



109th
HOLE

1ST HALF

Chicken Wings 8/15

Lemon Pepper, Buffalo, or Tangy BBQ
Ranch or Blue Cheese
Carrot & Celery Sticks

Parmesan Truffle Fries 9

Crispy Shoestring Fries, Fresh Herbs
Truffled Parmesan Aioli

Hand Rolled Philly

Cheesesteak Eggrolls 11

Shaved Beef, Provolone Cheese
Caramelized Onions & Peppers
Grain Mustard Aioli

White Bean

& Cilantro Hummus 10

Pickled Peppers, Za'atar, Paprika Oil
Grilled Flatbread

 Available

Soup of the Day 6

Crispy Polenta Sticks 9

Parmesan, Rustic Tomato Sauce

Onion Ring Tower 8

Guinness Battered Onion Rings
Ranch & 109 Sauce

Warm Deviled Crab Dip 14

Blue Crab, Holy Trinity, Mozzarella
Tortilla Chips

Fried Pepper Jack Wedges 10

Fire Roasted Salsa, Sour Cream

Pickle "Fries" 9

Calabrian Pepper Ranch

Chickpea Falafel 9

Pickled Vegetables, Herbs
Lemon-Tahini Sauce

Roasted Chicken Salad 13

Mixed Field Greens, Cucumber, Carrots, Tomatoes, Croutons
Feta Cheese, Choice of Homemade Dressing

Classic Caesar Salad 7/10

Romaine Lettuce, Focaccia Croutons, Parmesan
White Anchovies, Caesar Dressing

 Available

House Salad 6/9

Arugula, Tomatoes, Olives, English Cucumber, Ranch Dressing

Optional Protein Add Ons: *Scottish Salmon** 9, *Domestic Shrimp* 9
Marinated Chicken Breast 6

2ND HALF

Double Patty Smashburger* 13

American Cheese, Shredded Lettuce, Tomato
Homemade Pickles, 109 Sauce, Brioche Bun

French Dip 15

Shaved Roast Beef, Provolone Cheese, Grain Mustard Aioli, Au Jus

Ancho-Rubbed Shrimp Tacos 16

Pickled Peppers, Cotija Cheese, Chimichurri, Corn Tortillas

Roasted Vegetable Wrap 13

Mixed Greens, Seasonal Vegetables, White Bean & Cilantro Hummus
Cotija Cheese, Spinach Tortilla

Caprese Chicken Sandwich 15

Herb Marinated Chicken Breast, Tomato, Mozzarella, Basil
Balsamic Reduction, Focaccia

English Style Fish & Chips 16

Beer Battered Cod, Seasoned Fries, Caper Tartar Sauce
Malt Vinegar Aioli

Grilled Chicken "Cobb" Wrap 14

Romaine, Bacon, Tomato, Avocado
Blue Cheese Crumbles, Ranch, Flour Tortilla

Grilled Salmon BLT Wrap* 16

Applewood Smoked Bacon, Lettuce, Tomato
Caper Tartar Sauce, Spinach Tortilla

Served with Choice of Side

*French Fries, Sweet Potato Fries, House Chips
Guinness Onion Rings, Side Salad, Fresh Fruit*

OVERTIME

Skillet Baked Chocolate Chip Cookie à la Mode 8

Vanilla Bean Ice Cream

Scottish Dundee Cake 7

Macerated Dried Fruit Medley, Whiskey Sauce

 **Gluten Free**  **Vegan**  **Vegetarian**

For our members with life-threatening allergies, please request to speak with the Chef directly.
While we take dietary preferences and restrictions very seriously, unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

ON DRAFT

Miller Lite.....	4.00	Stella Artois	6.50
Yuengling.....	4.00	Sam Adams Seasonal.....	6.50
Guinness.....	5.50	New Holland	
Atlanta Hard Cider.....	5.50	Dragon's Milk Stout.....	6.50
Terrapin Hopsecutioner IPA.....	5.50	Silver Bluff Golden Isle IPA.....	6.50
Landings Lager.....	6.50	Sierra Nevada Pale Ale.....	5.50
Sweetwater 420 EPA.....	6.50		

IN THE BOTTLE

Heineken NA.....	5.50	Bud Light.....	4.00
Sam Adams NA.....	5.50	Long Drink.....	5.50
Athletic N/A.....	5.50	Michelob Ultra.....	4.00
Miller Lite.....	4.00	Budweiser.....	4.00
Corona.....	5.50	Coors Light.....	4.00
Corona Light.....	5.50	Heineken.....	5.50
Blue Moon.....	5.50	Angry Orchard.....	5.50

BY THE GLASS

WHITE:

Landings Chardonnay.....	8.00
Landings Sauvignon Blanc.....	8.00
Landings Pinot Grigio.....	8.00
Giesen NA Sauvignon Blanc	8.00
Kendall Jackson Chardonnay... ..	10.00
Stoneleigh Sauvignon Blanc....	10.00
Sonoma Cutrer Chardonnay.....	13.50
Maso Canali Pinot Grigio.....	13.50
Conundrum White Blend	13.50
Santa Margherita Pinot Grigio..	17.00

REDS & ROSÉ:

Landings Cabernet Sauvignon ..	8.00
Landings Merlot.....	8.00
Landings Red Blend.....	8.00
Ariel NA Cabernet Sauvignon ...	8.00
Bieler Pere & Fils Rosé	10.00
Cigar Box Malbec	10.00
Meiomi Pinot Noir.....	13.50
Conundrum Red Blend	13.50