# Brunch Items

**Offered 11am – 3pm**

- **2 Eggs Your Way**
  - Bacon, Breakfast Potatoes, Fresh Fruit Cup, Choice of Toast.
  - $8

- **Smoked Salmon Platter**
  - Sliced Tomatoes, Lemon Vinaigrette, Dressed Greens, Red Onion, Cucumber, Toasted Bagel, Chive Cream Cheese, Fresh PICKED Dill.
  - $16

- **Philmont Omelet Bar**
  - Choice of Cooper, Swiss, Provolone or Smoked Gouda Cheese.
  - Choice of Tomatoes, Mushrooms, Onion, Spinach, Peppers, Bacon, Peppers with Breakfast Potatoes, Fresh Fruit, Choice of Bagel or Toast.
  - $14

- **The Short Stack**
  - Three Fluffy Buttermilk Pancakes, Bacon, Maple Syrup, Fresh Fruit Cup.
  - $13

# Sharables

- **Firecracker Shrimp**
  - Tempura Batter, Champagne Slaw, Sweet Chili sauce, Cilantro Aioli.
  - $10

- **Ahi Tuna Tacos**
  - Fresh Citrus, Guacamole, Black and White Sesame Seeds.
  - $12

- **Broiled Crab Cake**
  - Sweet Basil Aioli.
  - $16

- **Traditional Shrimp Cocktail**
  - $12

- **Philly Cheeseesteak Eggrolls**
  - Beefsteak, Cooper Cheese, Sweet Onions, Spicy Ketchup.
  - $13

- **Pub Grub Wings**
  - Choice of Traditional Buffalo, BBQ, or Parma Garlic with Celery, Carrots and Blue Cheese Dipping Sauce.
  - $15

- **Short Rib Sliders**
  - Warm Bao Buns, Korean BBQ Sauce, Pickled Red Onions, Cilantro.
  - $13

- **Braised Short Rib Poutine**
  - Crispy Waffle Fries, Fresh White Cheddar Curds, Brown Gravy, Green Onion.
  - $14

# Soup & Salads

- **French Onion Soup**
  - Swiss, Provolone, Pecorino Romano, Crostini.
  - $9

- **Gazpacho**
  - Freshly Made in house.
  - $8

- **Soup of The Day**
  - $5 Cup, $7 Bowl

- **Garden Salad**
  - Field Greens, Julienne Carrot, Cucumber, Grape Tomato & Balsamic Vinaigrette.
  - $7

- **Caesar Salad**
  - Crisp Chopped Romaine, Parmesan Reggiano, Herb Croutons and Dressing.
  - $8

- **Milan Salad**
  - Iceberg with Poached Shrimp, Chopped Bacon, Blue Cheese Crumbles, Tomatoes, Sliced Egg and Lameaze Dressing.
  - $15

- **Char-Grilled Romaine Salad**
  - $9

- **Chicken Marengo Salad**
  - Chopped Romaine, Cucumber, Grape Tomato, Red Onion, Shredded Mozzarella, House Vinaigrette.
  - $13

- **Scoop Salad**
  - Chicken, Tuna, or Egg Salad, Lettuce, Tomato, Onion Cucumber, Crostini.
  - $8

- **Add Extra Scoop**
  - $4

- **Fresh Fruit Platter**
  - Summer Assortment, with Cinnamon Whipped Ricotta and Clover Honey.
  - $9

# Handhelds

- **9th Hole Chicken Wrap**
  - Roasted Wild Mushrooms, Swiss Cheese, Marinated Plum Tomatoes, Dijonaise on Soft Flour Tortilla.
  - $12

- **Philmont Classic Club**
  - House Roasted Turkey Breast, Bib Lettuce, Local Tomato, Red Onion, Applewood Smoked Bacon, Sweet Basil Aioli, on Multigrain Bread.
  - $10

- **Philly Cheese Steak**
  - Choice of Beef or Chicken, Choice of Cheese, Add Grilled Peppers Onions and/or Mushrooms, on a Long Roll.
  - $12

- **Philmont Rueben**
  - Corned Beef Brisket, Swiss Cheese, Sauerkraut, Russian Dressing on Grilled Rye Bread.
  - $12

- **The Long Putt**
  - Foot Long All Beef Franks, Cooper Sharp Cheese, Applewood Smoked Bacon, Dijonaise, on a Soft Bun.
  - $9

- **Chicken Quesadilla**
  - Grilled Onions and Peppers, Cobly Jack Cheese, Sour Cream, Salsa, House Guacamole, Side of Tortilla Chips.
  - $12

