

# HAGEN'S

CLUB HOUSE RESTAURANT

## STARTER BOARDS & SHAREABLES

### **Brie en Croûte - 22**

Baked Brie in Puff Pastry with Honey, Lemon Zest, Pistachios and a Citrus Honey Drizzle. Served with Strawberries, Dried Kiwi and Mango, and Herb Crostinis.

### **Smoked Wings - 20 GF**

House-Smoked Bone-In Chicken Wings tossed in Hagen's BBQ, Buffalo or Sweet Chili Sauce. Served with Carrot and Celery Sticks.

### **Shrimp Cocktail - 18 GF**

Chilled Shrimp served with Cocktail Sauce and Lemon Wedges.

### **Fresh Fried Mozzarella - 16**

Hand-breaded Fresh Mozzarella served with Warm Marinara.

## GARDEN & LIGHTER FARE

*Add Chicken - 8 | Add Shrimp - 10 | Add Salmon - 10 | Add Brisket - 12*

### **Summer Salad - 16 GF**

Spring Mix, Strawberries, Mandarin Oranges, Candied Pecans, Feta Cheese and Strawberry Vinaigrette.

### **Arugula Romaine Salad - 14 GF**

With Apples, Pistachios, Red Onions, White Cheddar Cheese and Apple Cider Vinaigrette.

### **Classic Caesar Salad - 10**

With Romaine Lettuce, Parmesan Cheese and Garlic Herb Croutons.

## FROM THE SMOKE PIT

*Low and slow over Indiana hardwood.*

### **Baby Back Ribs - Full 46 | Half 34 GF**

Hagen's Famous, Tender, Fall-off-the-Bone Baby Back Ribs, slow cooked and basted in our Sweet House-Made BBQ Sauce. Includes your choice of Two Classic Sides.

### **Bourbon-Glazed Chicken - 28 GF**

Pan-seared Chicken Breast finished in a Brown Butter Bourbon Glaze. Served with Sweet Potato Purée and Candied Bacon Brussels Sprouts.

### **Brisket Mac & Cheese - 26**

Creamy Macaroni and Cheese topped with House-Smoked Brisket, BBQ Drizzle and Crispy Onions.

### **Pulled Pork Mac & Cheese - 24**

BBQ Pulled Pork layered over Creamy Macaroni and Cheese with Crispy Onions.

### **Buffalo Chicken Mac & Cheese - 22**

Creamy Macaroni and Cheese topped with Buffalo Chicken Tenders.

**Items marked GF are gluten-free as prepared.**

Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Split plate fee - \$2 for sandwich items and \$4 for entrées.*

*For parties of 8 or more, a 20% gratuity and applicable taxes will be added to your check.*

## CLUBHOUSE HANDHELDS

Accompanied with your choice of one Classic Side. Upgrade to a Premium Side for an extra 2.  
Gluten-free bread available upon request.

### **Brisket Burger - 29**

8 oz. Brisket & Short Rib Patty topped with Smoked Brisket, White Cheddar Cheese, Pickled Onions and Chipotle Crema on a Toasted Potato Bun.  
*Add Bacon - 2*

### **Bacon Cheddar Burger - 26**

8 oz. Brisket & Short Rib Patty, Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Onion and Pickles on a Toasted Potato Bun.

### **PB&J Burger - 24**

8 oz. Brisket & Short Rib Patty with White Cheddar Cheese, Peanut Butter and Jelly on a Toasted Potato Bun.  
*Add Bacon - 2*

### **Salmon BLT - 26**

Pan-seared Salmon, Applewood Smoked Bacon, Lolla Rossa Leaf Lettuce and Tomato with Blackened Lemon-Dijon Aioli on a Toasted Telera Roll.

### **Brisket Grilled Cheese - 26**

Cheddar and Pepper Jack Cheese on Texas Toast with House-Smoked Brisket, Pickled Red Onions, Jalapeños and Maple Chipotle BBQ.

