



109th

HOLE

1ST HALF

Chicken Wings 8/15

Lemon Pepper, Buffalo, Tangy BBQ
Sauce of The Day
Ranch or Blue Cheese
Carrot & Celery Sticks

Firecracker Shrimp 16

Crispy Shrimp, Scallions
Sesame Seeds, Firecracker Sauce

Buffalo Chicken Eggrolls 11

Pimento Cheese, Ranch

Tempura Tofu Bites 10

Soy-Ginger Glaze, Sesame Seeds
Scallions, Pickled Peppers

Soup of the Day 6

Spinach & Artichoke Dip 9

Boursin, Parmesan, Garlic
Crispy Tortilla Chips

Onion Ring Tower 8

Guinness-Battered Onion Rings
Ranch & 109 Sauce

Bacon Wrapped Dates 10

Cider-Maple Glaze, Fresh Herbs
Blue Cheese Crumbles

Elote Dip 9

Charred Corn, Sour Cream, Lime
Cotija, Cilantro, Tajín
Crispy Tortilla Chips

Blackened Salmon Salad 17

Arugula, Radicchio, Sliced Apples, Gorgonzola, Candied Walnuts
Pickled Red Onions, White Balsamic Vinaigrette

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, *Tempura Tofu* 8

2ND HALF

Double Patty Smashburger* 14

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

Philly Cheesesteak 15

Shaved Beef, White American Cheese
Peppers & Onions, Toasted Hoagie

Blackened Shrimp Tacos 16

Blackened Shrimp, Charred Corn Relish, Pickled Red Onions
Cilantro Lime Crema, Corn Tortillas

Patty Melt* 15

Caramelized Onions, Swiss Cheese, 109 Sauce, Toasted Rye Bread

Caprese Chicken Sandwich 15

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

Blackened Mahi Sandwich 16

Lettuce, Tomato, Pickled Red Onions
Caper Tartar Sauce, Brioche Bun

Fried Chicken Sandwich 15

Pimento Cheese, House Pickles, Hot Honey Drizzle, Brioche Bun

Crispy Shrimp Wrap 16

Arugula, Baby Tomatoes, Banana Peppers
Green Goddess Dressing, 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



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.

9/12/24

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 Seasonal	5.50
Sweetwater 420 EPA.....	6.50		

IN THE BOTTLE

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
Bud Light.....	4.00	Heineken NA.....	5.50
Long Drink.....	5.50	Sam Adams NA.....	5.50
Michelob Ultra.....	4.00	Athletic N/A.....	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
Quilt Cabernet Sauvignon.....	17.00