



Hiwan Golf Club Dinner Menu

APPETIZERS

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| SAUSAGE & PRETZEL elk jalapeno cheddar & burnt end, cornichon, pickled red onion, pub mustard, queso, bavarian pretzel | 18 | QUESADILLA cheddar jack, pico de gallo, sour cream, guacamole ADD CHICKEN TINGA - 7 / GROUND BEEF - 7 / CAJUN SHRIMP - 10 | 13 |
| FRIED BRUSSELS SPROUTS lemon aioli | 12 | POTATO SKINS bacon, cheddar jack, scallions, sour cream | 12 |
| WINGS - CHICKEN OR PORK (10) with choice of bbq, buffalo, dry rub, parmesan garlic, or thai chili, served with carrots, celery & ranch or blue cheese | 20 / 24 | BURRATA garlic crostini, san marzano tomatoes, balsamic, basil | 12 |
| ARANCINI risotto, gruyere, house marinara | 16 | SKILLET NACHOS queso, cheddar jack, pickled jalapeno, pickled red onion, pico de gallo, sour cream, guacamole ADD CHICKEN TINGA - 7 / GROUND BEEF - 7 / CAJUN SHRIMP - 10 | 14 |

SOUPS, SALADS & BOWLS

SALAD ADDITIONS
CHICKEN 7 / SHRIMP 9 / SALMON 10 / FALAFEL 5

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| SOUP DU JOUR OR GREEN CHILI (GF) | 5 / 8 | WEDGE SALAD (GF) iceberg lettuce wedge, cherry tomato, hard boiled eggs, blue cheese, bacon, avocado, ranch | 14 |
| CLASSIC CAESAR romaine, parmesan, crouton, parmesan crisp, caesar dressing | 8 / 12 | MEDITERRANEAN BOWL (GF) spring mix, quinoa, falafel, feta, hummus, tzatziki, cucumber, cherry tomato, red onion, kalamata olives, roasted red pepper, banana pepper, feta dressing | 16 |
| ROASTED BEET SALAD (GF) spring mix, roasted beets, mandarin orange, goat cheese, red onion, candied walnuts, lemonette | 10 / 14 | FALL HARVEST BOWL (GF) spring mix, roasted butternut squash, garbanzo beans, carrots, goat cheese, toasted pepitas, apple cider vinaigrette | 18 |
| BRUSSELS SPROUTS SALAD (GF) brussels leaves, manchego, crispy prosciutto, dried cranberries, sliced almonds, champagne vinaigrette | 12 / 16 | TUNA POKE BOWL* (GF) tuna, jasmine rice, avocado, mango, green onion, red onion, cucumber, ponzu dressing | 18 |
| HIWAN SALAD (GF) spring mix, apples, blue cheese, cherry tomato, candied pecans, maple vinaigrette | 10 / 14 | | |

HANDHELDS

EACH HANDHELD COMES WITH 1 SIDE (GFA) Gluten Free Buns Available
French Fries | Sweet Potato Fries | Tater Tots | Onion Rings | Fruit Cup | Side Salad (V)Vegan Option Available

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| SMASH BURGERS* (GFA)(V) two smashed patties on brioche | 16 | CHICKEN PARM SANDWICH* choice of grilled or fried chicken, fresh mozzarella, marinara, pesto aioli, brioche | 16 |
| HIWAN STYLE: lettuce, tomato, red onion, pickle, 1000 island dressing, <i>choice of cheese</i> | | STEAK & GORGONZOLA* shaved prime rib, caramelized onions, gorgonzola, arugula, garlic aioli, hoagie | 18 |
| CLASSIC STYLE: caramelized onions & american cheese | | BLACKENED MAHI SANDWICH* (GFA) lettuce, tomato, red onion, chipotle aioli, brioche | 15 |

CHEF SPECIALTIES

ADD YOUR CHOICE OF - CUP OF SOUP / SIDE CAESAR / HOUSE SALAD +4

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| CHICKEN POT PIE* chicken, carrots, celery, onions, potatoes, puff pastry | 24 | SEARED SALMON* risotto, haricot vert, mushrooms, citrus butter sauce | 35 |
| SEARED DUCK BREAST* (GF) pumpkin and wild mushroom risotto, fried brussels sprouts, herbed browned butter | 42 | FISH & CHIPS* house battered haddock, fries, coleslaw, tartar sauce | 23 |
| 8oz. FLATIRON STEAK* (GF) garlic whipped potatoes, truffle parmesan asparagus, whiskey bbq glaze | 40 | MISO GLAZED GROUPEL* sweet potato gnocchi, ginger & rosemary whipped ricotta | 44 |
| PORCINI & TRUFFLE RAVIOLI* sausage, herbed browned butter, sage | 28 | PESTO PASTA (GFA)(V) penne, house made arugula pesto, blistered tomato | 22 |
| PORK CHOP* root crop hash, brown sugar apple glaze | 32 | | |

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