

Snacking & Sharing

- Bavarian Pretzel V 8
with beer cheese fondue
- Spicy Tuna Crispy Rice GF 16
ahi tuna, sriracha, scallions, sesame, jalapeno,
lime
- House-made Guacamole VV, GF 10
with salsa macha and Tajin-dusted tortilla chips
- Bang Bang Crispy Shrimp 12
rock shrimp, tempura fried, sesame, furikake
seasoning
- Melon & Burrata Plate 16
melon, shaved prosciutto, burrata, pesto,
balsamic glaze, lemon olive oil, toasted
focaccia
- Mediterranean Hummus Platter VV+, GF+ . . . 14
classic hummus topped with cucumber, tomato,
olives, feta cheese, served with grilled pita
- Crispy Fried Calamari 14
lemon, spiced marinara, tartar sauce
- Street Style Tacos MKT
ask your server for this week's selection
- Cheesesteak Egg Rolls. 9
with house recipe hoagie sauce
- Filet Sliders 17
petite filet, horseradish cream, pickled red
onions, arugula, baby brioche buns



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 Grilled Salmon* +10
Honey Roasted Turkey +7 Tuna Salad +6

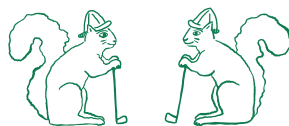
OUR CLASSIC CAESAR* GF+ 6/10
with romaine lettuce, traditional dressing, brown
butter croutons, parmesan cheese

BLACKENED SALMON SALAD GF 22
devilled eggs, artisan lettuces, capers, red onion,
cucumber, tomato, mustard vinaigrette

FALL BABY KALE SALAD V, GF+ 14
baby kale, ancient grains, cranberries, candied
pecans, feta, honey crisp apple, crispy brussels
sprouts, maple dijon dressing

IGC HOUSE SALAD V, GF+ 6/10
artisanal lettuce, cherry tomatoes, cucumbers, red
onion, garlic crumbs, brown butter croutons, with
house balsamic

TUNA POKE BOWL* 20
sushi rice, edamame, cucumber, avocado, carrot,
radish, pickled red onion, pineapple, sesame soy
dressing, sriracha mayo



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

Chicken Parmesan	21
hand breaded chicken cutlet, fusilli, marinara, fresh mozzarella, parmigiano reggiano, lemon olive oil	
Rigatoni	20
Italian sausage, roma tomatoes, basil, peas, goat cheese, tomato cream, chili flake	
🍷 Pan Roasted Salmon*	24
with sweet & sour miso lime glaze, steamed rice, and lemon-garlic broccolini	
Braised Short Rib* GF	33
braised short rib, whipped potatoes, glazed carrots, cipollini onion, heirloom tomato confit, red wine jus	
Club Petite Filet* GF	42
6 oz filet, beefsteak tomatoes, baby kale, basil, baby carrot, cipollini onion salad, house steak sauce	

Sandwiches

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

CRISPY CHICKEN SANDWICH — 16
buttermilk fried chicken breast, bibb lettuce, Carolina mustard BBQ, mayo, pickles, brioche bun

HOUSE-GROUND CHEESEBURGER* — 20
8 oz house-ground beef with Cooper Sharp and Swiss cheese, Russian dressing, “garden” on the side (Impossible Burger substitution available)

SHAVED BEEF FRENCH DIP — 19
Cooper Sharp & Swiss cheese, horseradish cream, caramelized onions, au jus, seeded long roll

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

TUNA SALAD WRAP — 15
house tuna salad, butter lettuce, local tomato, grilled flour tortilla

ROAST PORK ITALIANO — 18
Italian sharp provolone, garlic spinach, roasted long hot aioli, pork jus, seeded long roll

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

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



Sides

French Fries VV, GF	5
🍷 Garlic Broccolini VV, GF	7
Macaroni & Cheese V	6
Hot Honey Glazed Carrots V, GF	6
Crispy Brussels with Bacon & Hot Honey	8

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.