

SUMMER  
2026

Jack's  
ON THE GREEN



## SPOON & FORK

### CREMINI MUSHROOM & SHRIMP SOUP

Sauteed Shrimp & Vegetable Dumpling  
Cup \$7 Bowl \$12

### FRENCH ONION SOUP

Provolone & Gruyere Cheese  
Crock \$9

### SOUP DU JOUR

Cup \$MP Bowl \$MP

### PEACH SALAD

Mixed Greens, Fresh Sliced Peaches, Blueberries, Red Onion,  
Tomatoes, Goat Cheese with Champagne Vinaigrette  
Small \$10 Large \$15 **V/GF**

### CHOPPED CAESAR SALAD

Romaine, Garlic Croutons & Parmesan  
Small \$8 Large \$14

### 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
Strip Steak +\$12	Shrimp +\$10

## SMALL PLATES

### TRUFFLE FRIES \$12

Parmesan & Truffle Oil **V**

### FRESH BRUSCHETTA \$14

Crostini with Parmesan, Tomato, Basil, Garlic,  
Onion & Balsamic Glaze **V**

### BRUSSELS SPROUTS \$14

Crispy Pork Belly with Lemon Aioli  
& Bourbon Peach Glaze

### KOREAN BEEF POTSTICKERS \$12

(4) Crispy Potstickers with Red Wine Soy Sauce

### RCC CRISPY WINGS \$18

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

### FRIED CHEDDAR CHEESE CURDS \$14

Sriracha Aioli **V**

### DEVEILED EGGS \$9

Chef's Weekly Special **GF**

### SHRIMP COCKTAIL \$14

(5) Jumbo Shrimp with Traditional Cocktail Sauce **DF/GF**

### FISH & CHIPS \$18

Tempura Beer Battered, Served with House Made Tartar  
Sauce

## FLATBREADS

### BUFFALO CHICKEN \$16

Mozzarella with Ranch or Bleu Cheese Dressing

### MARGHERITA \$16

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

### ITALIAN \$18

Italian Sausage, Pepperoni, Marinara & Mozzarella

## LUNCH DUO

Available Daily Until 3pm

### CHOOSE TWO \$17

Cup of Cremini Mushroom & Shrimp Soup

Crock of French Onion Soup

Half Caprese Ciabatta

Half Chicken Caprese Ciabatta +\$2

Half Turkey BLT

Small Caesar Salad

Small House Salad

Small Peach Salad +\$2

## HANDHELDS

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

### TURKEY BLT \$16

Sliced Turkey, Bacon, Lettuce, Tomato & Mayo with  
Whole Wheat or White Bread

### CAPRESE CIABATTA \$14

Fresh Mozzarella, Tomato, Mixed Greens,  
Basil Pesto & Balsamic Reduction **V**  
Add Grilled Chicken +\$3

### CHICKEN SALAD CROISSANT \$15

Lettuce & Tomato

### CRAB CAKE CROISSANT \$18

Pan Seared with Lettuce, Tomato & Remoulade

### NASHVILLE HOT CHICKEN SANDWICH \$17

Fried Chicken, House Made Nashville Hot Sauce,  
Coleslaw & Pickles

### TACO TRIO \$18

Tortilla Chips & Pico De Gallo  
Guacamole +\$2

Choice of One Style:

- Pork Al Pastor with Pico De Gallo
- Shrimp with Sriracha Aioli & Green Cabbage
- Beef Barbacoa with Onions, Cilantro & Salsa Verde
- Peppers, Onions, Mushrooms & Asparagus **V**

### CLASSIC BURGER \$18

8oz Angus Patty Lettuce, Tomato, Onion, American  
Cheese & Golden Tee Sauce

### RCC SMASH BURGER \$18

Two 4oz Certified Angus Patties, Lettuce, American  
Cheese & Golden Tee Sauce

\*Veggie Burger Available

## LARGE PLATES

### EGGPLANT PARMESAN \$19

Angel Hair Pasta, Mozzarella & Marinara **V**

### FARRO GRAIN BOWL \$19

Peppers, Onions, Mushrooms, Asparagus, Green  
Peas & Fresh Herbs **V/DF**

### LOBSTER RAVIOLI \$22

Lobster Cream Sauce & Shaved Parmesan

### HONEY LIME GRILLED CHICKEN \$26

Roasted Fingerling Potatoes & Asparagus **GF/DF**

### TWIN 4OZ CRAB CAKES \$32

Roasted Fingerling Potatoes, Asparagus &  
Remoulade

### BOURBON PEACH GRILLED SALMON \$29

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

### 12OZ STRIP STEAK \$38

Thyme & Tarragon Compound Butter, Mashed  
Potatoes & Garlic Green Beans **GF**

### GRILLED 8OZ FILET MIGNON \$39

Red Wine Mushroom Demi-Glace with Mashed  
Potatoes & Asparagus **GF**

## SOFT DRINKS

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

**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.