

SPOON & FORK

CREMINI MUSHROOM & SHRIMP SOUP

Sauteed Shrimp & Dumpling
Cup \$7 Bowl \$12 **DF**

FRENCH ONION SOUP

Provolone & Gruyere Cheese
Crock \$9

SOUP DU JOUR \$MP

GRILLED PEACH SALAD

Mixed Greens, Grilled Peaches, Blueberries, Red
Onion, Bleu Cheese with Champagne Vinaigrette
Small \$10 Large \$15 **V/GF**

SOUTHWEST SALAD

Romaine, Roasted Corn, Black Beans, Tortilla Strips
with Chipotle Ranch Dressing **V**
Small \$10 Large \$15

CHOPPED CAESAR SALAD

Romaine, Garlic Crouton Crumble & Parmesan
Small \$8 Large \$14 **V**

CLASSIC COBB

Spring Mix, Hickory Smoked Bacon, Avocado,
Tomato, Egg & Bleu Cheese Crumbles with
Green Goddess Dressing **GF**
Small \$10 Large \$16

HOUSE SALAD

Spring Mix, Tomato, Cucumber, Carrot
& Red Onion with Balsamic Vinaigrette
Small \$8 Large \$14 **V/GF/DF**

PROTEINS

Salmon +\$15	Grilled Chicken +\$6
Crab Cake +\$15	Crispy Chicken +\$6
Ribeye +\$15	Shrimp +\$10

SMALL PLATES

TRUFFLE FRIES \$12

Shallot, Parmesan & Truffle Oil **V**

FRESH BRUSCHETTA \$14

Grilled Crostini, Tomato, Basil, Garlic, Onion
& Melted Mozzarella **V**

SESAME SEARED AHI TUNA \$22

8oz Tuna Steak with Red Wine Soy Glaze
on a Bed of Steamed Bok Choy **DF**

BRUSSELS SPROUTS \$14

Crispy Pork Belly with Lemon Oil
& Bourbon Peach Glaze

CREAMY CRAB DIP \$19

Tortilla Chips

KOREAN BEEF POTSTICKERS \$12

(4) Crispy Potstickers with Red Wine Soy Sauce

SLOW ROASTED WINGS \$18

Buffalo, Thai Chili, Garlic Parmesan, Hot Honey
or BBQ with Celery & Ranch or Bleu Cheese

FRIED CHEDDAR CHEESE CURDS \$14

Chipotle Ranch or Sriracha Aioli

FRIED EMPANADAS \$10

(2) Large Empanadas - Choice of Beef or Chicken
with Chipotle Aioli or Salsa Verde

RCC NACHOS \$14

Tortilla Chips with Cheese Sauce, Pico De Gallo,
Lettuce, Sour Cream & Guacamole
Add Grilled Chicken +\$3 Shrimp +\$4

DEILED EGGS \$9

Chef's Weekly Special **GF**

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Ginger Ale,
Dr. Pepper, Iced Tea, Raspberry Tea, Lemonade & Fruit Punch

DINNER

SPRING 26

Jack's
ON THE GREEN



LARGE PLATES

EGGPLANT PARMESAN \$19

Angel Hair Pasta & Marinara **V**

LOBSTER RAVIOLI \$22

Lobster Cream Sauce, Romano Cheese,
Zucchini & Yellow Squash with Basil Oil

HONEY LIME GRILLED CHICKEN \$26

Roasted Fingerling Potatoes & Honey Glazed Carrots **GF**

BBQ PORK RIBS \$32

Half Rack of Ribs with Roasted Fingerling Potatoes, Garlic Roasted
Green Beans and Classic BBQ or Bourbon Peach Glaze **GF**

ROASTED MAHI MAHI \$30

Pineapple & Mango Salsa, Coconut Rice & Grilled Asparagus **GF**

TWIN 4OZ CRAB CAKES \$39

Roasted Fingerling Potatoes, Grilled Asparagus
& Creamy Crab Sauce

8OZ STEAK FRITES \$33

French Fries & Chimichurri **GF**

BOURBON PEACH GRILLED SALMON \$29

Jasmine Rice & Garlic Green Beans with
Bourbon Peach Glaze **GF**

GRILLED 8OZ FILET MIGNON \$46

Red Wine Mushroom Demi-Glace with Mashed
Potatoes & Grilled Asparagus **GF**
Crab Cake +\$15

PRIME RIB NIGHT

Second Saturday of Each Month

16oz Prime Rib with Au Jus, Mashed Potatoes,
Seasonal Vegetable & Roll \$40pp

RESERVATIONS REQUIRED
VISIT OUR WEBSITE'S EVENT
CALENDAR FOR MORE

HANDHELDS

Served with Choice of Fries, House or Caesar Salad
Truffle Fries +\$3 | Gluten Free Buns Available

NASHVILLE HOT CHICKEN SANDWICH \$17

Fried Chicken, Nashville Hot Sauce, Coleslaw & Pickles

TACO TRIO \$18

Tortilla Chips & Pico De Gallo
Guacamole +\$2

Choice of One Style:

- Pork Al Pastor with Onions, Cilantro, & Salsa Verde
- Mahi Mahi with Pineapple & Mango Salsa & Coleslaw
- Beef Barbacoa with Onions, Cilantro & Salsa Verde

BLACK & BLEU BURGER \$18

Hickory Smoked Bacon & Crumbled Bleu Cheese

CLASSIC BURGER \$18

Lettuce, Tomato, Onion, American Cheese
& Golden Tee Sauce

RCC SMASH BURGER \$18

Two Certified Angus Patties, Lettuce, American Cheese
& Golden Tee Sauce

*Veggie Burger Available

FLATBREADS

PEACH & RICOTTA \$16

Garlic Butter, Ricotta, Mozzarella, Grilled Peaches
& Hot Honey **V**

BUFFALO CHICKEN \$16

Cheddar & Monterey Jack Cheese
with Ranch or Bleu Cheese Dressing

MARGHERITA \$16

Mozzarella, Tomato, Basil & Balsamic Glaze **V**

GF = GLUTEN FRIENDLY | DF = DAIRY FREE | V = VEGETARIAN

Consumer Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Please inform your server of any allergies or dietary restrictions when applicable. We may make reasonable accommodations upon request.
A 20% gratuity will be added to the final bill of all parties of 8 or more.