilled Chicken Caesar Club \$14

Toasted Honey Wheat Bread, Chicken, Lettuce, Tomato, Creamy Caesar Dressing

Black & Blue Burger \$14

8 oz. Sirloin Burger seasoned with Blackening Spice, Melted Blue Cheese Crumbles, Sesame Bun

Traditions Pub Burger \$13

8 oz. Sirloin Burger, BBQ Pulled Pork, Cole Slaw, Fried Crispy Onions, Brioche Bun

Fresh Fish Panini \$16

Chef's Fresh Catch served Blackened or Grilled, House Tartar Sauce, Brioche Bun

New York Pastrami Melt \$15

Thin Sliced Pastrami, Thick Cut Marble Rye, Swiss Cheese, Cole Slaw, Deli Mustard

Bavarian Pretzel Dog \$9

Quarter pound All Beef Hot Dog, Bavarian Pretzel Bun, Choice of Condiments

NON-ALCOHOLIC BEVERAGES

Assorted Coca-Cola Products \$3

Coke, Diet Coke, Coke Zero, Sprite, Lemonade

Sweet & Unsweetened Tea \$3

Royal Cup Coffee \$4

Assorted Hot Tea Selections \$4

Blackberry-Lime Shrub Spritzer \$6

Raspberry-Thyme Shrub Spritzer \$6

Consumer Warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Member discount applies. 20% gratuity will be added for parties of six or more.