



APPETIZERS

Potato Skins

Potato Wedges topped with Bacon,
Cheese and Green Onions 10

Spinach and Artichoke Dip

Spinach and Artichoke Hearts with
Cream Cheese, Parmesan Cheese and
Warm Pita 12

Chicken Wings

Hot, Med, and BBQ
9-6ct / 15.5-12ct

Chicken Quesadilla

Salsa, sour cream, guacamole,
cheese & jalapenos
13.25

Flat Bread Pizza

Your choice of BBQ Chicken or
Pepperoni Pizza
13.25

Bruschetta

Fresh Bruschetta Relish served on
Toasted Crostini with Balsamic
Glaze, Shaved Parmesan and Basil
11

Asian Lettuce Wraps

Asian Stir Fry Chicken with Iceberg
Lettuce Leaves
14.5

SOUPS

Cup du jour 3

Bowl du jour 5

French Onion Soup 5

SALADS

Classic Caesar

Romaine, Parmesan, Croutons
10/13

Signal Salad

Greens, Strawberries, Mandarin
Oranges, Blue Cheese, Candied
Pecans and Cranberries
10/13

Clubhouse Chopped Salad

Chopped Lettuce, Tomatoes,
Cucumber, Cheddar Jack Cheese &
Bacon tossed w/ choice of dressing
9/11

Ahi Poke Bowl

Marinated Ahi Tuna with Rice,
Avocado, Carrots, Edamame,
Cucumbers, Pineapple and Green
Onions with Siracha Mayonnaise 17

Roasted Beet Salad

Roasted Red and Golden Beets
served with whipped Goat Cheese,
Candied Pecans over Arugula
14

Greek Salad

Lettuce, Stuffed Grape Leaves, Feta,
Pepperoncini Peppers, Greek Olives,
Tomato, Cucumbers, Bell Peppers,
Purple Onions, Candied Pecans and
Greek Dressing
14

DRESSINGS

Ranch, Balsamic Vinaigrette, Blue
Cheese, Honey Mustard, 1000 Island
and Greek

SALAD PROTEINS

Grilled or Fried Chicken 6

Grilled Shrimp 9

Grilled Salmon 10

Grilled Steak 9

SANDWICHES

Served with one side.

French Dip

Thinly Sliced Roast Beef dipped in
Au jus and served on a French Roll
with a side of Au jus 15

Clubhouse Burger

8oz Burger w/ Lettuce, Tomato,
Onion and Pickle 14.25

Philly Cheese Steak

Shaved Ribeye Steak grilled w/
Onion & White American Cheese
14.25

Signal Club Sandwich 14.25

Toasted Wheatberry Bread w/
Turkey, Ham, Bacon, Lettuce,
Tomato and Mayonnaise

Buffalo Chicken Wrap

Thinly pounded Chicken Tenderloins
tossed in Buffalo sauce w/ Swiss
Cheese and Ranch Dressing
(Also available as a sandwich) 14.25

Grilled Reuben Sandwich

Corned Beef, Sauerkraut, Swiss
Cheese, 1000 island dressing,
and Rye Bread 14.25

Tin Cup

Grilled Chicken Breast thinly sliced
with White American Cheese, crispy
Bacon and White BBQ Sauce on a
toasted Artisan Ciabatta Roll 13

BLT Sandwich

Bacon, Tomato and Lettuce on
toasted Bread 11

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



ENTREES

* Served with 2 sides unless noted

Salmon or Mahi-Mahi

Grilled, Blackened or Miso Glazed Salmon 24.5
Kendall Jackson Chardonnay

Bang-Bang Shrimp

Crispy Tempura Shrimp over Ramen Noodles with Spicy Bang-Bang Sauce.
Served with one side 24.5
Cakebread Bezel Sauvignon Blanc

Pan Seared Trout

Pan Seared NC Trout served on a bed of White Bean, Bacon and Spinach Ragu. Garnished with Herb Olive Oil 24.5
Sonoma Cutrer Chardonnay

Fried Chicken Tenders

Served w/ Honey Mustard 18
Clos du Bois Chardonnay

Herb Marinated Chicken Breast

Grilled Chicken Breast served with Roasted Turnips, Sautéed Swiss Chard and Tomato Lemon Beurre Blanc.
Served with one side 21
Clos du Bois Sauvignon Blanc

Asian Orange Peel Chicken

Crispy, spicy and sweet, with notes of orange flavor. Served over Sticky Rice and one side 21
Kim Crawford Sauvignon Blanc