- **1906 Grilled Chicken Sammy**
  - Grilled Onions, Bib Lettuce, Beefsteak Tomato, Provolone Cheese, Bavarian Mustard, on Ciabatta.
  - $13

- **The PCC Burger**
  - Cooper Sharp Cheese, Applewood Bacon, Bib Lettuce, Tomato, Red Onion, Kosher Dill Pickle Chips.
  - $13

- **Seared Fish Tacos**
  - Flour Tortillas, Seasoned White Fish, Cucumber Pico, Pickled Red Onion Mexican Crema, Guacamole on the Side, Tortilla Chips.
  - $13

- **Served with choice of Waffle Fries, Parma Tots or Coleslaw, unless specified.**

# Club House Specialties

- **Brick Roasted Chicken**
  - Airline Cut Breast, Crispy Skin, Roasted Garlic Mashed Potatoes, Asparagus, Summer Ale Pan Jus.
  - $19

- **Prime Pork Rib Chop**
  - Garlic Mashed Potatoes, Grilled Asparagus, Raspberry and Champagne Glaze.
  - $26

- **The Founders Burger**
  - Chef's Specially Crafted Patty, Braised Beef Short Rib, Smoked Gouda, Caramelized Onions, with Side of Beer Cheese Waffle Fries.
  - $18

- **Twin Filet Mignon**
  - 2, 4oz House Cut, Pan Seared, Garlic Mashed Potatoes, Seasonal Vegetables, Cabernet Mushroom Reduction.
  - $32

- **Country Seared Salmon**
  - Served Medium, Crispy Skin, Almond Rice Pilaf, Seasonal Vegetables, Citrus Butter Sauce.
  - $22

- **Philmont Famous Crab Cakes**
  - Chef's Special Blend, Seasonal Vegetables, Old Bay Roasted Potatoes, Sweet Basil Aioli and Charred Lemon.
  - $34

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase Foodborne illness, especially if you have certain medical conditions.
Cocktail List

Philmont Bloody Mary
10
Absolut Pepper, with Zing Zang Bloody Mary mix, garnished with Celery, Lemon and Lime Wedge.

Philmont Manhattan
12
Woodford Reserve Bourbon, Sweet Vermouth, garnished with a Cherry.

French Martini
12
Grey Goose, Chambord Black Raspberry Liqueur, splash of Pineapple juice.

Cranberry Ginger Fizz
12
Beefeaters Gin, Cranberry & Orange juice with Ginger Ale garnished with Orange wedge.

Fresh Fruit Mojito
10
Bacardi Rum, Muddled Mint leaves, Simple Syrup and Lime Wedges, Seasonal Fruit and splash of Club Soda.

Sea Breeze
10
1675 Craft Vodka, Grapefruit and Cranberry juice.

Ice Pick
10
Tito’s Handmade Vodka with Fresh Brewed Iced Tea.

Cosmopolitan
10
Tito’s Handmade Vodka, Triple Sec, Cranberry and Lime juice.

Moscow Mule
10
1675 Craft Vodka, Ginger Beer and Lime Wedge

Laurie’s Fresh Pineapple Infused Vodka
10

Whiskey Smash
10
Bourbon, Mint, Simple Syrup and Lemon Wedge.

Gold Rush
10
Bourbon, Honey Syrup and Lemon Juice

Domestic & Imports Bottles

Domestic Beers
Blue Moon 6.00
Budweiser 5.00
Bud Light 5.00
Coors Light 5.00
Fat Tire 6.00
Michelob Ultra 5.00
Miller Lite 5.00
O’Doul’s 5.00
Yuengling Lager 5.00

Imported Bottles
Corona 6.00
Corona Light 6.00
Heineken 6.00
Heineken Light 6.00
Stella 6.00

Craft Brews/Draft *

Miller Lite 5.00
Allagash White 7.00
Belgian wheat beer, brewed with a generous portion of wheat and spiced with coriander and curacao orange peel. This beer is fruity, refreshing, and slightly cloudy in appearance. 5.1%

Deshcutes (Fresh Squeezed) 7.00
India Pale Ale with juicy citrus and grapefruit flavor profile, as if fresh squeezed Citra and Mosaic Hop were squeezed straight into the glass. 6.4%

Dogfish 60 min 7.00
An American IPA style beer brewed using intense Northwest hops, boiled for a full 60 minutes, adding more than 60 hop additions continuously to create a bold and citrusy flavor. 6.0%

Guinness 7.00
Rich and creamy with a velvet finish. Perfect balance of bitter and sweet with malt and roast characters. 4.2%

We Have 3 Seasonal Rotating taps
(please ask bartender for more information)