

Danville Golf Club

Starters

Firecracker Shrimp

crispy battered shrimp tossed in a creamy-spicy sauce served over a bed of lettuce topped with diced green onion 13

Calamari

fried with peppers and served with a sweet thai chili sauce **13**

*Ahi Tuna Sashimi

served over a bed of shredded lettuce with sriracha, wasabi, and soy sauce **14**

*Cowboy Burger Sliders (3)

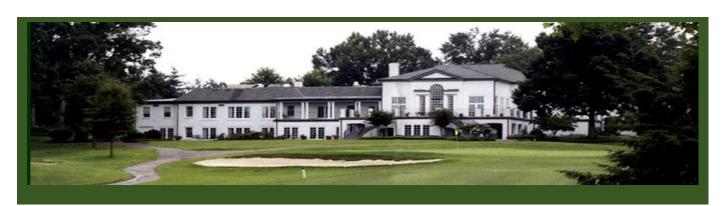
served on kings hawaiian rolls, dressed with bbq sauce, lettuce, cheddar cheese, bacon, and crispy onions 14

Quesadilla

your choice of steak or chicken, bacon, avocado, tomato, onion, and smothered in cheese. served with salsa, and sour cream 13

Onion Petals

battered onion strips served with southwest ranch 8



Soup & Salads

Soup Du Jour

cup 7 bowl 11

DGC's The House

fresh spring greens, tomato, cucumber, onions, cheese, and crouton **10** with entrée **4**

The Wedge

crisp iceberg, tomato, cucumber, bacon, and danish bleu cheese crumbles with bleu cheese dressing and cracked black pepper.

11 with entrée 6

Classic Caesar Salad

romaine, parmesan, croutons, cracked pepper, and caesar dressing ${f 10}$ with entrée ${f 4}$

Crunchy Asian Mandarin Salad

romaine, iceberg and cabbage mix, carrots, green onions, mandarin oranges, almonds, red peppers, crispy wontons, and sesame ginger dressing 11

Bacon Cobb Salad

romaine and iceberg mix, crispy bacon, avocado, tomato, hard-boiled egg, bleu cheese crumbles, house-made ranch dressing **13**

Roasted Beet and Pear Salad

romaine and spinach mix, roasted beets, poached pear, avocado, feta, pecans, cracked black pepper, DGC signature paris dressing 11

Add to any Salad:

Grilled Chicken 6 / Shrimp 8 / *Grilled Salmon 10

<u>Flatbreads</u>

Chicken Caprese

chopped chicken breast, tomato, spinach, pesto, marinara, mozzarella cheese, balsamic drizzle **12**

Buffalo Bleu

chopped chicken breast, bleu cheese crumbles, buffalo sauce, red onions, marinara, mozzarella cheese, ranch drizzle **13**

Classic Hawaiian

ham, bacon, pineapple, marinara, extra mozzarella cheese 11

<u>Dressings:</u> Ranch, Paris, Bleu Cheese, 1,000 Island, French, Honey Mustard, Italian, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Oil & Vinegar

Main Event

includes two sides of your choice (excludes composed dishes)

*Filet Mignon

char-grilled six-ounce filet mignon cooked to your liking **40**

*Grilled Ribeye

char-grilled twelve-ounce ribeye cooked to your liking **40**

*Tenderloin Medallions 8oz

char-Grilled, topped with mushroom marsala sauce. 30

*Steak Skewers

cubes of seasoned, tender steak skewered and served over a bed of peppers and onions **29**

*Build Your Fresh Catch

Atlantic Salmon 28 / Corvina 28

Grouper 30 / Sea Bass 40 (pre-arder only)

Choice of Sauce:

simply blackened / pecan bourbon lemon caper butter / herb pesto

Small Plates

Sauteed Shrimp

five sauteed shrimp served over parmesan risotto with fresh mixed vegetables **16**

Chicken Marsala

grilled, topped with mushroom marsala sauce Served over parmesan risotto with fresh mixed vegetables **16**

*Beef Tenderloin 4oz

grilled, topped with mushroom marsala sauce. Served over parmesan risotto and fresh mixed vegetables **18**

Sides

French Fries
Sweet Potato Fries
Fingerling Potatoes
Baked Potato
Baked Sweet Potato
Steamed Broccoli
Sautéed Mixed Vegetables
Parmesan Risotto
Cilantro Rice
Fruit Cup
Bacon Mac +2

Please ask about our gluten-free options!
*consuming raw or under cooked meats,
poultry, seafood, or eggs may increase your
risk of food-borne illnesses

*Blackened Tuna Steak

pan seared thinly sliced, served rare with a savory ginger soy 27

*Creamy Spinach Stuffed Salmon

7 oz. atlantic salmon stuffed with rich creamy parmesan spinach **30**

(Composed dishes)

*Corvina Romana

pan seared fillet over a parmesan risotto, topped with sauteed spinach, feta, and an herb butter sauce 27.5

Blackened Chicken Alfredo

blackened chicken breast over penne tossed with steamed broccoli in a parmesan cream sauce **20**

Japanese Hibachi Steak, Chicken, or Shrimp

served with fried rice, sauteed vegetables, and two spring rolls **20.5** pick two proteins **25**

Handhelds

one side of your choice (gluten free bun available)

Firecracker Grouper

fresh grouper fillet fried golden brown served with coleslaw, firecracker sauce on a brioche bun **18**

The Birdie

sliced turkey, bacon, and cheddar, three mustard aioli on brioche toasted to a melt 13

Reuben

corned beef, Swiss cheese, sauerkraut, Russian dressing between grilled rye bread **14**

Nashville Hot Chicken Sandwich

fried chicken breast with hot and sassy sauce, mayo, and pickle on a toasted brioche roll **13**

Chicken Fresco

grilled chicken breast, melted mozzarella over spinach and tomatoes, finished with balsamic glaze **14**

*DGC Cheeseburger

angus sirloin and chuck blend patty grilled to your liking with choice of condiments, served with lettuce, tomato, and onion 13

*Bacon Bleu Burger

angus sirloin and chuck blend patty grilled and served with melted bleu cheese crumbles, lettuce, tomato, buffalo aioli 14

Southwest Black Bean Burger

grilled veggie burger served on a toasted brioche bun with southwest ranch sauce, tomato, lettuce, and onion **14**

French Dip

shaved beef rib-eye, sauteed onions, provolone cheese on a baguette, served with au jus 15