



DRIVING RANGE

BEST BIRDIE

Two eggs any style with choice of sausage, bacon, or ham. Served with hashbrowns or fruit, and toast or apple muffin.

MEAT LOVER'S OMELET

Three egg omelet filled with choice of ham, sausage or bacon topped with shredded cheese. Served with hashbrowns or fruit, and toast or apple muffin.

COUNTRY OMELET

Three egg omelet filled with ham, mushrooms, peppers, onions, and cheese. Served with hashbrowns or fruit, and toast or apple muffin.

GARDEN LOVER'S OMELET

Three egg omelet filled with mushrooms, tomatoes, olives, peppers, and onions, topped with cheese. Served with hashbrowns or fruit, and toast or apple muffin.

STEAK OMELET

Three egg omelet filled with Sirloin steak, mushrooms, peppers, onions and cheese. Served with hashbrowns or fruit, and toast or apple muffin.

EGGS BENEDICT

Poached eggs over an English muffin and grilled ham, topped with hollandaise sauce. Served with hashbrowns or fruit.
(half order \$12)

18

TWO EGG BREAKFAST

Two eggs served any style with choice of hashbrowns or fruit, and toast or apple muffin.

14

APPLE TREE SKILLET

Three scrambled eggs, cheese, mushrooms, peppers, onions and choice of meat with country potatoes. Served with toast or apple muffin.

19

COUNTRY FRIED STEAK & EGGS

Country Fried steak served with two eggs, hashbrowns or fruit, and toast or apple muffin.

19

STEAK & EGGS

7oz Sirloin steak charbroiled to order and served with two eggs, hashbrowns or fruit, and toast or apple muffin.

27

BISCUITS & EGGS

Two eggs any style with a split buttermilk biscuit, smothered in country sausage gravy.

16

HOT OATMEAL

Hearty bowl of oats with raisins and brown sugar. Served with fruit.

10

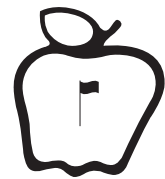
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18

16

22

18



HOT OFF THE IRON

BREAKFAST BURRITO

Scrambled eggs with sausage, onions, bell peppers, cheddar cheese, and salsa. Served with hashbrowns or fruit.

17

BUTTERMILK PANCAKES

Three pancakes served with butter and hot maple syrup. *(two pancakes \$8)*

11

CRISPY SWEET FRENCH TOAST

French Toast bread coated with frosted flakes, dipped in egg, and grilled to perfection. *(half order \$10)*

13

APPLE STUFFED FRENCH TOAST

French Toast bread coated with frosted flakes, dipped in egg, and stuffed with cinnamon apples. *(half order \$11)*

15

ON THE FRINGE

Ham/Bacon/Sausage

7

Hashbrowns

5

Toast/English Muffin/Buttermilk Biscuit

3

Fruit

6

Single Pancake

5

Single French Toast

5

Homemade Apple Muffin

3

Single Egg Any Style

3

Hollandaise Sauce or Country Gravy

4

Cheese

2

Avocado

3

Salsa or Sour Cream

1.25

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*

APPLE TREE | LUNCH



TEERING OFF

JUMBO COCONUT SHRIMP

20

Hand breaded jumbo shrimp with coconut, flash fried and served with orange marmalade.

CALAMARI

19

Lightly breaded and flash fried, accompanied by Sambal aioli and ginger ponzu dipping sauces.

STUFFED AVOCADO

18

Avocado halves stuffed with crab, shrimp, black beans, tomato and corn. Served with white corn tortilla chips.

SOUTH OF THE BORDER NACHOS

18

Chicken with peppers, onions, tomatoes, olives, fresh salsa, sour cream, and cheese over house made tortilla chips. *(LS \$13)*

SEARED AHI

21

Sushi grade Ahi tuna seared with sesame seeds and spices. Served with wasabi and soy sauce.

BRUSCHETTA

18

Fresh mozzarella, tomatoes, and basil served atop grilled bruschetta, drizzled with balsamic reduction.

