

Snacking & Sharing

- Hot Soft Pretzel v 8
with beer-cheese fondue
- 🍷 House-made Guacamole vv, GF+ 10
with salsa macha and Tajin-dusted tortilla chips
- Warm Burrata & Roasted Garden Vegetables v 16
creamy burrata, oven-roasted tomatoes,
zucchini, eggplant, sweet peppers, shallots,
garlic, basil oil, aged balsamic, grilled ciabatta
- Mediterranean Hummus Platter vv+, GF+ . . . 14
classic hummus topped with cucumber, tomato,
olives, feta, served with grilled pita bread
- Barbacoa Tacos GF+ 11
onions, cilantro, cotija cheese, roasted lime
crema, choice of flour or corn tortillas
- Jumbo Chicken Wings GF. 12
6 pieces. Choose from Nashville hot, black
garlic buffalo, lemon pepper
- 🍷 House Recipe Chicken Tenders 8
a tender delight with every bite
- Spicy Tuna Tartare Crisp* GF 16
spicy tuna tartare, crispy potato, avocado,
toasted sesame, bang bang sauce, sriracha
- 🍷 Chicken Saganaki Quesadilla 10
crispy cheese, pastor chicken, melted white
cheddar with lime crema
- Loaded Pulled Pork Nachos GF+ 15
pico de gallo, white cheddar queso fondue,
black beans, guacamole, pickled jalapenos,
roasted lime crema



🍷 A CLUB CLASSIC
*Stuck in the rough? Try these perennial
favorites that define the Club experience*

Soup of the Moment

Ask your server!
cup 5 / bowl 9

Salads and Bowls

Add... Grilled Chicken Breast +6 Chili-rubbed Chicken+7 Grilled Shrimp +8 Pan-roasted Salmon* +15

- 🍷 OUR CLASSIC CAESAR* GF+ 6/10
with romaine lettuce, traditional dressing, brown
butter croutons, parmesan and black pepper
- CLUB COBB SALAD* GF 16
crisp iceberg lettuce, red onions, eggs, bacon, turkey,
blue cheese, avocado, tomato, buttermilk dressing
- PONZU TUNA POKE BOWL* GF, vv+ 22
ponzu marinated ahi tuna, seasoned sushi rice,
avocado, edamame, carrot, cucumber, radish,
cabbage, spicy mayo
- 🍷 IGC HOUSE SALAD* vv+, GF+ 6/10
mixed greens, onion, tomato, cucumber, brown butter
croutons, fried garlic, balsamic vinaigrette
- QUINOA POWER BOWL vv, GF 15
tri-color quinoa, tuscan kale, cherry tomatoes,
blistered sweet potatoes, crispy chickpeas, cucumber,
sliced avocado, lemon tahini dressing
- ANCIENT GRAIN BOWL vv 14
with seasonal vegetables, spiced squash purée, sliced
avocado and fresh herbs



INTOWN GOLF CLUB

V Vegetarian vv Vegan GF Gluten Free GF+ Can be made Gluten Free
Please notify your server of any allergies or dietary restrictions.

Mains

🍷 Miso-Honey Glazed Salmon*	24
seared salmon with miso-honey glaze, jasmine rice, sesame cucumber salad, pickled vegetables	
Clubhouse Ribeye Frites* GF	42
12 oz ribeye with IGC's signature steak sauce, steakhouse mushrooms, and bistro smoke-salt fries	
Chili Garlic Shrimp Fried Rice GF, V+	24
jasmine rice, stir fried vegetables, bacon, grilled shrimp, spicy yum yum sauce, scallions	
Grilled Chicken Alfredo	21
grilled chicken breast over fettucini pasta, tossed in creamy parmesan alfredo, sundried tomatoes, mushrooms & broccolini	

Sandwiches

Your choice of French fries, BBQ or plain potato chips, or half salad (+2)

HOT HONEY CHICKEN SANDWICH — 16
fried chicken, hot honey glaze, brioche bun served with pickle spear, add pimento cheese +2

CLASSIC TURKEY CLUB — 17
house-roasted, hand-carved turkey, applewood-smoked bacon, Swiss cheese, lettuce, tomato, and mayo on toasted bread

BOURBON BBQ PULLED PORK — 17
apple slaw, tobacco onions, bourbon BBQ, brioche bun

🍷 **CHARGRILLED CHEESEBURGER* — 20**
house-ground beef with American and Swiss cheeses, Russian dressing and "garden" on the side

CHICKEN CAESAR WRAP* — 17
grilled or fried chicken, crisp romaine, shaved Parmesan, crispy bacon, and house-made caesar dressing wrapped in a warm flour tortilla

PHILLY CHEESESTEAK — 19
shaved steak, Cooper Sharp, onions, peppers, on a toasted hoagie

🍷 I. G. C. Chili-rubbed Chicken Fajitas

with sauteed onions and peppers, street corn, roasted lime aioli, grilled flour tortillas
— 21



Sides

French Fries VV	5
Grilled Broccolini VV, GF	6
Charred Brussel Sprouts VV, GF	7
🍷 Mexican Style Street Corn V, GF	6
Steakhouse Mushrooms VV, GF	6

SAVE ROOM FOR...

Dessert!

Children's Menu Available Upon Request

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED INGREDIENTS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.