



MOUNTAIN TOP GRILL

APPETIZERS & FLATBREADS

-  **Crispy Chicken Wings** 23⁹⁵
buffalo, barbeque, sweet chili,
ranch or blue cheese
- BBQ Pulled Pork Flatbread** 22⁹⁵
pepper jack cheese, pulled pork,
roasted peppers, pickled corn,
pickled red onion, barbeque sauce
- Fried Pickles** 17
garlic buttermilk ranch
- Tomato Mozzarella Flatbread** 20⁹⁵
basil pesto, cherry tomato,
buffalo mozzarella, arugula, balsamic
- Blue Crab Cakes** 25
roasted pepper aioli

SOUPS & SALADS

- Creamy Bacon & Mushroom Soup** 11
smoked bacon, roasted mushrooms
- Dogwood Canyon Bison Chili** 13⁵⁰
cheddar cheese, cornbread muffin
- Mountain Top Cobb Salad** 23⁹⁵
romaine lettuce, avocado, ranch, tomato,
chicken breast, bacon, boiled egg,
blue cheese
-  **Wood Fired Ahi Tuna Salad*** 26⁹⁵
romaine, red bell pepper, grilled corn,
tomato, parmesan, chipotle caesar dressing
- Caesar Salad** 18
romaine, parmesan, garlic croutons
add grilled chicken breast +15
add grilled salmon +18
- Side Salads** 8
choice of mixed greens or caesar
- Citrus Salad** 19⁹⁵
mixed greens, mandarin oranges,
blackberries, seedless grapes,
toasted almonds, orange vinegar

HANDHELDS

served with french fries or seasonal vegetables

- The Birdie** 26⁹⁵
grilled chicken breast, bacon, pimento
cheese, butter lettuce, tomato, brioche bun
- Signature Wagyu Burger*** 27⁹⁵
½ lb sakura wagyu, cheddar cheese, butter
lettuce, tomato, red onion, bacon, basil aioli
- The Mountain*** 32⁹⁵
½ lb sakura wagyu, house-smoked brisket,
cheddar cheese, bbq, crispy shallots
- House Smoked Brisket Sandwich** 25⁹⁵
cheddar cheese, barbeque sauce,
brioche bun
- Club Wrap** 20⁹⁵
turkey, ham, bacon, swiss cheese, romaine,
tomato, avocado, basil aioli, flour tortilla
- Blackened Ahi Tuna Club*** 27⁹⁵
smoked bacon, bibb lettuce, tomato,
garlic basil aioli, ciabatta



Sides

- french fries 7
- chili cheese fries 11
- seasonal vegetables 7

ENTRÉES

- Truffle Chicken Tortellini** 33
fresh basil, sundried tomato, baby spinach
- Sakura Wagyu Farms**
- American Wagyu 12oz NY Strip*** 89 
truffle fries, herb butter
- Wood Fired Salmon Filet*** 38 
lemon herb butter, roasted marble potatoes,
grilled asparagus

DESSERTS

- Chocolate Flourless Cake** 12 
flourless cake, raspberry sauce, whipped
cream, fresh raspberries
- NY Style Cheesecake** 12
whipped cream, mix berry compote
- Peach Thyme Shortcake** 12
sweet cream biscuit with fresh thyme,
sauteed peaches, vanilla whipped cream



= Gluten Free

*Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness. | 18% gratuity will be automatically added to parties of 8 or more.

BEVERAGES

COCKTAILS

Transfusion	21
grey goose vodka, owen’s transfusion, served in a signature souvenir cup	
Mountain Top Mary	17
absolut vodka, house-made bloody mary mix, bacon, dill pickle rim	
Strawberry Mule	16
new amsterdam gin, ginger beer, strawberry purée	
Smoked Old Fashioned	19
horse solider bourbon, angostura bitters ask your server for smoke flavor selections	
Raspberry Lemon Drop Martini	18
absolut citron, chambord raspberry liqueur, fresh lemon, raspberries	
Berry Lemonade	17
tito’s vodka, lemonade, house-made berry syrup, la marca prosecco	
Clubhouse Cooler	16
rumhaven coconut rum, new amsterdam vodka, strawberry purée, pineapple juice	

FLIGHT BOARDS

Flecha Azul Margarita Flight	28
blanco strawberry margarita, blanco tropical margarita, reposado blackberry margarita, añejo perfect margarita	
Mulligan & Mojito Flight	28
bacardí superior, mint, soda, watermelon, pineapple, blackberry, strawberry	
Horse Soldier Bourbon Flight	28
straight, small batch, barrel strength	

CANNED BEER & SELTZER 8

Michelob Ultra, Miller Lite, Coors Light, Budweiser, Bud Light, Busch Light, Blue Moon, Big Cedar Buffalo Lager, Yuengling Flight, 4x4 Bluegill Lager, 4x4 Smooth Criminal Double IPA, Public House IPA, High Noon Seltzer, Good Boy Vodka John Daly Cocktail, Lucky One Lemonade	
Mix & Match 6-Pack <i>(includes free cooler)</i>	40
choice of any six cans to take on the course	

DRAFT BEER 8

Big Cedar Lager, Michelob Ultra, Busch Light, Guinness, Stella Artois, Logboat Snapper IPA	
ask your server about our seasonal draft options	

WINE

	glass	bottle
Bubbles		
La Marca Prosecco, Italy	12	46
Mumm Napa Brut, California	18	64
Whites and Rosé		
Big Cedar Chardonnay, California	14	48
Far Niente Chardonnay, Napa Valley		96
Justin Rosé, Paso Robles	14	48
Kim Crawford Sauvignon Blanc, New Zealand	14	48
King Estate Pinot Gris, Willamette Valley	16	56
Santa Margherita Pinot Grigio, Italy	18	64
Seven Daughters Moscato, Italy	12	46
Simi Chardonnay, Alexander Valley	16	56
Sonoma-Cutrer Chardonnay, Russian River Ranches	18	64
Whitehaven Sauvignon Blanc, New Zealand	14	48
William Hill Chardonnay, California	14	48
Reds		
Big Cedar Cabernet, California	14	48
Caymus Cabernet, Napa Valley	42	210
Chappellet Signature Cabernet, Napa Valley		235
Decoy Merlot, Sonoma	18	64
Elsa Bianchi Malbec, Mendoza	14	48
Faust Cabernet, Napa Valley		135
Federalist Cabernet Sauvignon	22	78
Hahn Pinot Noir, California	12	46
Kendall-Jackson Vitner’s Reserve Cabernet, California	18	64
La Crema Pinot Noir, Monterey	18	64
Smith & Hoot Cabernet, Central Coast	14	48