



Pinecrest Lake Golf & Country Club



- WINE LIST -

HOUSE WINE \$6
(By the glass)

Cabernet Sauvignon
Merlot
Pinot Noir
Chardonnay
Pinot Grigio



SPARKLING WINE \$10

Lamarco Prosecco

ROSÉ \$8

Kim Crawford

RED

Cupcake (CA) - Pinot Noir
glass \$8 bottle \$34

J. Lohr (CA) - Cabernet Sauvignon

glass \$10 bottle \$48

Casillero del Diablo (Chile) - Malbec

glass \$7 bottle \$28

Apothic Red (CA) - Blend
glass \$7 bottle \$28

Campo Viejo Rioja Reserva (Spain) - Blend

glass \$7 bottle \$28

Decoy (CA) - Cabernet Sauvignon

glass \$11 bottle \$52

Decoy (CA) - Pinot Noir

glass \$11 bottle \$52

Ruffino (Italy) - Chianti

glass \$10 bottle \$50

WHITE

Cupcake (Italy) - Pinot Grigio
glass \$8 bottle \$34

Wendall Jackson (CA) - Chardonnay

glass \$9 bottle \$40

Starborough (NZ) - Sauvignon Blanc

glass \$8 bottle \$36

Apothic White (CA) - Blend
glass \$7 bottle \$28

Partenura Moscato d'Asti (Italy) - Moscato

glass \$7.50 bottle \$36

Decoy (CA) - Sauvignon Blanc
glass \$10 bottle \$46

Decoy (CA) - Chardonnay
glass \$10 bottle \$46

- CLUBHOUSE COCKTAILS -

BLOODY MARY \$15

Bloody Mary Mix, with a double of Tito's vodka garnished with celery, tomato, and an olive (also available as *spicy*)



CUCUMBER FRESCA \$14

Fresh muddled cucumbers with Bombay Sapphire gin, simple syrup, Lemonade, and club soda

PINECREST MARGARITA \$14

Jose Cuervo tradicional, Cointreau, lime juice shaken and poured over ice topped with a float of Grand Marnier



CLUBHOUSE COSMO \$12

Tito's vodka, Cointreau, lime juice and cranberry juice

TRANSFUSION \$10

Tito's vodka, Starry, and grape Juice



PEACH PUNCH \$14

Bacardi, triple sec, peach schnapps, grenadine, sour mix topped with club soda and a lemon wedge

LUXARDO MANHATTAN \$14

Jameson with simple sugar, Angostura bitters, and orange moon and a luxardo cherry



- BEER LIST -

IMPORTS

Becks N/A
Corona Extra
Corona Light
Guinness
Harp
Heineken
Stella Artois

DOMESTIC

Angry Orchard
Blue Moon
Cape May IPA
Fiddlehead IPA
Michelob Ultra
Miller Lite
Miller High Life
New Trail Hazy IPA
Sam Adams
Seasonal
Yuengling

CANNED COCKTAIL

Stateside Surfside
(Lemonade, Raspberry, Strawberry, and Black Cherry Lemonade)





- STARTERS -

CHIPS WITH SALSA \$10

Fried tortilla chips with lime juice paired with a fresh house-made salsa
Add Queso for \$3 * Chips Refill \$4

BASKET OF FRIED PICKLES \$12

Basket of fried pickle chips with a side of our southwestern ranch

CHILI CON QUESO \$14

A basket of chips with a side of our in-house Chili and queso dip

MOZZARELLA STICKS \$14

8 Jumbo sized mozzarella sticks with San Marzano marinara sauce

BANG BANG SHRIMP \$14

8 Jumbo shrimp fried in a seasoned tempura batter and served with our Bang Bang sauce

SHRIMP COCKTAIL \$14

8 Jumbo shrimp boiled in white wine and our signature seasoning with cocktail sauce

CHICKEN FINGER BASKET \$12

6 Tenders in a basket with seasoned french fries

SMOKED CHICKEN WINGS \$15

10 Smoked chicken wings tossed in the sauce of your choice

SAUCES:

Mild, Hot, Alabama White, Pinecrest Gold, Thai Chili, BBQ, Jerk, Hot Horsey Bleu, McHales, Teriyaki, Tahoe Teriyaki

DRY RUBS:

Lemon Pepper, Old Bay, & Cajun

APPETIZER SAMPLER \$22

A plate including some of our favorite starter items. The sampler will include 4 Mozzarella Sticks with marinara sauce, 4 Onion Rings with sauce, chips and our house-made salsa, and 4 Wings tossed in your choice of wing sauce

- GREENS -

All Greens can be changed from a salad to a wrap or sandwich for \$2

PROTEIN ADDITIONS

GRILLED CHICKEN	\$6
SAUTEED SHRIMP	\$8
PAN SEARED SALMON	\$8
STEAK STRIPS	\$14

Dressings: Ranch, Blue Cheese, Caesar, Thousand Island, Italian, Balsamic

THE HOUSE \$10

Lettuce, tomatoes, cucumbers, red onion, shredded Colby Jack and house-baked croutons

CAESAR \$10

Fresh romaine lettuce tossed in Caesar dressing with shaved parmesan and house-baked croutons

