

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
- Spinach Artichoke Dip v 10
served hot from the oven with pita chips
- Bourbon Pulled Pork Slider Trio 12
trio of pork sliders with coleslaw, pickle,
bourbon bbq
- 🍷 Bang Bang Shrimp GF 12
crispy shrimp, sweet chili sriracha, crunchy garlic
- 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
tortilla chips, bbq pulled pork, nacho cheese
sauce, shredded cheddar, pinto beans, crema,
pico, green onions, jalapeno, guacamole



🍷 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... Falafel +6 Tuna Salad +6 Grilled Chicken Breast +6 Chili-rubbed Chicken+7 Grilled Shrimp +8 Pan-roasted Salmon* +15

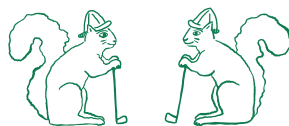
🍷 **OUR CLASSIC CAESAR*** GF+ 6/10
with romaine lettuce, traditional dressing, brown
butter croutons, parmesan and black pepper

THAI CRUNCH SALAD v, GF+ 13
napa cabbage, carrots, peppers, edamame, herbs,
peanuts, and crispy wontons tossed in a zesty peanut
dressing with lime and ginger.

PONZU TUNA POKE BOWL GF, vv+ 20
ponzu marinated ahi tuna, sushi rice, avocado,
edamame, carrot, cucumber, radish, cabbage, spicy
mayo (available with tofu instead of tuna)

🍷 **IGC HOUSE SALAD*** v, GF+ 6/10
artisanal lettuce, cherry tomatoes, cucumbers, red
onion, fried garlic, brown butter croutons, with house
balsamic

QUINOA POWER BOWL vv, GF 15
tri-color quinoa, tuscan kale, cherry tomatoes,
blistered sweet potatoes, crispy chickpeas, cucumber,
sliced avocado, toasted pumpkin seeds, lemon tahini
dressing



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*	26
seared salmon with miso-honey glaze, jasmine rice, sesame cucumber salad, pickled vegetables	
Grilled “NY Filet” Steak* GF	32
with house recipe steak sauce, roasted fingerling potatoes, haricot verts	
Eggplant Milanese v.	16
crispy breaded eggplant, lemon beurre blanc, fried capers, crispy greens with citrus vinaigrette	
Chili Garlic Shrimp Fried Rice GF, V+	24
jasmine rice, stir fried vegetables, bacon, grilled shrimp, spicy yum yum sauce, scallions	
Chicken Parmesan Pasta	19
parmesan breaded chicken, marinara, fresh mozzarella, basil with fettucini	

Sandwiches

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

CLASSIC TURKEY CLUB — 17

House-roasted, hand-carved turkey, applewood-smoked bacon, Swiss cheese, lettuce, tomato, and mayo on toasted bread

IGC JBC — 16

Grilled square patty, american cheese, crisp bacon, lettuce, tomato, mayo

🍷 CHARGRILLED CHEESEBURGER* — 20

house-ground beef with American and Swiss cheeses, Russian dressing and “garden” on the side (plant-based available)

TUNA SALAD WRAP — 15

classic tuna salad with crisp lettuce and ripe tomatoes wrapped in flour tortilla

NASHVILLE HOT FRIED CHICKEN SANDWICH — 17

buttermilk fried chicken tossed in Nashville hot spice with pickles and comeback sauce

SHAVED STEAK SANDWICH — 19

Shaved sirloin, onions & peppers, Swiss cheese, horseradish dressing on toasted hoagie roll

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

with charred onions and peppers, bandera mexicana, street corn, roasted lime crema, grilled flour tortillas — 21



Sides

French Fries vv	5
Shells & Cheese v.	7
🍷 Mexican Style Street Corn	6
Roasted Fingerling Potatoes vv.	6
Haricot Verts vv.	7

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.