

Happy Hour

Happy Hour 3pm - 7pm (M-F) **\$1 off Draft Beers** \$1 off House Wines

NOW OPENED FOR LUNCH **TUESDAY THRU SUNDAY AT 11AM**

> **NEW SPRING HOURS Kitchen Hours** Monday - 4 pm to Dusk Tuesday- 11am to Dusk Wednesday -11am to Dusk Thursday - 11am to Dusk Friday- 11am to Dusk Saturday- 11am to Dusk Sunday 11am to Dusk

Bar Hours Sunday Thru Saturday 11am to Dusk *Hours Can Change Based on Weather and Staffing and Private Events **

Salads

Ceaser Salad \$13 Romaine Lettuce, Parmesan Cheese, Croutons, and Served with House Ceaser Dressing

Chef Salad \$14 Romine Lettuce, Tomatoes, Egg, Ham Cheddar Jack, Bacon and Pepperoni Choice of Dressing

Ranch,Blue Cheese,Balsamic and Oil and Vinegar

Strawberry Salad \$14 Spinach Topped with Strawberries, Feta Cheese Candied Walnuts Served with Lemon Poppy Seed Dressing

Caprese Salad \$15

House Fresh Mozzarella, Ohio Heirloom Tomatoes, Basil and EVOO, Drizzled with Balsamic

Sides \$6

Fries, Sweet Potato Fries, Onion Rings, Tater Tots, Coleslaw , Roasted Broccolini

Side Strawberry Salad or Side Ceaser Salad \$7

*** Tax Not Included in Prices***

Golf Club of Dublin MENU



Loaded Steak Fries \$13 Topped with Beer Cheese ,Bacon, Jalapeños, Sour Cream

Appetizers

House Meatballs \$13 3 House made Meatballs, Topped with House made Pomodoro Sauce and Parmesan Cheese

🛗 Buffalo Dip \$13

House made Buffalo Dip Served with Pita Bread

Pretzels with Beer Cheese \$12 4 Pretzels Served with Beer Cheese

Reference and Veggie Plater \$12 House made Hummus Served with Carrots, Celery, Cucumber's and Pita Bread

🛗 House Pulled Pork Nachos \$14 Tortilla Chips, Cheddar Jack Cheese, House Smoked Pulled Pork, Shredded Lettuce, Tomatoes, Fresh Jalapenos, Carolina Gold , BBQ Sauce and Sour Cream

Bone In or Boneless Wings

House Brine Rub,

Served with Choice of Ranch or Blue Cheese Dressing BBQ, Mild, Medium, Carolina Gold, Hot Chipotle 6CT Wings \$10 | 12CT Wings \$18

Pizza

Ohio Pepperoni & House Sausage \$16 Columbus's Own Ezzo Pepperoni, House made Sausage and Banana Peppers

Buffalo Chicken \$16

Crispy Chicken, Cheddar Cheese, Scallions and Spicy Ranch

Margarita \$15 Evoo, Provolone Cheese, House Mozzarella, Ohio Tomatoes and Basil

Pulled Pork \$16

BBQ Sauce, Cheddar Jack Cheese and House Smoked Pulled Pork

Burgers & Sandwiches

All Sandwiches Come with Choice of Steak Fries ,Onion Rings, Tater Tots, Sweet Potato Fries, Coleslaw, Roasted Broccolini May Upgrade any Side to Either a Strawberry Side Salad or Ceaser Saiad for \$4

American Burger \$15

1/2 Pound Angus Burger Patty on Brioche Bun Topped with Lettuce, Tomato, Onion, and Pickles Add Bacon +\$3

Choice of Cheese : American, Cheddar, Swiss, Provolone and Pepper Jack

House Meatball Sub \$15

Housemade meatballs served on a Hoagie bun topped with pomodoro and smoked provolone cheese

Smoked Beef Philly \$15 House Smoked Beef, Onions, Peppers, Provolone and Swiss Cheese Served with Horseradish Sauce



2 1/3 Pound Burger Patties, Mulligan Sauce, American CheeseLettuce and Pickle

Pulled Pork Silders \$12

3 House Smoked Pulled Pork Served on Sliders Buns Topped with Pepperjack Cheese, Lettuce Tomato and House made Ranch Dressing Jeff's Blackened Chicken Sandwich \$15 Blackened Chicken Breast Served on a Brioche Bun Topped with Pepper

Jack Cheese, Lettuce, Tomato and House Made Ranch Dressing

Hot Italian Sub \$15 Ham, Capicola, Salami, Mortadella (Italian Bologna) Served On a Hoagie Bun Topped with Provolone Cheese, Lettuce, Tomato, Banana Peppers, Mayo and Balsamic Dressing

Reuben \$15

Shaved Corned Beef Served on Marble Rye Topped with Swiss Cheese, Sauerkraut and 1000 Island Dressing

Fish Hoagie \$15

Battered Cod Served on Hoagie Roll Topped with American Cheese, Lettuce, Tomato and Tarter Sauce

Hummus Veggie Wrap \$14 Roasted Garlic Hummus, Spinach, Feta Cheese, Banana Peppers,

Cucumbers, Red Peppers Wrapped in Flour Tortilla Grilled Chicken Caprese Sandwich \$14 Grilled Chicken Topped with Fresh Mozzarella,,Tomatoes,Lettuce and

Topped with Balsamic

These items are cooked to order and may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Due to current labor shortages, wait times may be longer than normal. We apperciate your patience and kindness as we naviagte this uncertain time. Additionally, all prices and avilability of items are subject to change due to uncertain production & supply from our distributors.

DRINK MENU



Non-Alcholic Beverages

Pepsi Products

Pepsi, Diet Pepsi, Lemonade, Starry, Root Beer, Mt. Dew, Ginger Ale, Cranberry Juice, Raspberry Tea

Arnoald Palmer	\$3
Prue Leaf Tea	\$3
Sweet and Unsweet	
Hot Chocolate	\$2
Bottled Soda	\$3
Bottled Water	\$3
Gatorade	\$3
Coffee	\$2

Non-Alcholic Beers

Budweiser N/A

\$5

\$3 I

House Wine Glass \$8 | Bottle \$26

White

Chardonnay Pinot Grigio Sauvignon Blanc **Red** Cabernet Sauvignon Pinto Noir

Merlot

All Wines are 6oz Pours

Domestic Can Beer

\$4

\$5

\$7

Bud Light Budweiser Coors Light

Miller Lite Yuengling

Premium Can Beer

Michelob Ultra
Hoop Tea
Leinenkugel Summer Shandy
Vandermill Honey Crisp Cider 🛞

Vodka Seltzers

Sun Crusier 🏽	\$8
Vodka Seltzer -Nutri	\$8

Local Cans

Landgrant Greenskeeper CBC IPA Rhinegeist Truth

Draft Beers

Domestic	\$4
Premium	\$5-\$6
Local	\$7 -\$9
Smithwicks	\$6
Guinness	\$6
Domestic and Local Drafts Rotate, Please Ask Yo	ur Server



Tax Not Included in Prices

Due to storage and supply chain issues all items and prices are subject to change at any time. Thank you for your understanding.