

Snacking & Sharing

- Charred Brussel Sprouts VV, GF 10
champagne vinaigrette, plumped cherries,
toasted pepitas, pickled red onion
- Bang Bang Shrimp. 12
crispy shrimp, sweet chili sriracha, crunchy garlic
- Whipped Feta Plate V, GF+ 12
hot honey, toasted walnuts, fresh herbs, served
with warm pita
- 🍷 General Tso's Cauliflower VV, GF 9
battered cauliflower, sweet & spicy honey soy,
garlic crunch, scallion, sesame wonton
- Mediterranean Hummus Platter V 14
classic hummus topped with cucumber, tomato,
olives, feta, served with grilled pita bread
- Cheesesteak Empanadas 10
2 pcs served with Calabrian mayo
- Loaded Pulled Pork Nachos GF 15
tortilla chips, pulled pork, cheese sauce, honey
bbq sauce, pickled jalapeno, pico, sour cream,
guacamole
- 🍷 Jumbo Chicken Wings GF 12
6 pcs. Choose classic buffalo or honey bbq,
Nashville hot
- Chicken Saganaki Quesadilla 10
pastor marinated chicken breast, white
cheddar cheese with 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 & 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
- ARUGULA & APPLE SALAD VV+, GF 13
arugula, toasted walnuts, bleu cheese crumbles,
plumped cherries, granny smith apples, pickled red
onion, champagne vinaigrette
- PONZU TUNA POKE BOWL* VV+, GF 20
ponzu marinated ahi tuna, seasoned sushi rice,
avocado, snap peas, 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
- THAI CHICKEN CHOPPED SALAD 16
crispy orange-soy chicken over greens, cabbage,
snap peas, wontons & sesame-peanut dressing
- POWER BOWL VV+, GF 16
artisan lettuce, quinoa, hummus, cucumber, tomato,
roasted broccolini, pickled red onion, feta, pepitas,
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

Moroccan Spiced Chicken & Couscous	21
seared half chicken, spiced couscous topped with heirloom tomato chutney	
🍷 Pan Seared Salmon* GF	26
tri colored quinoa & fresh herbs, pickled vegetables, lemon garlic chili oil	
Petite Filet - 5 oz (certified Angus)* GF	36
loaded smashed potatoes, charred brussel sprouts, house steak sauce & black garlic butter	
Vegetable Fried Rice GF, V, VV+	17
carrot, onion, mushrooms, snap peas, jasmine rice, secret spicy sauce, chili crisp, cauliflower	

Sandwiches

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

MEDITERRANEAN PESTO WRAP V — 15
house pesto, chickpea salad, pickled peppers, arugula, wrapped in a soft flour tortilla

GARDEN CHICKEN WRAP — 17
arugula, grilled chicken, feta, cucumber, pickled peppers, tarragon aioli wrapped in a soft flour tortilla

CHARGRILLED CHEESEBURGER* — 20
house-ground beef with American and Swiss cheeses, Russian dressing and “garden” on the side (plant-based available)

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

BUFFALO CHICKEN WRAP — 18
grilled or fried, mixed greens, white cheddar, scallions, bacon, pickled red onion, ranch dressing

CHIMICHURRI STEAK SANDWICH* — 21
thin sliced roast beef, swiss cheese, chimichurri, watercress and caramelized onions on a toasted sesame hoagie roll

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

with sauteed onions and peppers, street corn esquites, roasted lime crema, corn or flour tortillas GF+ — 21



Sides

French Fries VV	5
Grilled Broccolini VV, GF	6
Baked Mac & Cheese V.	7
🍷 Mexican Style Street Corn V	6
Loaded Smashed Potatoes GF	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.