



Est. 1998

TPC JASNA POLANA

Lunch Menu

COCKTAILS

APRICOT OLD FASHIONED | 16

Makers Mark, tamarind syrup, apricot liqueur, orange bitters, smoked apricot chips, orange peel, luxardo cherry

BLUEBERRY LEMON DROP | 15

Blueberry stoli, limoncello, lemon juice, simple syrup, fresh blueberries, sugar rim, lemon twist

SPRING THYME! | 15

Hendricks gin, house-made honey and thyme syrup, lemon juice, thyme sprig

STRAWBERRY BASIL

MARGARITA | 15

Don Julio Blanco, triple sec, lime, house-made basil syrup and strawberry

PEACH CLUBHOUSE

MANHATTAN | 16

Rye, white peach liqueur, Antica Carpano, orange bitters, Luxardo cherry

SIGNATURE COCKTAIL

Hole-In-Rum! \$17

FLOR DE CAÑA 12-YEAR DARK RUM, COCONUT RUM, GUAVA, MANGO, PINEAPPLE, EDIBLE FLOWER

Tropical & Juicy GUEST FAVORITE • PERFECT FOR POST-ROUND SIPPING

ZERO PROOF

CADDIE SPRITZ | 12

Seedlip Souce 94, thyme simple, grapefruit juice, ginger beer

STRAWBERRY LEMONADE | 12

Strawberry, basil simple, lemonade

BEERS ON TAP

STELLA ARTOIS	6
SPELLBOUND IPA	6
GUINNESS STOUT	6
SAM ADAMS	6
SEASONAL	6
MICHELOB ULTRA	5

SOUPS, CHILI & SALADS

NEW ENGLAND

CLAM CHOWDER | 14

Served with oyster crackers

FRENCH ONION SOUP | 12

Beef broth, onions, gruyere, Swiss cheese, crostini

HOUSE BEEF CHILI [GF/V!] | 12

Kidney beans, tomatoes, spices
Add-Ons: Jack or cheddar cheese, raw onions, or jalapeños

JP HOUSE SALAD [GF/V] | 13

Mixed greens, cherry tomatoes, cucumbers, red onions, carrots, balsamic vinaigrette

CAESAR SALAD | 13

Crisp romaine, butter croutons, parmesan cheese, creamy Caesar dressing

COBB SALAD [GF] | 16

Chopped romaine, cherry tomatoes, crumbled blue cheese, avocado, bacon, hard boil egg, honey-lavender dressing

CHOPPED ITALIAN SALAD [GF] | 14

Chopped romaine, salami, olives, tomatoes, cucumbers, fresh mozzarella, lemon & oregano vinaigrette

SALAD ADDITIONS

6oz grilled chicken +9 / 5oz tenderloin +23
jumbo shrimp +12 / 6oz salmon +13

FLATBREAD

BUFFALO CHICKEN

FLATBREAD | 16

Crispy buffalo chicken, creamy blue cheese, scallions

MARGHERITA FLATBREAD [V] | 16

Tomato, fresh mozzarella, marinara, fresh basil, parmesan cheese, olive oil.

FLATBREAD OF THE WEEK | 16

APPETIZERS

CHILI-GARLIC

CAULIFLOWER BITES [V] | 14

Tossed in a savory Korean garlic sauce, furikake seasoning, scallions

CHICKEN WINGS | 15

Smoked crispy chicken
Choice of buffalo, voodoo rub, or garlic parmesan

WARM PRETZEL STICKS [V] | 13

Trio of beer cheese sauce, honey mustard, scallion cream cheese

CHEESESTEAK EGGROLLS | 15

Spicy cheese sauce

CRISPY CALAMARI | 18

Marinara, garlic aioli, lemon wedge

SHRIMP QUESADILLA | 18

Chili-lime shrimp, peppers, queso fresco, onions, lime crema, pico de gallo

Add guacamole +\$4

BEEF CHILI NACHOS [V!] | 18

Corn tortillas, house-made chili, jack-cheddar cheese, pico de gallo, jalapeños, side of sour cream

Add guacamole +\$4

DELI SANDWICH

JP DELI SANDWICH | 13

Lettuce, tomato, onion, pickle, side of house chips.

Choice of white, marble rye, sourdough, multigrain, or flour wrap. Choose from: smoked turkey, chicken salad, tuna salad, or classic BLT
Lobster salad +\$20

[GF] = Gluten Free
[V] = Vegetarian
[V!] = Vegetarian Available

BURGERS & HANDHELDS

FAIRWAY BURGER | 20

8oz brisket & sirloin blend, yellow cheddar, truffle aioli, secret steak sauce, tossed greens, tomato, applewood bacon, onion ring, butter toasted brioche

BLACK BEAN BURGER [V] | 18

Lettuce, tomato, red onion, guacamole, lime aioli, brioche bun

BURGERS SERVED WITH CRISPY FRIES

TURKEY CLUB | 17

Smoked turkey, mixed greens, tomato, onions, bacon, garlic aioli, toasted multigrain bread, house chips

PROSCIUTTO & MOZZARELLA PANINI | 16

Sliced prosciutto, fresh mozzarella, basil pesto, balsamic glaze, marinara sauce, rosemary ciabatta, house chips

PORK BELLY TACOS | 18

Braised pork belly, avocado, radishes, salsa verde, queso fresco, corn tortillas, house chips

FRENCH DIP SANDWICH | 24

Sliced ribeye, caramelized onions, gruyere cheese, baby arugula, creamy horseradish, au jus, baguette roll, house chips

AVOCADO CHICKEN MELT | 17

Chicken salad, avocado, pepper-jack cheese, chipotle ranch, butter toasted sourdough bread, house chips

CHICKEN CHEESESTEAK | 18

Fried onions and peppers, cooper sharp, spinach, pepperoncini peppers, garlic toasted hoagie roll, house chips.

GRILLED VEGETABLE WRAP [V] | 16

Zucchini, squash, hummus, red onions, asparagus, fresh mozzarella, baby spinach, flour tortilla, house chips

CRAB CAKE SANDWICH | 25

Broccoli, fennel slaw, Old Bay aioli, sliced tomato, butter toasted bun, house chips

LUNCH SIDES

ONION RINGS [V] 6 / CRISPY FRIES [V] 6 / SIDE OF FRUIT [GF/V] 6
SWEET POTATO FRIES [V] 6 / SEASONAL VEGETABLE [GF/V] 12

Please inform your server of any food allergies. Prices subject to 20% service charge and NJ state tax. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food born illness, especially if you have certain medical conditions.*