

LUNCH

Snacking & Sharing

Mediterranean Hummus Platter VV, GF+ . . . 14
classic hummus, topped with cucumber,
tomato, olives, feta cheese, olive oil served
with grilled pita bread

🍷 House-Made Guacamole VV, GF+ . . . 10
with salsa macha and tajin-dusted tortilla chips

Spinach Artichoke Dip V . . . 10
served hot from the oven with tortilla chips

Warm Burrata & Roasted Garden
Vegetables V . . . 16
creamy burrata over roasted tomatoes,
zucchini, eggplant, sweet peppers, shallots,
garlic, basil oil, aged balsamic, and grilled
ciabatta

🍷 Spicy Tuna Crispy Rice Cakes* GF . . . 15
ahi tuna, avocado, ponzu, furikake, sriracha,
scallions, atop crispy rice cake



🍷 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 Tuna Salad +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

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

STRAWBERRY FETA
ARUGULA SALAD V, VV+, GF — 14
strawberries, crumbled feta, candy pecans,
shaved fennel, arugula, maple dijon vinaigrette

THAI CRUNCH SALAD V, GF+ — 15
napa cabbage, carrots, peppers, herbs, peanuts,
and crispy wontons tossed in a zesty peanut
dressing with lime and ginger

🍷 PONZU TUNA POKE BOWL* GF, V+, VV+ — 18
ponzu-marinated ahi tuna, seasoned sushi rice,
avocado, edamame, carrot, cucumber, radish,
cabbage, and spicy mayo

HARVEST CHICKEN AVOCADO BOWL GF — 19
grilled lemon-herb chicken, black kale, avocado,
roasted sweet potatoes, pickled red onions,
crispy chickpeas, toasted pitas



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.

Sandwiches & Mains

Your choice of soup, fries, or BBQ potato chips. Add a half salad for \$2

CHAR-GRILLED CHEESEBURGER*	20
house-ground beef with american cheese, russian dressing, and “garden” on the side	
plant-based burger available — just ask!	
TUNA SALAD WRAP	15
classic tuna salad with crisp lettuce and ripe tomatoes wrapped in a flour tortilla	
🍷 CLASSIC CLUB SANDWICH	17
house-roasted, hand-carved turkey, applewood smoked bacon, Swiss cheese, lettuce, tomato, mayo on toasted bread	
LAMB & BEEF GYRO	16
a mix of seasoned lamb and beef, grilled and wrapped in pita with lettuce, tomatoes, onions, banana peppers, tzatziki	
CUBAN SANDWICH	15
ancho roasted sliced pork loin, cured smoked ham, sliced pickles, swiss, dijonnaise, cuban roll	
BLACKENED SHRIMP PO BOY	19
blackened shrimp, shredded lettuce, sliced tomatoes, house made pickle, cajun remoulade, toasted po boy roll	
🍷 MISO-HONEY GLAZED SALMON*	24
seared salmon with a miso-honey glaze, jasmine rice, sesame cucumber salad, pickled vegetables	

🍷 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	Mac & Cheese	V ... 7	Jasmine Rice	VV, GF ... 5
🍷 Charred Garlic Broccolini	VV, GF ... 7	Sesame Cucumber Salad	VV, GF ... 6		
Corn, Bacon, Caramelized Onion	GF ... 7				

Children's Menu Available Upon Request

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