B.L.T. \$12

House candied maple bacon with shredded Iceberg lettuce, diced tomatoes and our Alabama White sauce

ITALIAN \$12

Shredded lettuce with capicola, salami, & pepperoni topped with fresh tomatoes, sliced onions, tossed in a homemade vinegar dressing

MEDITERRANEAN \$12

Fresh Romaine topped with shaved beef & feta crumbles, red onion, tomatoes, cucumbers and a house-made Greek dressing

STEAK AND BLEU CHEESE \$20

Sliced steak on a bed of romaine, bleu cheese crumbles, red onion, tomato, and bleu cheese dressing

WEEKLY SOUP SPECIAL

CUP	\$5
BOWL	\$8
PINECREST CHILI	\$10

Three meat chili with black beans, onions, celery, and carrots, with our house recipe of sauce and spices

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- HANDHELDS -

Served with Chips
Upgrade to either fries or onion rings for \$2

SAUSAGE DOG Grilled sausage in a hoagie roll topped with peppers and onions Add Chili for \$1.50	\$12	SHRIMP ROLL Shrimp chopped and seasoned, mixed with our lemon basil aioli, served in a buttered brioche roll	\$14
PATTY MELT 2 patties of ground beef smashed and grilled with onions and BBQ sauce, served on white bread topped with American cooper cheese	\$16	SKILLET MAC & CHEESE Cavatappi noodles smothered in a white queso blend with cheddar and gouda, topped with Colby Jack and parsley	\$12
SHAVED BEEF / CHICKEN CHEESESTEAK Shaved beef or chicken with grilled onions and peppers with melted American cooper cheese	\$16	NACHOS A bed of tortilla chips smothered in melted queso, topped with lettuce, tomatoes, onions, house-made three meat chili and cilantro	\$16
QUESADILLA Melted cheese blend with peppers, onions and cilantro	\$10	FAJITAS Marinated and grilled protein of your choice served with a stack of flour tortillas	\$20

PROTEIN OPTIONS:

Grilled Chicken \$6, Sauteed Shrimp \$8, Steak Strips \$14

- BURGERS & BIRDIES -

SMASHBURGER Quarter pound burger pressed with grilled onions with melted cheddar cheese, served with lettuce and tomato, with our smash sauce on a brioche bun	\$12	GRILLED CHICKEN SANDWICH Grilled chicken breast with red onion, lettuce, and tomato	\$16
DOUBLE SMASHBURGER Classic smash with 2 patties	\$16	COUNTRY FRIED CHICKEN Chicken breast fried country style with pickles and our Alabama White Sauce	\$18
EARLY BIRD BURGER Bacon and a fried Egg	\$14	VEGETARIAN BURGER Gardenburger Malibu patty served with lettuce, tomato and onion on a brioche bun	\$16
WESTERN BURGER Jalapenos and an onion ring	\$14		

- FLATBREADS -

MARGHERITA A traditional flatbread with San Marzano sauce, shredded mozzarella and fresh basil	\$12	CHICKEN & WHITE SAUCE Grilled chicken with a parmesan cheese sauce with mozzarella and parsley	\$16
PEPPERONI Sliced pepperoni with mozzarella and San Marzano marinara, garnished with parsley	\$14	CHEESESTEAK Garlic butter flatbread topped with melted cheese, shaved beef, with peppers and onions	\$16

\$22 - THE PINECREST PIZZA

16" PIZZA BUILT YOUR WAY

TOPPING OPTIONS

\$.50

\$1

\$2

PEPPERS

BACON

SHAVED BEEF

WHITE ONION

SAUSAGE

GROUND BEEF

RED ONION

TOMATO

PEPPERONI GRILLED/FRIED

MUSHROOMS

SALAMI

CHICKEN

OLIVES

CAPICOLA

SHRIMP

BROCCOLI

JALAPENOS

PICKLES



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ENTREES

All Entrees come with your choice of either:
House salad, Caesar salad or a cup of soup

CHICKEN PARMESAN \$24

Grilled chicken breast, San Marzano marinara, mozzarella, served over a bed of linguine noodles
Switch to fried chicken for \$3

ATLANTIC SALMON \$26

Baked Salmon with a lemon butter seasoning, served with vegetable medley and roasted red potatoes

RIBEYE STEAK \$36

16oz ribeye grilled to your choice of temp, topped with butter and a chimichurri sauce, served with roasted red potatoes and a vegetable medley

BUILD YOUR OWN PASTA \$16

Pasta your way

SAUCES

- Marinara
- Alfredo
- Garlic & White wine
- Diablo

PROTEINS

- Grilled Chicken \$6
- Sauteed Shrimp \$8
- Salmon \$8
- Steak Strips \$14

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

- DESSERTS -

CANNOLI \$6

Cannoli shell filled with traditional Brooklyn cannoli cream

BROWNIE & VANILLA ICE CREAM \$9

A rich chocolate brownie made from pure melted chocolate and chocolate chips, topped with vanilla ice cream and a chocolate drizzle

BOSTON CREAM PIE \$10

A yellow sponge cake filled with rich custard filling, topped with decadent dark chocolate fudge icing.

CLASSIC APPLE PIE \$10

Apples and a hint of cinnamon and sugar between 2 tender golden flaky pie crust layers.

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