

Lunch Time Light Fare

Available from 11 am to 4 pm daily

PCC Green Chili

Cup 3.5 Bowl 6

Chef's Soup

Cup 3 Bowl 4.5

Half Sandwich and Side

Choose a Sandwich and a side

Chicken Salad

Choice of bread, half tomato or half avocado

7

Tuna Salad

Choice of bread, half tomato or half avocado

7

Egg Salad

Choice of bread, half tomato or half avocado

7

BLT

*Bacon, Lettuce, Tomato and Mayonnaise
on your choice of bread*

6.5

BLTA

*Traditional BLT plus Avocado
on your choice of bread*

7

Ham or Turkey

*Lettuce, Tomato and Mayonnaise
on your choice of bread*

7

Sunvalley Turkey

*Turkey, Bacon, Lettuce, Tomato, Mayonnaise
and Avocado on Homemade Sunflower Bread*

7.5

Veggie Wrap Sandwich

*Fresh Seasonal Veggies, Parmesan Shavings
and Buttermilk Dressing*

6

Side Choices

*Shoestring, Steak or Sweet Potato Fries, Fruit, Coleslaw,
Cottage Cheese, Pinehurst Chips, Cup of Green Chili,
Cup of Soup, House, Caesar or Green Salad*

Make your sandwich whole for 2 more

Starters

Crab Cake*

Served with Herb Salad and Lemon Tartar Sauce on the side
13

Spicy Seared Ahi Tuna

Soba Noodles mixed with Seaweed Salad,
Sriracha and Peanut Sauce
16
served medium rare

Shrimp Cocktail*

Large Fresh Poached Shrimp and Cocktail Sauce
16

Fried Pork Egg Rolls-New

Served with Asian BBQ Sauce
10.5

Artisan Meat and Cheese Plate*

Chef's Choice of Artisan Meats and Cheeses
14

Salads

Fall Harvest Salad-New

Boston Lettuce, Red Apples, Cranberries, Sunflower Seeds
and Creamy Apple Dressing
9

Cobb Salad*

Bacon, Eggs, Tomatoes, Bleu Cheese Crumbles, Avocado,
Scallions, and Chicken Served with Green Goddess Dressing
10

Maxwell Sedona

Chicken Breast, Avocado, Romaine, Jicama
Black Beans, Cilantro, Tomato, Bermuda Onions,
Tortilla Strips and Chipotle-Lime Ranch Dressing
10

Baby Iceberg Wedge

Tomato, Applewood Smoked Bacon, Scallions
and Bleu Cheese Crumbles,
with your choice of dressing
9

Granny Smith

Baby Spinach, Bacon, Candied Pecans, Feta Cheese,
Sun Dried Cranberries, Granny Smith Apple Slices,
Creamy Balsamic Vinaigrette
8.5

Italian Deli Salad*

Artisan Leaf Lettuce, Bacon, Salami, Tomato, Cucumber, Egg,
Bleu Cheese Crumbles, Parmesan, Kalamata Olives
with your choice of dressing
10

Tossed Caesar Salad*

Romaine Lettuce, Housemade Caesar Dressing
and Parmesan Crouton
7

Add Fresh Grilled Chicken Breast-4, Atlantic Salmon-6

Burgers and Sandwiches

Served with your choice of the following

Steak, Shoestring or Sweet Potato Fries, Fruit, Coleslaw, Cottage Cheese, Pinehurst Chips,
Cup of Soup, Cup of Green Chili, House, Green or Caesar Salad*

Italian Sausage Sandwich*

Italian Sausage, Provolone and Pomodoro Sauce
Served on a Toasted Hoagie Roll
9

Chicken Parmesan Sandwich-New

Breaded Chicken Breast, Pomodoro Sauce
and Provolone Cheese, Served on a Toasted Baguette
11

Build Your Own Burger*

10.5
Add Mushroom, Bacon, Guacamole, Swiss, Provolone,
Jalapeno Jack, Sharp Cheddar, Bleu Cheese or
American Cheese served on choice of Pretzel or Brioche Bun
.75 each