CRAB, & ARTICHOKE DIP

20

Dungeness crab, artichoke hearts and spinach in a cream cheese Mornay sauce with slices of baguette bread. *(extra bread \$3)*

CLUBHOUSE QUESADILLA

17

Choice of shredded pork or fajita chicken with cheese, roasted corn salsa, and chipotle sauce in a flour tortilla. Served with sour cream and salsa.

THE APPROACH

GREEK FLATBREAD

17

Roasted pepper sauce, gyro meat, Kalamata olives, red onion, feta cheese.

CUBAN FLATBREAD

17

Carnitas pork, ham, pickles, stone ground mustard, aioli and swiss cheese.

CHICKEN ALFREDO FLATBREAD

17

Flatbread pizza with smoked chicken, Alfredo sauce, cheese mix, fresh mozzarella, artichokes and fresh basil with a dinner salad.

ON THE GREEN

SHRIMP & AVOCADO SALAD

22

Grilled shrimp with avocado, corn, black beans and wonton strips served over mixed greens with cilantro lime dressing. *(LS \$17)*

GRILLED STEAK SALAD

25

Grilled Sirloin steak with blue cheese crumbles, red onions, bell peppers and candied walnuts served over a bed of mixed greens with raspberry vinaigrette dressing. *(LS \$19)*

COBB SALAD

20

Charbroiled chicken breast with avocado, olives, bacon bits, hardboiled egg, tomatoes, and bleu cheese crumbles. *(LS \$16)*

CAESAR SALAD

14

Freshly chopped romaine tossed with a classic Caesar dressing, Parmesan and sourdough croutons.

Blackened Chicken \$19 (LS \$15)

Blackened Salmon \$25 (LS \$20)

ASIAN CHICKEN SALAD

19

Charbroiled chicken breast with celery, toasted almonds, fried wontons, Mandarin oranges, and sesame dressing. *(LS \$15)*

**LS denotes Lighter Side portions of our entrée salads*

APPLE TREE | LUNCH



IN THE BUNKER

All sandwiches, burgers, and wraps are served with French fries.

Substitute side salad or soup for \$2. Substitute gluten free bread on all sandwiches and burgers for \$3.

AVOCADO CHICKEN BURGER 19

Grilled chicken with bacon, avocado, lettuce, tomato, mango salsa, pepperjack, and mayo served on a toasted Kaiser bun.

BUILD YOUR OWN BURGER 17

Charbroiled Angus burger with choice of cheese and any of the following toppings:

(Add \$2 per topping - Sub veggie patty for \$2)

- Bacon • Avocado • Onion Rings • Pineapple • Ham
- Mushrooms • Fried Egg • Caramelized Onions

KING OF CLUBS 21

Smoked ham and turkey breast, swiss and cheddar cheese, bacon, lettuce, tomato and mayonnaise on triple decker toasted white bread.

TURKEY, APPLE & BRIE PANINI 18

Sliced farm fresh apple, turkey and Brie with honey mustard on sourdough bread.

CLASSIC REUBEN 20

Corned beef piled high on marble rye with sauerkraut and Swiss cheese. Served with Thousand Island dressing.

FRENCH DIP 22

Thin slices of Applewood smoked prime rib served on a toasted baguette with au jus and your choice of Swiss, cheddar, provolone or pepperjack cheese.

BLACKENED CHICKEN OR PRIME RIB SANDWICH 19/24

Choice of charbroiled chicken breast or generous cut of prime rib cooked on a cast iron skillet and coated in our secret blackening spices, topped with lettuce, tomato, onion and mayo on a toasted baguette.

Chicken \$19 - Prime Rib \$24

CLUB WRAP 16

Ham, smoked turkey, bacon, lettuce, tomato, Swiss, cheddar, and mayo tossed in a Garlic Herb Tortilla.

CHIPOTLE TURKEY WRAP 16

Smoked turkey, roasted corn salsa, chipotle mayo, lettuce, and shredded cheese tossed in a Garlic Herb Tortilla.

MIDDLE OF THE FAIRWAY

YAKISOBA 18/21

Pan seared chicken or shrimp with garlic, celery, red onions, carrots, mushrooms and bell peppers tossed with Asian soba noodles and teriyaki sauce.

Chicken \$18 - Shrimp \$21

ALE BATTERED FISH & CHIPS 19

Golden fried, beer battered cod with French fries, tartar sauce and fresh lemon wedges.

