


EARLY MORNING

CLUB BREAKFAST PLATE 
 *two eggs any style,
 hash browns, bacon, toast
 8

GOLFER'S BREAKFAST SANDWICH
 scrambled eggs,
 american cheese,
 bacon or sausage,
 english muffin, fresh fruit
 7

MEMBER'S OMELET 
 three eggs, mushrooms,
 tomatoes, spring onions,
 bell peppers, ham, bacon, swiss,
 cheddar, toast, fresh fruit
 9

EGG WHITE VEGETABLE OMELET
 egg whites, spinach, mushrooms,
 tomatoes, spring onions,
 swiss, cheddar, pepper jack,
 english muffin, fresh fruit
 9

SANDBAGGER BREAKFAST SANDWICH
 *two eggs over medium,
 american cheese,
 grilled tomato, ham & bacon,
 three pieces of toast
 9

BAGEL, HAM & AVOCADO
 2 eggs over medium, ham,
 cheddar, sliced tomatoes &
 avocado, toasted bagel
 9

APPETIZERS

ROASTED BRUSSELS SPROUTS
 avocado oil,
 maple-mustard sauce,
 creamy bleu cheese dip
 9

BACON WRAPPED SCALLOPS
 4 jumbo scallops, hickory smoked
 bacon, mesclun greens,
 lemon beurre blanc
 17

SHRIMP COCKTAIL
 four shrimp, lemon,
 cocktail sauce
 12


CRAB CAKES
 bite size crab cakes, remoulade,
 caper, sriracha
 15

CHARCUTERIE BOARD
 selection of local meats & cheese
 12

QUESADILLA
 flour tortilla, oaxaca cheese,
 pico de gallo
 10
 beef or chicken
 14


POTATO SKINS 9 *GF*
CHEESE CURDS 8

WINGS 10
NACHOS 10 *GF*

COBB 
 mesclun greens, turkey, bacon,
 tomato, egg, avocado,
 bleu cheese, cheddar cheese,
 grilled crostini, choice of dressing
 15

SALADS

cup of soup 3
 bowl of soup 4.5


NAKOMA 
 mesclun greens, carrots, eggs,
 cherry tomatoes, cucumbers,
 croutons, choice of chicken, tuna,
 egg salad or crispy chicken
 choice of dressing
 14

GRILLED SHRIMP & ROMAINE *GF*
 Charred romaine, 4 Jumbo
 blackened shrimp, sun-dried
 tomatoes, artichokes, black
 olives, chickpeas, parmesan &
 creamy peppercon dressing
 16

APPLE & BEET *GF*
 mixed greens, cherry tomatoes,
 bell peppers, apples, beets,
 bleu cheese, pecan vinaigrette
 13

QUINOA & SPINACH *GF*
 quinoa, chickpeas, tomatoes,
 egg, feta cheese, artichokes,
 kalamata olives,
 choice of dressing
 14

ROASTED SQUASH *GF*
 mixed greens, butternut & acorn
 squash, cranberries,
 sunflower seeds, flax seeds,
 pumpkin seeds, raisins,
 malt vinegar & sage vinaigrette
 13

CAESAR 
 romaine, parmesan, croutons,
 kalamata olives, anchovies,
 lemon, classic caesar dressing
 11

chicken, grilled or crispy 5

salmon 8

shrimp 8

*USDA prime strip steak 9

NGC


*According to the health department; eggs served over easy,
 poached, sunny side up or soft boiled and beef & seafood
 served rare to medium-well may be undercooked.
 Consuming these raw or undercooked foods may increase your
 risk of foodborne illness.

Please notify your server of any food allergies or intolerances.