### **Pulled Pork Grilled Cheese - 24**

Melty Gouda and White Cheddar Cheese on Grilled Texas Toast with BBQ Pulled Pork, Pickles and Coleslaw.

### **Cuban - 24**

Pulled Pork, Ham, Swiss Cheese, Pickles and Mustard on a Toasted Telera Roll.

### **Southwest Shrimp Wrap - 23**

Chilled Shrimp, Corn & Black Bean Salsa, Avocado, Romaine Lettuce and Cilantro-Lime Crema wrapped in a Jalapeño Tortilla.

### **Turkey & Avocado Wrap - 22**

Roasted Turkey, Avocado, Sun-dried Tomatoes, Romaine Lettuce, Cucumbers and Honey-Dijon Aioli wrapped in a Sun-Dried Tomato Tortilla.

### **Fat Buffalo Wrap - 22**

Buffalo Chicken Tenders, Gouda and White Cheddar Cheese, Lettuce, Tomato, Fried Mozzarella and Ranch Dressing wrapped in a Flour Tortilla.

### **Pork Tenderloin Sandwich - 22**

Your choice of Grilled or Breaded with Lettuce, Tomato, Onion and Pickles on a Toasted Potato Bun.  
*Add Bacon - 2*

### **Classic Club - 20**

Ham, Turkey, Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato and Mayonnaise on Toasted Wheat Berry Bread.

### **Chicken Tenders - 20**

Hand-breaded Jumbo Tenders with choice of Dipping Sauce.

### **Smoked Chicken Salad Croissant - 18**

House-made Chicken Salad with Celery, Onions, Apples and Candied Pecans.

## CHAMPIONSHIP CUTS & TURN FAVORITES

### Flat Iron Steak & Sweet Potato Hash - 38 GF

Grilled Flat Iron Steak over Sweet Potato & Bacon Hash with Smoked Paprika Aioli.

### Pan-Seared Salmon - 38 GF

Served with Lemon-Dill Butter, Rice and Sautéed Broccolini.

### Tortellini Alfredo - 20

House-made Garlic Alfredo tossed with Tender Tortellini.

*Add Chicken - 8 | Add Shrimp - 10 | Add Salmon - 10 | Add Brisket - 12*

## FAIRWAY BOWLS

### Bourbon Brisket Bowl - 26 GF

With White Rice, Roasted Corn, Pickled Onions, Brussels Sprouts, Cotija Cheese and Maple Bourbon BBQ Sauce.

### BBQ Pulled Pork Bowl - 25 GF

With White Rice, Cabbage, Roasted Corn & Black Bean Salsa and Pickled Jalapeños.

### Smoked Chicken Bowl - 23 GF

With White Rice, Sun-dried Tomatoes, Cucumbers, Avocado, Toasted Pistachios and Feta Cheese.

## CLASSIC SIDES *7 each*

- Straight-Cut French Fries
- House-Made Potato Chips
- Country Style Green Beans GF
- Creamy Coleslaw GF
- Steakhouse Baked Potato GF *Available after 5 p.m.*
- Mashed Red Skin Potatoes GF *Available after 5 p.m.*

## PREMIUM SIDES *9 each*

- Smokehouse Mac & Cheese
- Side House Salad GF
- Side Caesar Salad
- Candied Bacon Brussels Sprouts GF
- Sautéed Broccolini GF
- Loaded Potato Salad GF
- Loaded Baked Potato GF *Available after 5 p.m.*
- Cheese & Bacon Mashed Red Skin Potatoes GF *Available after 5 p.m.*

## SWEET FINISHES

### Apple Crisp - 12

Topped with a Large Scoop of Zax Creamery Vanilla Bean Ice Cream and a Bourbon Caramel Drizzle.

### Brownie Sundae - 12

Brown Butter Chocolate Chip Brownie topped with a Large Scoop of Zax Creamery Vanilla Bean Ice Cream with Whipped Cream, Chocolate Sauce and a Maraschino Cherry.

### Dessert of the Week - 14

Ask about our current selection.