POKE BOWL 20

Tower of Ahi tuna and vegetables over white rice topped with wontons and drizzled with wasabi aioli.

MANDARIN RICE BOWL 18/21

Crispy boneless chicken bites or jumbo shrimp tossed with mandarin orange sauce and vegetables atop a bed of white rice.

Chicken \$18 - Shrimp \$21

CHICKEN OR MAHI MAHI TACOS 17/21

Three corn tortillas filled with choice of chicken or Mahi Mahi, cilantro shredded lettuce, corn and mango salsa. Served with cilantro lime rice. Available beer battered, blackened, or grilled.

Chicken \$17 - Mahi Mahi \$21

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APPLE TREE | DINNER



TEEING OFF

JUMBO COCONUT SHRIMP

20

Hand breaded jumbo shrimp with coconut, flash fried and served with orange marmalade.

CALAMARI

19

Lightly breaded and flash fried, accompanied by Sambal aioli and ginger ponzu dipping sauces.

STUFFED AVOCADO

18

Avocado halves stuffed with crab, shrimp, black beans, tomato and corn. Served with white corn tortilla chips.

SOUTH OF THE BORDER NACHOS

18

Chicken with peppers, onions, tomatoes, olives, fresh salsa, sour cream, and cheese over house made tortilla chips. *(LS \$13)*

SEARED AHI

21

Sushi grade Ahi tuna seared with sesame seeds and spices. Served with wasabi and soy sauce.

BRUSCHETTA

18

Fresh mozzarella, tomatoes, and basil served atop grilled bruschetta, drizzled with a balsamic reduction.

CRAB & ARTICHOKE DIP

20

Dungeness crab, artichoke hearts and spinach in a cream cheese Mornay sauce with slices of baguette bread. *(extra bread \$3)*

CLUBHOUSE QUESADILLA

17

Choice of shredded pork or fajita chicken with cheese, roasted corn salsa, and chipotle sauce in a flour tortilla. Served with sour cream and salsa.

ON THE GREEN

SHRIMP & AVOCADO SALAD

22

Grilled shrimp with avocado, corn, black beans and wonton strips served over mixed greens with cilantro lime dressing. *(LS \$17)*

GRILLED STEAK SALAD

25

Grilled Sirloin steak with blue cheese crumbles, red onions, bell peppers, candied walnuts served over a bed of mixed greens with raspberry vinaigrette dressing. *(LS \$19)*

COBB SALAD

20

Charbroiled chicken breast with avocado, olives, bacon bits, hardboiled egg, tomatoes, and bleu cheese crumbles. *(LS \$16)*

CAESAR SALAD

14

Freshly chopped romaine tossed with a classic Caesar dressing, Parmesan and sourdough croutons.

Blackened Chicken \$19 (LS \$15)

Blackened Salmon \$25 (LS \$20)

ASIAN CHICKEN SALAD

19

Charbroiled chicken breast with celery, toasted almonds, fried wontons, Mandarin oranges, and sesame dressing. *(LS \$15)*

**LS denotes Lighter Side portions of our entrée salads*

ON THE FRINGE

French Fries

5

Baked Potato

5

Garlic Mashed Potatoes

5

Garden Salad

5

Sautéed Vegetables

6

Steamed Rice

4

Garlic Toast

4

Fruit

6

Homemade Soup

5 cup/7 bowl

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APPLE TREE | DINNER



IN THE FAIRWAY

*The following entrées include two sides.
Choose from baked potato, mashed potatoes,
seasonal vegetables, french fries, or dinner salad.*

PRIME RIB 33/40/46

House specialty is lightly smoked with Applewood chips and served with au jus and creamy horseradish.
8oz - \$33 12oz - \$40 16oz - \$46

CHARBROILED SALMON FILET 31

A northwest favorite, our salmon filet is served lightly seasoned and charbroiled.

JUMBO COCONUT SHRIMP 31

Six jumbo shrimp battered and breaded, then flash fried until golden brown. Accompanied with orange marmalade and lemon.

12-OZ RIBEYE 43

12-oz Ribeye cooked to your liking and topped with Gorgonzola and house made mango salsa.

