

19th Hole

VENTURA

Country Club

APPETIZERS

WINGS 14

8 Jumbo served Buffalo, Hot, Teriyaki, BBQ, Garlic Parmesan, Thai Chili, Mango Habenero

19TH HOLE SHRIMP 12

Fried, Tossed in Thai Chili Spicy Aioli

ASIAN FILET TIPS 10

Glazed, served over Asian Slaw

QUESADILLA 8

Blend of Monterey Jack and Cheddar
Add: Seasoned Beef 4, Chicken 5, Shrimp 8

CRISPY RAVIOLI 10

Cheese Ravioli, Breaded & Fried Golden. Served with Marinara

SALADS

Add: Chicken 5, Shrimp 8, Steak 12

HOUSE SALAD 8

Crisp Iceberg Lettuce, Carrot, Tomato, Onion, Cucumber

CAESAR SALAD 9

Hand Cut Romaine, Shaved Parmesan, House Made Croutons

SUMMER BERRY SALAD 13

Fresh Strawberry, Mandarin Orange, Tomato, Goat Cheese, Candied Walnuts, Mixed Greens, Raspberry Vinaigrette

TUNA POKE BOWL 17

Ahi Tuna, Cucumber, Edamame, Avocado, Tomato, Steamed Rice, Spicy Mayo

Choice of Dressings:

Ranch/ Bleu Cheese/ Italian/ Honey Mustard/ 1000 Island/ Raspberry Vinaigrette/ Caesar

SANDWICHES

VENTURA BURGER* 14

Certified Hereford Beef, Lettuce, Tomato, Onion, American Cheese, Topped with an Onion Ring & Choice of Side

CHICKEN SALAD 11

House Made Chicken Salad, Lettuce, Tomato, Cranberries & Choice of Side

CHEESESTEAK 14

Shaved Ribeye, Caramelized Onions, Peppers, Provolone on a toasted Hoagie Roll & Choice of Side

GRILLED CHICKEN 16

Grilled Chicken Breast on a Brioche Bun with Provolone Cheese, Balsamic Mixed Greens, Tomato, Onion, and Chipotle Mayo & Choice of Side

SMASH BURGER* 5

4oz Smash Burger with American Cheese, Lettuce, Tomato, and Smash Sauce

Add a Patty \$3

FISH SANDWICH MK

Chefs Fresh Fish, Grilled or Blackened, served on a Brioche Bun with Lettuce, Tomato, and Onion with Herb Mayo & Choice of Side

TURKEY AVOCADO CLUB 16

Smoked Turkey Breast, Applewood Bacon, Swiss, Lettuce, Tomato, Avocado and Herb Mayo on Choice of Bread & Choice of Side

SIDES

all side are \$4

HAND CUT FRIES

TATER TOTS

POTATO SALAD

COLESLAW

ONION RINGS +1

SIDE SALAD +1

SWEET POTATO FRIES +1

SEASONAL VEGETABLE +1

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Recommended 18% gratuity will be added to your check

PIZZA

BUILD YOUR OWN

7

BBQ, Marinara, or Garlic Oil

\$1 Toppings

Red Onion, Tomato, Black Olive, Green Olive, Mushroom, Pineapple, Jalapeno, Spinach, Red Bell Pepper, Pepperoni, Italian Sausage, Ham

\$1.75 Toppings

Beef, Chicken, Bacon, Plant Based Chorizo

ENTREES

CHEF'S CHOICE FISH

MK

Fresh Seasonal Fish Plate & Side Salad

FLATIRON STEAK

20

Grilled, served with Mashed Potatoes, Chef's choice Vegetable, Garlic Butter & Side Salad

GARDEN VEGETABLE

PAPPARDELLE

12

Pappardelle Pasta tossed with Chef's choice of Fresh Vegetables, Olive Oil, Pesto, and Parmesan Cheese & Side Salad

EGG FRIED RICE

6

Garlic, Fresh Scallion, Soy Sauce

Add: Chicken 5, Shrimp 8, Steak 12

CHICKEN TENDERS

12

Chicken Tenders & Choice of Side

DESSERT

BROWN BUTTER CAKE

8

Topped with Ice Cream

CHOCOLATE LAVA CAKE

10

Topped Ice Cream

SLOW CHURNED ICECREAM

2

Chocolate or Vanilla

ASK US ABOUT OUR SEASONAL CAKES

Hours of Operation

Monday - Friday

11am to 9pm

Saturday & Sunday

8am to 9pm

Kitchen Closes daily at 8pm

BREAKFAST

BREAKFAST SERVED UNTIL 2PM

SANDWICH

5

English Muffin, Choice of either Bacon, Canadian Bacon, Ham, or Sausage, American Cheese, Fried Egg

EGGS BENEDICT

9

English Muffin, Canadian Bacon, 2 Poached Eggs, Hollandaise Sauce

THE BIRDIE

9

Choice of Bacon, Canadian Bacon, or Sausage; 2 Eggs, Hash Browns or Home Fries, Toast

BURRITO

8

Tortilla, Eggs, Peppers, Onion, Cheddar Cheese, Choice of Bacon, Canadian Bacon, or Sausage served with Hash browns or Home Fries

BUILD AN OMELET

4

+.75 per ingredient

Swiss Cheese, American Cheese, Cheddar Cheese, Provolone Cheese, Spinach, Onion, Tomato, Mushroom, Peppers, Jalapeno, Black Olives, Ham, Bacon, Sausage

A LA CARTE

GRITS 2

OATMEAL 2

EGG .50

BREAKFAST PROTEIN 3

TOAST 2

HASHBROWNS 3

HOME FRIES 3

PANCAKE/FRENCH TOAST 4

Call ahead for
take-out

(407) 277-2640

