



# 109th HOLE

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

5/1/26

# SPECIALTY COCKTAILS

## Banana Bread Manhattan 15

Maker's Mark, Banana Liqueur, Amaro

## Skidaway Palmer 14

Landings Private Label Vodka & Rum, Mango Liqueur, Iced Tea, Lemonade

## Smoked Cherry Old Fashioned 14

Bulleit Bourbon, Cherry Syrup, Aromatic Bitters

## Zero-Proof Oakridge Sunset 8

Orange Juice, Grapefruit Juice, Peach Purée, Cranberry Floater, Sprite

## Zero-Proof Lemon Drop 8

Fresh Lemon, Simple Syrup, Club Soda, Sugar Rim

## DRAFT BEER

## BOTTLED BEER

Miller Lite.....	4.00	Miller Lite.....	4.00
Yuengling.....	4.00	Budweiser.....	4.00
Michelob Ultra.....	4.00	Corona.....	5.50
Guinness (16/20 oz).....	6.50/8.00	Corona Light.....	5.50
Terrapin Hopsecutioner IPA.....	6.50	Blue Moon.....	5.50
Landings Lager.....	5.50	Bud Light.....	4.00
Stella Artois.....	5.50	Michelob Ultra.....	4.00
Samuel Adams Seasonal.....	6.50	Coors Light.....	4.00
Creature Comforts Tropicalia IPA.....	6.50	Heineken.....	5.50
Sierra Nevada.....	6.50	Angry Orchard.....	5.50
Devil's Backbone Vienna Lager.....	6.50	Heineken 0.0.....	5.50
SweetWater 420 IPA.....	6.50	Samuel Adams NA.....	5.50
		Athletic Brewing Co. NA.....	5.50

## WINES

### WHITE

### RED & ROSÉ

Landings Chardonnay.....	8.00	Landings Cabernet Sauvignon.....	8.00
Landings Sauvignon Blanc.....	8.00	Landings Merlot.....	8.00
Landings Pinot Grigio.....	8.00	Landings Red Blend.....	8.00
Giesen NA Sauvignon Blanc.....	8.00	Ariel NA Cabernet Sauvignon.....	8.00
Kendall-Jackson Chardonnay.....	10.00	Bieler Père & Fils Rosé.....	10.00
Stoneleigh Sauvignon Blanc.....	10.00	Meiomi Pinot Noir.....	13.50
Sonoma-Cutrer Chardonnay.....	13.50	Quilt Cabernet Sauvignon.....	17.00
Maso Canali Pinot Grigio.....	13.50	La Quercia Montepulciano.....	27/btl
Lone Birch Riesling.....	10.00	Cigar Box Malbec.....	27/btl
Conundrum White Blend.....	36/btl	Conundrum Red Blend.....	36/btl
Santa Margherita Pinot Grigio... ..	46/btl	Austin Hope Cabernet Sauvignon	69/btl

## 1ST HALF

### **Firecracker Shrimp 16** GF

Crispy Shrimp, Scallions  
Sesame Seeds, Firecracker Sauce

### **Bacon-Wrapped Dates 11**

Cider-Maple Glaze, Fresh Herbs  
Blue Cheese Crumbles

### **Elote Dip 9** V GF

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

### **Onion Ring Tower 9** V

Guinness-Battered Onion Rings  
Ranch & 109 Sauce

### **Soup of the Day 6**

### **Spinach & Artichoke Dip 10** V GF

Boursin, Parmesan, Garlic  
Crispy Tortilla Chips

### **Bavarian Pretzel 10** V

Smoky Honey Mustard  
Garlic Hummus

### **Pretzel Charcuterie Board 19**

Taleggio, Parmesan, Gorgonzola  
Prosciutto di Parma, Mixed Olives  
Calabrese Salami, Honeycomb  
Whole-Grain Mustard, Grape Cluster  
Served in a Bavarian Pretzel

### **Boneless Wings 8/15 Regular Wings 10/18**

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

### **Oyster Salad 17** GF

Fried Oysters, Baby Arugula, Pickled Onions, Shaved Parmesan  
Baby Heirloom Tomatoes, Caper Dill Dressing

### **Classic Caesar Salad 8/11**

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

GF Available

### **Garden Salad 7/10** V GF

Arugula, Romaine, Tomatoes, Feta, Carrots, Cucumber, Ranch Dressing

### **Taco Salad 18** V GF

Ground Tofu, Romaine Lettuce, Pico de Gallo, Avocado  
Black Bean Corn Salsa, Tortilla Chips, Chipotle Lime Dressing

**Optional Protein Add-Ons:** *Scottish Salmon*\* 11, *Domestic Shrimp* 11  
*Marinated Chicken Breast* 7, *Oysters* 9

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## 2ND HALF

### **Double Smashburger\* 15**

Two Griddled Patties, American, Shredded Lettuce  
Tomato, House Pickles, 109 Sauce, Brioche Bun

### **Philly Cheesesteak 15**

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

### **The Ridge Burger\* 17**

8oz Angus Burger Patty, Applewood Smoked Bacon  
Caramelized Onions, White Cheddar, Shredded Lettuce, Tomato  
Pickles, 109 Sauce, Brioche Bun

### **Meatball Sub 18**

Beef, Veal & Pork Meatballs, Marinara Sauce, Sliced Provolone  
Parmesan Cheese, Fresh Basil, Toasted Hoagie

### **Chicken Parmigiana Sandwich 17**

Parmesan & Herb-Breaded Chicken, Marinara Sauce, Fresh Basil  
Sliced Provolone, Parmesan, Toasted Hoagie Roll

### **Oyster Po'boy 17**

Crispy Oysters, Shredded Romaine, Diced Tomatoes  
House Pickles, Cajun Remoulade, Toasted Hoagie Roll

### **Salmon Wrap 17**

Grilled Salmon, Crisp Romaine, Baby Tomatoes, Caper-Dill Dressing  
Pickled Red Onions, Spinach Tortilla

### **Fried Seafood Basket 18**

Six Hand-Breaded Domestic Shrimp or Oysters, Coleslaw  
Cocktail Sauce, Caper Tartar Sauce

#### **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 9**

Vanilla Bean Ice Cream

### **Scooped Gelato 7**

Ask your server for available flavors