Vegetarian Pasta Bowl

Casarecce Pasta with Roasted Corn, Tomatoes and Broccoli tossed in a Spinach Cream Sauce and topped with Parmesan Cheese.
Served with one side 14
Clos du Bois Chardonnay

Pistachio Herb Crusted NZ Rack of Lamb

Grilled and Oven Roasted NZ Rack of Lamb with Cream Cheese and Sun-Dried Tomato Polenta with Sautéed Swiss Chard and Mint Demi-Glace. Served with one side 34
La Crema Pinot Noir

Certified Angus Beef Filet Mignon

With Demi-Glace 36
Klinker Brick Old Vine Zinfandel

SIDES

Chopped Salad, Caesar Salad, Crispy Brussel Sprouts, French Fries, Sweet Potato Fries, Tater Tots, Homemade Chips, Steakhouse Onion Rings, Mac & Cheese, Broccoli, Chef's Vegetables, Cole Slaw, Seasonal Fresh Fruit, Baked Potato (after 5:00)

DESSERTS 8

NY Cheesecake w/ Berries, Key Lime Pie, Lava Cake w/ Vanilla Ice Cream

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Wine & Cocktails List

SPARKLING

La Marca Prosecco (Italy) 8/30

Jordan Champagne (CA) 49
(bottle only)

Whites

Clos du Bois Chardonnay, Sauvignon Blanc,
Pinot Grigio 8.5/26

Kendall Jackson Chardonnay 11/33
Light oak with coastal fruit

Sonoma Cutrer Chardonnay (CA) 15/46
Rich, buttery, peach, pineapple & pear with oak notes.

Mirassou Moscato (CA) 8/26
Luscious notes of sweet Tropical Fruit, Mandarin
Oranges and Honey

Cakebread Bezel Sauvignon Blanc (CA) 12/45
Bright and vibrant with zesty acidity with Hibiscus
notes

Kono Sauvignon Blanc (NZ) 11/35
Light body with vibrant notes of grapefruit,
pineapple, passionfruit and green herbs.

Kim Crawford Sauvignon Blanc (NZ) 11/33
Classic Marlborough Sauvignon Blanc aromas of lifted
citrus, tropical fruit and crushed herbs.

Chateau St. Michelle Riesling 8.5/26
Washing State, ripe fruit, great with poultry

Josh Rose 9.5/29
Flavors of white peach and strawberry complemented
by hints of nectarine.

Reds

Clos du Bois Cabernet Sauvignon 8.5/26
Clos du Bois Pinot Noir

Josh Napa Cabernet (CA) 10/38
Lush black currant, vanilla, pepper & baking spice.

La Crema Pinot Noir 9.5/29
Bright acidity, strawberry, cherry & red current with
notes of black pepper, vanilla and a hint of smoke.

Klinker Brick Old Vine Zinfandel (CA) 10/38
Black cherry & raspberry with black pepper, baking
spice & mint. Bold, soft body.

Premium Red Wines

Hess Select Cabernet Sauvignon North Coast (CA) 16/56
Aromas of Red cherry and Blackberry accented by
notes of warm Cider.

Decoy Cabernet Sauvignon (CA) 23/69
Vibrant Red and Blue Fruit with silky tannins. Lush!

J Lohr Reserve Hilltop Cabernet 2019 (CA) 58
Lush berry, earth, coca, smooth as silk

Honig Cabernet 2020 (CA) 80
Berry, black tea, toasty oak, tobacco, earth lush
soft finish

Wine & Cocktails List

Signature Cocktails

Baby it's cold outside
Warm up with a handcrafted cocktail

Forbidden Sour

Bulleit Bourbon, Pomegranate Liqueur, Lemon Juice and Fruit Garnish

Pear Sour

Brandy, Pear Nectar, Lemon Juice and Simple Syrup

Autumn Rum Old Fashion

Mount Gay Rum, Apple Cider Syrup, Bitters and Fruit Garnish

Maple Old Fashion

Bulleit Bourbon, Maple Syrup, Apple Cider, Orange Bitters and Cinnamon Stick Garnish

Habanero Blood Orange Margarita

Herradura Tequila, Habanero Blood Orange Puree, Lime Juice

Club Honey Hive

Jack Daniels Honey, Club Soda and Lime

Espresso Martini

Kettle One Vodka and Espresso. Very Cool.

Flowering Gin

Beefeater Gin, Elderflower Liqueur, Ginger Ale and Orange Juice

Caramel Irish Coffee

Jamesons Irish Whiskey, Irish Cream Liqueur, Butterscotch Schnapps, Coffee and Whipped Cream Cap

Baileys Irish Liqueur and Coffee

Whipped Cream Cap