Blackened Fish Sandwich

Grilled Whitefish with Charred Lemon Tartar Sauce
Lettuce and Tomato on Hoagie Roll
10

Veggie Burger*

Boca Vegetarian Patty, Basil Pesto Aioli, Grilled Onion,
Mushroom, Tomato and Shredded Lettuce
10

Steak Sandwich*

Caramelized Onions and Gruyere Cheese
Served on a Toasted Baguette
15

Classic Pinehurst Dog or Brat

Served with Sauerkraut, Peppers and Onions
on a Pretzel Bun
7.5

Philly Cheesesteak*

Sliced Prime Rib, Provolone Cheese, Red Onions,
Bell Peppers, Au Jus on a Toasted Baguette
12

Traditional Reuben

Marble Rye, Corned Beef, Swiss Cheese, Sauerkraut
and 1000 Island Dressing
10.5

Pinehurst Club

Lettuce, Tomato, Bacon, Ham, Turkey,
and Mayonnaise on Choice of Bread
10.5



Gluten Free Items

Please ask your server for Gluten Free Substitutions

We understand that Members have special dietary needs and food allergies, please let your server know and we'll be happy to accommodate.

*MANDATORY GOVERNMENT ADVISORY STATEMENT:

These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Chef Specialties

Add Cup of Soup, House Salad, Green Salad or Caesar Salad 3

Build Your Own Pasta

Choose either Fettucine, Linguine,
Papparelle Pasta or Gluten Free Pasta
Choose either Alfredo, Pomodoro, Pesto Cream
or Bolognese Sauce

11

Scottish Pan Seared Salmon*

Wild Scottish Salmon, Served with Lemon Caper
White Wine Berrue Blanc,
and choice of two sides (salmon cooked to medium)

18

Brad's Gourmet Mac and Cheese

Elbow Macaroni and Cheese Fondue

11

Beef or Chicken Burrito

Shredded Beef or Chicken wrapped in a Flour Tortilla
Smothered with Green Chili
Served with Seasoned Beans and Rice

14

Customize your pasta with these additions

Chicken Breast, Italian Sausage or Sautéed Mushrooms

4

Shrimp or Scallops*

8

Fish and Chips

North Atlantic Cod, House Made Potato Wedges,
Coleslaw, and Tartar Sauce

16

Dinner Entrees

Available after 5 pm Wednesday through Saturday

Dinner Entrees Served with your Choice of a Cup of Soup, House Salad, Green Salad or Caesar Salad*

Roasted BBQ Chicken-New

Half of a Roasted Free range Chicken, with BBQ Sauce
Served with your choice of two sides

14

Chicken Fried Steak or Chicken

Deep Fried and Served with Broccoli, Mashed Potatoes and Country Gravy

17

Blackened Red Snapper-New

Served with Tropical Fruit Salsa and your choice of two sides

17

14oz T-Bone Steak*

Served with your choice of sauce and two sides

21

6 oz Filet Mignon*

Served with your choice of sauce and two sides

28

12 oz N.Y. Strip*

Served with your choice of sauce and two sides

27

Customize your steak with these additions

Sautéed Mushrooms-4, Three Jumbo Prawns-15, Three Jumbo Scallops-15

Lobster Tail-15 or Half Pound of Crab Legs-30

Beef Temperatures

Rare-Cool Red Center

Medium Rare-Warm Red Center

Medium-Warm Pink Center

Medium Well-Small Amount of Pink in Center

Well-Cooked Through, no Pink

Dressings

Ranch
Bleu Cheese
Green Goddess
Creamy Apple
Balsamic Vinaigrette
Creamy Balsamic

Sauces

Bordelaise Sauce
Bleu Cheese Butter
Creamy Horseradish

Sides

Steamed Broccoli
Wild Rice Blend
Jumbo Asparagus
Baked or Sweet Potato
Chef's Seasonal Vegetables
House Mashers
Mac and Cheese

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