

STARTERS

SOUPS OF THE DAY

BAKED ONION SOUP

BEEF CHILI

Traditional Angus Beef Chili, Melted Cheddar Cheese, Diced Onions, Tortilla Chips

FRIZZLED BRUSSELS

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

APPLEWOOD CANDIED BACON

Smoked Applewood Peppercorn Candied Bacon, Mustard Seed Maple Glaze

GOAT CHEESE BEIGNET

Herb Crusted Goat Cheese Croquette, Arrabiata Sauce, Toasted Baguette, Olive Tapenade

WILD MUSHROOM RAGOUT

Wild Mushroom Ragout, Herb Ciabatta Toast, Truffle Oil, Pecorino Romano Cheese

FRIED CALAMARI

Calamari, Housemade Cocktail Sauce

PAN ROASTED SEA SCALLOPS

Three Pan Seared Sea Scallops, Spiced Pepitas, Butternut Squash Risotto, Edamame, Crispy Apple Chips, Ginger Apple Reduction

BUFFALO CAULIFLOWER

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

QUESADILLA

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

AHI TUNA WON TON

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

WINGS OVER BUFFALO

Traditional or Boneless Chicken Wings

SIDE SALADS

CAESAR SALAD

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

ICEBERG WEDGE SALAD

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

FALL HARVEST SALAD

Mixed Greens, Baby Arugula, Shaved Fennel, Honey Whipped Ricotta, Red Beets, Pears, Spiced Pistachios, Red Wine Vinaigrette

RFCC HOUSE SALAD

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

FIG & KALE SALAD

Kale, Butternut Squash, Candied Walnuts, Mission Figs, Blood Orange, Apples, Blue Cheese, Maple Balsamic Dressing

DINNER SALADS

PECAN CHICKEN SALAD

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

FALL HARVEST SALAD

Mixed Greens, Baby Arugula, Honey Whipped Ricotta, Roasted Red Beets, Spiced Pistachios, Shaved Fennel, Pears, Red Wine Vinaigrette

CAESAR SALAD

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

SOUTHWEST SALAD

Mixed Greens, Fire Roasted Corn, Black Beans, Pico De Gallo, Avocado, Queso Fresco Cheese, Southwest Ranch Dressing

Chicken Steak Shrimp Salmon

FLATBREADS

FIG N' BLUE

Fig, Red Onions, Cheese Blend, Blue Cheese Crumbles

WILD MUSHROOM, SAUSAGE & KALE

Portobello Mushroom, Italian Sausage, Organic Kale, Oven Dried Tomatoes, Pesto Drizzle

CAPRESE

Roma Tomatoes, Fresh Mozzarella Pearls, Fresh Basil, Balsamic Drizzle

ENTREES

BERKSHIRE PORK MEDALLIONS

Roasted Tenderloin Medallions, Crispy Onions, Braised Red Cabbage, Black Peppercorn Spaetzle, Oktoberfest Grain Mustard Pork Sauce

CLASSIC FILET MIGNON

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

RFCC POT ROAST

Braised Pot Roast, Baby Carrots, French Beans, Caramelized Pearl Onions, Buttermilk Red Jacket Potatoes, Red Wine Beef Braising Gravy

PAN ROASTED SEA SCALLOPS

Pan Seared Sea Scallops, Spiced Pumpkin Seeds, Butternut Squash Risotto, Edamame, Crispy Apple Chips, Ginger Apple Reduction Sauce

NEW YORK STRIP STEAK

12 oz Peppercorn Strip Steak, Onion Ring Tower, Asparagus Provencal, Cabernet Reduction

PARIS BISTRO STEAK

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

MISO GLAZED GRILLED SALMON

Grilled Glazed Salmon, Jasmine Rice Pilaf, Pea Pods, Shiitake Mushrooms, Ponzu Beurre Blanc, Shaved Cucumber & Red Onion Salad

CAJUN PORK CHOP

Cajun Seasoned Pork Rib Chop, Bourbon Whipped Sweet Potatoes, Roasted Corn, Bell Pepper Succotash, Spinach, Brandy Pork Sauce

BURGERS

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

PATTY MELT SMASH

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

PASTAS

COUNTRY RIGATONI

Rigatoni Pasta, Italian Pancetta, Italian Sausage, Garden Fresh Pomodoro Sauce, Shredded Parmesan Cheese

CHICKEN PORCINI PASTA

Sautéed Chicken Breast, Sautéed Porcini Mushrooms, Organic Kale, Light Blue Cheese Alfredo, Bowtie Pasta, Crumbled Gorgonzola Cheese, Tomato Relish Garnish

SHRIMP SCAMPI LINGUINI

Sautéed Gulf Shrimp, Linguini Pasta, Chopped Garlic, Lemon Zest, White Wine Pan Sauce, Sun Dried Tomatoes, Crushed Red Peppers, Capers, Shredded Parmesan Cheese

VEGETARIAN

BUTTERNUT SQUASH RISOTTO

Roasted Butternut Squash Risotto, Edamame Soy Beans, Grilled Asparagus, Crispy Apple Chips, Spiced Pumpkin Seeds, Ginger Apple Reduction Sauce

PORCINI MUSHROOM PASTA

Porcini Mushrooms, Bowtie Pasta, Organic Kale, Light Blue Cheese Alfredo, Crumbled Gorgonzola Cheese, Tomato Relish Garnish

PORTOBELLO VEGETABLE FAJITAS

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

VEGETABLE STIR FRY

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