STUFFED SALMON 38

Salmon filet stuffed with Dungeness crab and topped with a sundried tomato buerre blanc.

STEAK OSCAR 38

7-oz sirloin steak with crab meat topped with bernaise sauce and served with asparagus.

8-OZ SIRLOIN STEAK 30

Seasoned with garlic and spices. Grilled to order.

SMOKED BRAZILIAN PICANHA 26

Tender and juicy sirloin cap smoked and charbroiled with Chimichurri sauce.

IN THE BUNKER

*All sandwiches, burgers, and wraps are served with french fries.
Substitute side salad or soup for \$2. Substitute gluten free bread on all sandwiches and burgers for \$3.*

AVOCADO CHICKEN BURGER 19

Grilled chicken with bacon, avocado, lettuce, tomato, mango salsa, pepperjack and mayo served on a toasted Kaiser bun.

BUILD YOUR OWN BURGER 17

Charbroiled Angus burger with choice of cheese and any of the following toppings:
(Add \$2 per topping - Sub veggie patty for \$2)
• Bacon • Avocado • Onion Rings • Pineapple • Ham
• Mushrooms • Fried Egg • Caramelized Onions

YAKISOBA 23/26

Pan seared shrimp or chicken with garlic, celery, red onions, carrots, mushrooms, and bell peppers tossed with Asian soba noodles and house made teriyaki sauce. Served with soup or salad.
Chicken \$23 - Shrimp \$26

ALE BATTERED FISH & CHIPS 24

Golden fried, beer battered cod with French fries, tartar sauce and fresh lemon wedges.

QUINOA CHICKEN 19

Chicken breast breaded with quinoa and topped with dijon alfredo. Served with seasonal vegetables and corn salsa rice.

MANDARIN RICE BOWL 18/21

Crispy boneless chicken bites or jumbo shrimp tossed with mandarin orange sauce and vegetables atop a bed of white rice.
Chicken \$18 - Shrimp \$21

FETTUCINE 21/24/28

Fettuccine tossed with garlic, white wine and Alfredo sauce. Served with garlic bread.
Chicken \$21 - Shrimp \$24 - Salmon \$28

MUSHROOM PARMESAN RISOTTO 19/24/28

Italian-style Rissoto, slow cooked for a rich and creamy flavor. Served with garlic bread.
No Protein \$19 - Shrimp \$24 - Salmon \$28

FRENCH DIP 22

Thin slices of Applewood smoked prime rib served on a toasted baguette with au jus and choice of Swiss, cheddar, provolone or pepperjack cheese.

BLACKENED PRIME RIB 24

A generous cut of prime rib cooked on a cast iron skillet and coated in our secret blackening spices, topped with lettuce, tomato, onion and mayo on a toasted baguette.

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APPLE TREE | KIDS BREAKFAST



LITTLE BIRDIE **9**

Two strips of bacon, one egg, one slice of toast and hash browns.

FRENCH TOAST & BACON **7**

One slice of sweet French toast and two slices of bacon.

PUTT PUTT PANCAKES **5**

Buttermilk pancakes and syrup.

THE LINKS **8**

Sausage links wrapped in silver dollar pancakes and one egg.

OATMEAL **6**

Old fashioned oatmeal served with brown sugar and a side of fruit.

KIDS JUICE OR MILK **4**

APPLE TREE | KIDS LUNCH



BOGEY BURGER 9

1/4 lb Angus burger served on a plain Kaiser bun with cheddar cheese and fries.

DRIVER DOG 7

Jumbo hot dog served with fries.

GRILLED CHEESE SANDWEDGE 7

Grilled Texas toast with cheddar cheese served with fries.

PIN-SEEKER PASTA 7

Creamy Alfredo sauce tossed with noodles and topped with Parmesan.

FISH 'N' CHIP-IN 11

Battered cod and fries served with tartar sauce.

BIRDIE STRIPS 8

Chicken tenders served with a choice of dipping sauce and fries.

ICE CREAM 4.5/5.5

Vanilla bean ice cream served with choice of strawberry, chocolate or caramel topping.

One scoop \$4.50 - Two scoops \$5.50