



Summer Lunch Menu

Appetizers:

Sticks: Crispy Fries, BBQ Sauce, House Sauce \$7

Sweet Potato: Sweet Potato Fries, Balsamic Reduction, Blue Cheese, Scallions \$8

Par For the Course: Salted Pretzel, Beer Cheese, Grain Mustard \$9

9 Holes: Beer Battered Onion Rings, Skip Rock Whiskey BBQ Sauce \$12

Coconut Shrimp: Sweet Coconut, Panko, Sweet Mango Chile Sauce, Slaw \$14

Grilled Chicken Quesadilla: Shredded Jack Cheese, Sweet Walla Walla Onions, Charred Pepper Cilantro Sauce \$16

Tossed Tenders: Buffalo, Ginger shoyu sauce, Lemon Pepper dry \$13

Salads

Add: chicken \$6, Steak \$10

Cesar: Romaine, Fresh Shaved Parmesan, Herb Croutons, Anchovies, Lemon \$9/\$17

House Salad: Mixed greens, radish, carrot, red onion, choice of dressing \$7

Pear Salad: Gorgonzola, candied walnuts, fresh pear, with honey chardonnay vinaigrette or raspberry vinaigrette \$12

9 Iron Favorites:

Bogey Burger: NW Choice Angus Beef, Smoked NW Cheddar, Onion, Lettuce, Tomato, Choice of Fries, Sweet Potato Fries or Salad \$16

Pulled It: BBQ Applewood Smoked Pork, Skip Rock Whiskey BBQ Sauce, House Slaw, Choice of Fries, Sweet Potato Fries \$16

Coconut Shrimp and Chips: Sweet Coconut, Panko, House Slaw, Fries, Sweet Mango Chile Sauce, Tartar Sauce \$21

Chicken Pesto Sandwich: Ciabatta bread lightly toasted, basil Pesto, Sun Dried tomatoes, Provolone cheese \$18

Cubano: Ciabatta Roll, Pork, Ham, Mustard Aioli, Provolone Cheese, Sour Gherkin Pickles. Your choice of fries or salad \$17

Sun country Club Sandwich: On potato bread, turkey, bacon, Havarti cheese, with pickles, onions, lettuce, and tomato \$12

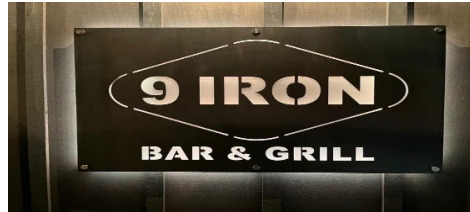
Desserts:

Donut Holes:

Cinnamon Sugar, Dolce De Leche \$7

Raspberry White Chocolate Cheesecake \$9

**Gluten Free options available.*



Summer Dinner Menu

9 Iron Entrees:

Appetizers:

Bruschetta: On sourdough roll, tomato, garlic oil, fresh basil, balsamic glaze \$9

Sticks: Crispy Fries, BBQ Sauce, House Sauce \$7

Sweet Potato: Sweet Potato Fries, Balsamic Reduction, Blue Cheese, Scallions \$8

Par For the Course: Salted Pretzel, Beer Cheese, Grain Mustard \$9

9 Holes: Beer Battered Onion Rings, Skip Rock Whiskey BBQ Sauce \$12

Coconut Shrimp: Sweet Coconut, Panko, Sweet Mango Chile Sauce, Slaw \$14

Grilled Chicken Quesadilla: Shredded Jack Cheese, Sweet Walla Walla Onions, Charred Pepper Cilantro Sauce \$16

Tossed Tenders: Buffalo, Ginger shoyu sauce, Lemon Pepper dry \$13

Salads

Add: chicken \$6, Steak \$10, Steelhead \$12

Ceasar: Romaine, Fresh Shaved Parmesan, Herb Croutons, Anchovies, Lemon \$9/\$17

House Salad: Mixed greens, radish, carrot, red onion, choice of dressing \$7

Pear Salad: Gorgonzola, candied walnuts, fresh pear, with honey chardonnay vinaigrette or raspberry vinaigrette \$12

Flank Steak Frites: 8oz grass-fed flank topped with house-made chimichurri sauce, choice of fries or salad \$25

Steelhead: 8oz filet, fennel, cherry tomatoes, fingerling potatoes, white wine, fresh basil \$28

Chicken Marsala: fingerling potatoes, red onion, wild mushrooms, Marsala wine sauce \$26

Scallops: Wild mushrooms, bacon, red onion, spinach, harissa cream sauce \$28

Cheese Tortellini: Alfredo sauce, side of toasted ciabatta bread \$18

Pulled pork: BBQ Applewood Smoked Pork, Skip Rock Whiskey BBQ Sauce, House Slaw, Choice of Fries, Sweet Potato Fries \$16

Bogey burger: NW Choice Angus Beef, Smoked NW Cheddar, Onion, Lettuce, Tomato, Choice of Fries, Sweet Potato Fries or Salad \$16

Desserts:

Donut Holes:

Cinnamon Sugar, Dolce De Leche \$7

Raspberry White Chocolate Cheesecake \$9

*Gluten Free options available.