GF item is gluten free

 gluten free available upon request

SANDWICHES

CHICKEN & AVOCADO 
 blackened chicken breast,
 lettuce, tomato, avocado,
 choron mayo, honey wheat bun
 14

*served with choice of:
 kettle chips, housemade slaw,
 fresh fruit, cottage cheese,
 onion rings, shoestring, waffle, or
 sweet potato fries*


WRAPS 
Buffalo Chicken
 w/tomatoes & ranch
 or
Chicken Caesar

HAM & BRIE CROISSANT
 smoked ham, brie, garlic aioli,
 lettuce, tomato, croissant
 12

CLUB SANDWICH
 Turkey & ham, mayo, lettuce,
 tomato, bacon
 Choice of bread
 10
 Jr. Club
 9

BLACKENED SALMON
 blackened salmon, lettuce,
 cucumber, onion, sourdough,
 choron mayonnaise
 15

CHICKEN SALTIMBOCCA
 6oz chicken breast, prosciutto,
 provolone, garlic-tomato
 reduction, toasted pretzel bun
 13

DELI SANDWICH
 BLT, turkey, smoked ham, corned
 beef, roast beef, chicken, tuna or
 egg salad 

G.B. GRILLED CHEESE
 guacamole, bacon, melted oaxaca
 & cheddar cheeses, sourdough
 9

REUBEN
 corned beef, sauerkraut, swiss
 cheese, thousand island, rye
 10

white, wheat, multigrain,
 marble rye or sourdough
 9

FRENCH DIP
 roast beef, swiss cheese, toasted
 hoagie, au jus
 12

HALF DELI SANDWICH & SOUP
 7

BIG CHIEF BURGER
 *angus patty 12

unlimited choice of ingredients:

cheeses: american, swiss, provolone, cheddar, smoked cheddar, pepper jack, brie,
 bleu cheese, smoked gouda

toppings: lettuce, tomato, griddled onion, haystack onion, avocado, bacon,
 giardiniera, fried jalapeño, roasted red pepper, griddled poblano pepper

saucses: garlic aioli, bbq, teriyaki, garlic rosemary mayonnaise, choron mayonnaise,
 tri mustard, spicy brown mustard, yellow mustard

WINE BY THE GLASS

WHITE

Riesling, Seaglass 2015 *California*
 Rose, Esprit Gassier, France
 Pinot Grigio, Bertani Velante 2015 *Italy*
 Viognier, Alexandria Nicole 2015 *Washington*
 Sauvignon Blanc, Two Angels 2016 *California*
 Sauvignon Blanc, Middle Earth *Nelson, NZ*
 Chardonnay, Kendall Jackson 2015 *Santa Rosa*
 Chardonnay, Wente 2016 *Monterey, CA*
 Chardonnay,(Unoaked), Mer Soleil 2014 *Monteray*
 Chardonnay, Lyric 2015 *Napa Valley*
 Chardonnay, Trig Point 2014 *Sonoma Coast*
 Chardonnay, Sonoma Cutrer 2015 *Russian River*

RED

8/30 Pinot Noir, Starmont *Napa Valley, CA* 8/30
 8/30 Red Blend, Artessa Elements 2012 *Sonoma County* 10/38
 9/34 Chianti, Dievole 2013 *Italy* 9/34
 12/46 Côtes du Rhone, La Chasse Prestige 2013 *France* 9/34
 11/42 Malbec, Domaine Bousquet 12' *Mendoza, Argentina* 13/50
 9/34 Cabernet, Freakshow 2014 *Lodi, CA* 9/34
 8/30 Cabernet, Alexandria Nicole "A Squared" 2014 *WA* 12/46
 9/34 Cabernet, Chateau St Jean 2015 *Napa Valley* 10/38
 9/34 Petit Syrah, Alexandria Nicole "Jet Black" 2014 *WA* 15/58
 10/38 Rodney Strong "Knights Valley" 2014 *Sonoma* 13/50
 11/42 Rodney Strong "Alexander Valley" 2014 *Sonoma* 13/50
 11/42 Cabernet, Priest Ranch 2014 *Napa Valley* 15/58