

STARTERS

SOUP:

CLAM CHOWDER **5.50/8.50**

SOUTHWEST CHICKEN EGGROLL **13**

crispy, golden eggrolls filled with grilled chicken, fire-roasted corn, black beans, and a blend of melted cheeses. served with cilantro ranch.

BAM BAM SHRIMP **16**

crispy fried shrimp tossed in a creamy, sweet-heat house made bam bam sauce with subtle chili and garlic notes.

CHICKEN WINGS **16**

tossed in choice of bbq, buffalo, or sweet thai chili, served with carrots & celery.

MOZZARELLA STICKS **12**

decadent, gooey mozzarella wrapped in a golden crust, served with our signature marinara and a whisper of olive oil.

ASPARAGUS AND SWEET POTATO TEMPURA **12**

crispy asparagus and sweet potato batons in a light, airy tempura, finished with sea salt and served with tentsuyu and sweet chili dipping sauce.

FILET HUMMUS *GF, V* **17**

creamy house-made hummus topped with shawarma-spiced filet tips or chicken breast, featuring garlic, onion, and warm Lebanese spices, finished with olives and pickles. served with pita and pita chips.

STRAWBERRY BALSALMIC BRUSCHETTA **12**

seasonal strawberries finished with aged balsamic glaze, paired with whipped ricotta and fresh basil on crisp toasted bread.

CRAB CAKES **25**

hand-formed lump crab cakes with a delicate crust, accompanied by bright lemon aioli and chili oil.

CORN AND CHORIZO DIP **12**

fire-grilled corn and peppers with spicy chorizo in a rich, creamy cheesy dip, accompanied by tortilla chips.

THE BUTCHER’S FLATBREAD **14**

pepperoni, italian sausage, and smoked bacon layered over mozzarella and a zesty red sauce on crisp flatbread.



HAPPY HOUR

TUESDAYS - SUNDAYS
3-5PM

HALF PRICED BEERS
HALF PRICED WINE
BY THE GLASS
\$10 APPS

Wings
Southwest Eggrolls
Bam Bam Shrimp
Corn & Chorizo Dip
Strawberry Balsamic
Bruschetta
Mozzarella Sticks

OPEN FIRE BURGER 15

crafted burger with your choice of a beef pattie, chicken breast, or black bean pattie. comes with lettuce, tomatoes, red onions, pickles. cooked to order with your curated toppings.

\$.25 ea. additional topping

- cheddar cheese
- american cheese
- swiss cheese
- provolone cheese
- pepper jack cheese
- blue cheese
- sauteed onion
- sauteed peppers and onion
- sauteed jalapeno
- sauteed mushrooms
- egg
- bacon
- pickled red onions
- avocado
- apple

HANDHELDS

served with choice of one side

CLUB SANDWICH 14

ham, turkey, bacon, green leaf lettuce, tomato, american cheese, and mayo. choose from white or wheat for your bread.

CHICKEN TENDERS 15

served with a choice of a side and your choice of dipping sauce.

HARVEY’S FAMOUS REUBEN 18

Chef Harvey starts by slow cooking corned beef brisket for hours on end. then chops it up and blends it together with tangy european sauerkraut, thick cut baby swiss and Chef Harvey’s special 1000 horseradish dressing placed on butter toasted Jewish rye bread.

ICT CHEESE STEAK 18

thinly sliced ribeye, seared to order and layered with sauteed peppers, sweet onions, and melted provolone on a butter toasted hoagie roll. a Wichita-inspired classic.

PORK TENDERLOIN SANDWICH 14

hand-pounded pork tenderloin in a light, crisp breading, served classic with lettuce, tomato, and onion.

SHAWARMA CHICKEN SANDWICH IN PITA 15

shawarma-spiced chicken, locally made pita, finished with garlic sauce, pickles, crisp lettuce, and tomato.

HAWAIIAN CHICKEN SANDWICH 15

marinated chicken cutlet grilled and topped with grilled pineapple, ham, and provolone cheese.

CRESTVIEW DOG 10

a premium all-beef hot dog, bold flavor, nestled in a soft ballpark-style bun.

SIDES

- french fries
- sweet potato fries
- house chips
- onion rings
- clubhouse greens
- caesar salad
- fresh fruit

ALL HANDHELDS CAN BE MADE INTO A WRAP FOR \$2.00

ENTREES

BEEF TENDERLOIN GF 45	FIRE ROASTED CHICKEN 20
8oz filet grilled, citrus grilled shrimp, asparagus, and tri- colored potatoes.	GF half chicken, fire-roasted, accompanied by crispy potatoes, roasted garlic, and olives, spooned with natural pan jus.
RIBEYE 40	PAN-SEARED DUCK 28
16oz ribeye grilled and topped with roasted garlic butter, french fries, and grilled spring onions.	BREAST GF pan-seared duck breast, paired with a silky port wine sauce, asparagus, golden crispy potatoes.
SALMON 24	CHICKEN-FRIED STEAK 20
honey garlic salmon, snow peas and sesame buckwheat soba noodles.	hand breaded steak, golden fried with pepper pan gravy served with buttery mashed potatoes and tender green beans.
BOARS BLADE GF 24	CRAB CEVICHE
bone-in pork ribeye grilled and topped with wild mushroom gravy and a side of tri-colored potatoes.	TOSTADAS GF 20
CHICKEN QUESADILLA 15	chilled lump crab gently dressed with bright fresh lime, avocado, and classic pico de gallo. presented with lightly crisped tostadas.
a mixture of cheddar cheese and pepper jack melted in a grilled tomato and herb tortilla, and stuffed with chicken, served with a side of housemade salsa and chipotle sour cream.	

SALAD DRESSINGS

- caesar
- ranch
- blue cheese
- honey mustard
- thousand island
- balsamic vinaigrette
- italian vinaigrette
- fattoush vinaigrette

SALADS

salad additions chicken 7, salmon 9, shrimp 8	
CLUBHOUSE GREENS 8/12	V, VEG
chopped romaine, iceberg, cherry tomatoes, cucumbers, radishes, green bell pepper, sumac mint fattoush dressing, with crispy pita chips.	
CAESAR SALAD 17	
citrus grilled shrimp served over crisp romaine hearts, tossed in caesar dressing with hints of anchovy and lemon zest. garnished with shaved parmesan and garlic croutons for a refined finish.	
WEDGE 14	
iceberg wedge with peppered bacon, pickled red onions, blue cheese, tomatoes, sunflower seeds, broken crouton, and dill dressing.	
CHEF CHOPPED 17	
SALAD	
iceberg and romaine chopped with cucumber, tomato, avocado, turkey and ham, topped with fried egg, cheddar and swiss cheese, and a side of house made 1000 horseradish dressing.	

Chef Jeremiah Harvey

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Gluten Free, Vegan, Dairy Free, and Vegetarian options are denoted with GF, V, DF, and VEG