

FRONT NINE



HOLE	DISH	DESCRIPTION	PRICE
1	Chili	It's good, it's topped with cheddar cheese and served with tortilla chips...that's all we can tell you.	\$8
2	French Onion Soup	A caramelized blend of three onions in a rich marsala broth with croûtons, Swiss and Gruyère cheese.	\$7
3	Bistro Salad	A blend of baby field greens tossed with shaved carrot, vine ripened tomato, English cucumber and sourdough croûtons.*	\$6
4	Caesar Salad	Crisp romaine hearts tossed with our house made Caesar dressing, shaved asiago cheese and sourdough croûtons.*	\$7
5	Pub Wings	A full pound of jumbo wings tossed in your choice of sauce and served with carrots, celery and bleu cheese dressing.	\$11
6	Crab Cake	Hand-picked blue crab meat pan-seared to perfection and served with a Baltimore style aioli.	\$12
7	Calamari	Buttermilk marinated rings and tentacles lightly fried and served with a sweet Thai chili dipping sauce.	\$11
8	Hummus Sampler	A selection of our house-made hummus served with carrots, celery, cucumber and pita chips.	\$8
9	Quesadilla	A large flour tortilla filled with cheddar cheese, diced tomato, broccoli, roasted peppers and onions.*	\$10
*	Add-ons	chicken \$4 shrimp \$7 salmon \$8	

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

BACK NINE



HOLE	DISH	DESCRIPTION	PRICE
10	Pub Burger	8 oz Angus burger grilled to your liking and topped with American cheese. Served on a griddled ciabatta roll with lettuce and tomato.	\$10
11	IHCC Burger	8 oz Angus burger grilled to your liking and topped with BBQ sauce, applewood bacon, cheddar cheese and crispy onion straws. Served on a griddled ciabatta roll with lettuce and tomato.	\$12
12	Turkey Club	Oven-roasted turkey breast piled on thick-cut toast with applewood bacon, lettuce, tomato and herb aioli.	\$11
13	Caesar Wrap	Grilled chicken breast rolled in a large flour tortilla with crisp romaine, Caesar dressing and asiago cheese.	\$11
14	Twin Links	Two natural casing hot dogs served in classic New England style buns with diced onion, pub mustard and sauerkraut.	\$9
15	The CL Panini	Thick-cut applewood bacon, creamy avocado, vine-ripe tomato and sharp cheddar cheese on grilled rustica bread.	\$10
16	Lobster Mac N Cheese	Hand picked Maine lobster tossed with elbow pasta in a rich fontina and port salut cream sauce. Topped with garlic herb breadcrumbs.	\$16
17	Meatloaf	A true classic with a Café Louise twist! Served with red wine pan sauce, garlic mashed potatoes and sautéed vegetables.	\$14
18	Quiche Du Jour	A delicious marriage of eggs, cream and farm fresh vegetables in a buttery pie crust. Served with baby greens and fresh sliced fruit.	\$8

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VISIT LA COLLINE UPSTAIRS NEXT TO THE BALLROOM, AND ENJOY AN ELEGANT DINING EXPERIENCE WITH A VIEW OF THE COURSE.