

# ◆ THE ◆ GRILLE

## BEER

### DOMESTIC BOTTLES \$7

Coors Light      Coors      Budweiser      Bud Light      Miller Light      Michelob Ultra

### MICROBREW & IMPORT BOTTLES \$8

Stella Artois      Corona      Corona Premier      Heineken      Amstel Light      Guinness  
Bristol Compass IPA      New Belgium Fat Tire      Bristol Beehive      Stem Dry Cider (GF)

## HOUSE SPIRITS \$9

Finlandia Vodka      Jim Beam Whiskey      Cutty Sark Scotch      Beefeaters Gin  
Cruzan Rum      Sauza Gold Tequila

## CLASSIC COCKTAILS \$14

### TEA SHOT

Jim Beam, Lemon Grass Simple Syrup  
Chambord, Lemon, Iced Tea

### BIRDIE

St. Germaine, Finlandia Vodka, Lemon  
Strawberries, Soda

### DOUBLE BOGEY

Sauza, Grand Marnier, Lime, Pineapple  
Jalapeno, Agave Nectar

### MASTERS AZALEA

Ketel One Vodka, Lemonade  
Grenadine, Fresh Lime Juice

### CLASSIC MOJITO

Cruzan Rum, Fresh Mint  
Lime, Simple Syrup, Soda

### MINT JULEP

Maker's Mark Bourbon  
Fresh Mint, Simple Syrup

## FROM THE STARTER'S SHACK

### The Broadmoor Golf Club Chili \$6/10

Shredded Cheddar, Scallions, Sour Cream (GF)

### Soup Du Jour \$6/10

Server to provide Daily Selection

### Hiker's Salad \$12

Kale, Roasted Beets, Tri-Color Carrots, Blueberry Goji Granola, Acai Vinaigrette (DF)  
*Add Grilled Chicken \$6 Add Grilled Shrimp or Salmon \$12*

### Caesar Salad \$13

Parmesan Reggiano, Garlic Croutons, White Anchovies (GF without croutons)  
*Add Grilled Chicken \$6 or Grilled Shrimp or Salmon \$12*

### Old Derby Cobb Salad \$16

Chicken, Tomato, Bacon, Avocado, Boiled Egg, Bleu Cheese Crumbles (GF)

### Grilled Chicken Quesadilla \$12

Monterey Jack, Green Chilies, Pico De Gallo, Sour Cream, Guacamole

### Crispy Fried Chicken Wings \$12

Honey Sriracha or Franks Red Hot  
Celery, Carrots, Blue Cheese Dressing

**A 20% Service Charge will be added to your final check**  
**Cell Phone calls within the Dining Room are not permitted.**  
**As a courtesy to fellow Patrons, please step outside.**

# ◆ THE ◆ GRILLE

## FROM THE “DUFFER” TO THE “PRO”

All Sandwiches served with Cole Slaw and French Fried Potatoes

All burgers are available Gluten Free with our Gluten Free Bun

### Grilled Cuban Sandwich \$18

Slow Roasted Pork, Black Forest Ham, Sliced Pickle, Swiss Cheese, Mustard, Hoagie Roll  
Served with Sweet Potato Fries

### The Beef Burger \$18

Cheddar Cheese, Lettuce, Tomato, Red Onion

### The Ultimate Grilled Cheese \$16

American, Swiss & Cheddar Cheeses, Black Forest Ham, Applewood Smoked Bacon, Sliced Tomatoes

### The Grille Reuben Sandwich \$18

Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island, Marbled Rye

### Classic French Dip \$17

Roast Beef, Sauteed Mushroom, Caramelized Onions, Swiss Cheese, Au Jus, French Roll

### Bison Burger \$22

Green Chili Relish, Chili Mayo, Melted Blue Cheese

### Blackened Red Fish Tacos \$18

Whole Wheat Flour Tortilla, Mango Jalapeno Salsa, Caribbean Rice and Beans

### Wagyu Meatloaf \$21

Mashed Potatoes, Garden Green Beans, Mushroom Gravy, Crispy Onions

### Shrimp Salad a la Louis Stratta \$18

Avocado, Hearts of Palm, Plum Tomato, Boiled Egg (GF, DF)

*Add Jumbo Lump Crab \$12*

## THE DELI COUNTER

All Sandwiches served with Lettuce, Tomato, Onion & Pickle Spear and can be prepared on Gluten Free Bread

Whole Sandwich served with Cole Slaw and French Fried Potatoes \$14

Half Sandwich served with a Cup of Soup \$13, Half Sandwich only \$8

### Smoked Turkey Club

Bacon, Avocado, White Bread

### BLTA

Bacon, Lettuce, Tomato, Avocado, White Bread

### Tuna Salad

Whole Wheat Bread

### Chicken Salad

Focaccia Kaiser Roll

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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