

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, Tostilla 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 Choice of Spicy Buffalo or Tangy BBQ

FRIED CALAMARI

Calamari, Housemade Cocktail Sauce

BLACKENED SHRIMP & GRITS

Blackened Gulf Shrimp, Creamy Grits, Sautéed Tomatoes, Chopped Scallions

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

POT ROAST SPRING ROLLS

Beef Pot Roast, Crispy Spring Roll Wrapper, Pot Roast Dipping Sauce

JALAPENO POPPER DIP

Cream Cheese, Jalapeno Peppers, Cheddar & Chihuahua Cheese, Parmesan & Panko Gratin, Crispy Pita Bread Chips

SIDE SALADS

CHICKPEA & KALE SALAD

Organic Kale, Crispy Chickpeas, Flashed Brussel Sprouts, Applewood Smoked Bacon, Red Onions, Apples, Soaked Raisins, Apple Vinaigrette, Crumbled Goat Cheese

1905 TRIBUTE SALAD

Iceberg Lettuce, Julienne Ham, Swiss Cheese, Spanish Olives, Roma Tomato Wedges, Worcestershire Sauce, 1905 Vinaigrette 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, Poppyseed Dressing

THAI PEANUT SALAD

Chopped Napa Cabbage, Scallions, Red Cabbage, Tofu, Carrots, Red Bell Peppers, Cucumbers, Edamame, Udon Noodles, Cilantro, Spicy Peanuts, Crispy Won Tons, Coconut Peanut Dressing

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

POT ROAST PAPPARDELLE

Red Wine Braised Pot Roast, Wide Egg Noodles, Pearl Onions, Carrots, English Peas, Slow Cooked Pot Roast Sauce, Crumbled Goat Cheese

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

PARMESAN RISOTTO

Vegetable Parmesan Risotto, Grilled Asparagus, Red Bell Peppers, Chef Blend Mushrooms, Fire Roasted Red Pepper Coulis, Truffle Oil

GRILLED VEGETABLE LASAGNA

Eggplant, Zucchini, Red Bell Pepper, Portobello Mushrooms, Asparagus, Houemade Lasagna Noodles, Ricotta & Mozzarella Cheese, White Pesto Sauce

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

PAN ROASTED AMISH CHICKEN

Airline Skin-On Chicken Breast, Parmesan Risotto, Crispy Kale, Chef's Blend Mushrooms, Lemon Caper Chicken Pan Sauce

CLASSIC FILET MIGNON

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

RFCC MEATLOAF

Homemade Meatloaf, Baby Carrots, French Beans, Caramelized Pearl Onions, Buttermilk Red Jacket Potatoes, Mushroom Gravy, Crispy Onions

BLACKENED SHRIMP & GRITS

Blackened Gulf Shrimp, Creamy Grits, Sautéed Tomatoes, Chopped Scallions

NEW YORK STEAK DIANE

Char-Broiled New York Strip Steak, Goat Cheese & Scallion Whipped Potatoes, Sautéed Green Beans Almondine, Roasted Garlic Confit, Peppercorn Steak Diane Sauce

PARIS BISTRO STEAK

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

CEDAR PLANK SALMON

Grilled Salmon Filet, Grain Medley, Garlic Broccolini, Sundried Tomatoes, Pinot Noir Maitre'd Butter

PORK CHOP VESUVIO

Italian Marinated Pork Rib Chop, Yukon Gold Vesuvio Potatoes, Sauteed Spinach & Garlic, Peas, Chicken Vesuvio Sauce

STIR FRY

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

FLATBREADS

FIG N' BLUE

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

CHICKEN FLORENTINE

Seasoned Chicken, Spinach, Sun Dried Tomatoes, Fresh Mozzarella Pearls

MEATBALL MARINARA

Italian Style Meatballs, Marinara Sauce, Giardiniera, Fresh Basil, Mozzarella Pearls