



Danville Golf Club

Starters

Firecracker Shrimp

crispy battered shrimp tossed in a creamy-spicy sauce served over a bed of lettuce topped with diced green onion 13

Coconut Shrimp

six large shrimp coated in coconut, fried and served with an apricot chili sauce 14

***Ahi Tuna Sashimi**

served over a bed of shredded lettuce with sriracha, wasabi, and soy sauce 15

Southwest Chicken Egg Rolls

three egg rolls stuffed with chicken, black beans, corn, monterey jack cheese, chopped spinach, red bell peppers, and served with southwest ranch 12

Quesadilla

your choice of steak or chicken, bacon, avocado, tomato, onion, and smothered in cheese served with salsa, and sour cream 13

Onion Petals

battered onion strips served with southwest ranch 9



Soup & Salads

Soup Du Jour

cup 7 bowl 11

DGC's The House

fresh spring greens, tomato, cucumber, onions, cheese, and croutons 10 with entrée 4

The Wedge

crisp iceberg, tomato, cucumber, bacon, and danish bleu cheese crumbles with bleu cheese dressing and cracked black pepper.

11 with entrée 6

Classic Caesar Salad

romaine, parmesan, croutons, cracked pepper, and caesar dressing 10 with entrée 4

Crunchy Asian Mandarin Salad

romaine, iceberg and cabbage mix, carrots, green onions, mandarin oranges, almonds, red peppers, crispy wontons, and sesame ginger dressing 11

Summer Berry

romaine and spinach mix, fresh strawberries and blueberries, pepitas, feta cheese, raspberry vinaigrette 12

Add to any Salad:

Grilled Chicken 6 / Shrimp 8 / *Grilled Salmon 10

Flatbreads

Carnivore

chopped chicken breast, bacon, ham, sausage, pepperoni, and mozzarella cheese 14

Mediterranean Veggie

spinach, tomato, mushrooms, red onion, kalamata olives, crumbled feta, pesto 12

Tuscan Chicken

chopped chicken breast, sundried tomatoes, red peppers, spinach, artichoke hearts and alfredo sauce 13

Dressings: Ranch, Paris, Bleu Cheese, 1,000 Island, French, Honey Mustard, Italian, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Oil & Vinegar

Main Event

includes two sides of your choice (excludes composed dishes)

***Filet Mignon**

char-grilled six-ounce filet mignon, cooked to your liking 40

***Grilled Ribeye**

char-grilled twelve-ounce ribeye, cooked to your liking 40

***Tenderloin Medallions 8oz**

char-grilled, topped with mushroom marsala sauce. 27

***Blackened Tuna Steak**

pan seared thinly sliced, served rare with mango salsa and soy sauce 25

***Corvina Romana**

pan seared fillet over a parmesan risotto, topped with sauteed spinach, feta, and an herb butter sauce 29

***Creamy Spinach Stuffed Salmon**

7 oz. atlantic salmon stuffed with rich creamy parmesan, spinach and artichoke 32

Shrimp & Scallop Linguine

sauteed shrimp and bay scallops tossed in white wine garlic butter sauce over linguine pasta and parmesan panko with pinenuts 22

Creamy Tuscan Chicken Pasta

grilled chicken, linguine pasta, sun-dried tomatoes, spinach, artichoke hearts and roasted garlic in a white wine cream sauce 20

Japanese Hibachi Chicken or Shrimp

served with fried rice, sauteed vegetables, and two spring rolls 20.5 chicken and shrimp 25

Build Your Fresh Catch

Atlantic Salmon 30 / Corvina 30

Grouper 32 / Sea Bass 40 (pre-order only)

Sauce Options

simply blackened / pecan bourbon /
lemon caper butter / herb pesto / mango salsa

Small Plates

Shrimp & Scallop Scampi

sauteed shrimp and bay scallops tossed in garlic butter sauce. Served over parmesan risotto with fresh mixed vegetables 16

Chicken Marsala

grilled, topped with mushroom marsala sauce. Served over parmesan risotto with fresh mixed vegetables 14

***Beef Tenderloin 4oz**

grilled, topped with mushroom marsala sauce. Served over parmesan risotto and fresh mixed vegetables 16

Sides

French Fries

Sweet Potato Fries

Parmesan Baby Potatoes

Baked Potato

Baked Sweet Potato

Steamed Broccoli

French Green Beans

Sautéed Mixed Vegetables

Parmesan Risotto

Fruit Cup

Bacon Mac +2

Please ask about our gluten-free options!

*consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illnesses

Handhelds

one side of your choice (gluten free bun available)

Caribbean Baja Fish Tacos (3)

blackened seasonal white fish, shredded cabbage, mango salsa, cilantro and zesty lime aioli 15

Firecracker Shrimp Tacos (3)

crispy battered shrimp tossed in a creamy-spicy sauce, flour tortillas, lettuce, tomato, zesty lime aioli, topped with green onions 15

Firecracker Grouper

fresh grouper fillet fried golden brown served with coleslaw, firecracker sauce on a brioche bun 18

The Birdie

sliced turkey, bacon, and cheddar, three mustard aioli on brioche toasted to a melt 13

Reuben

corned beef, swiss cheese, sauerkraut, russian dressing between grilled rye bread 14

Nashville Hot Chicken Sandwich

fried chicken breast with hot and sassy sauce, mayo, and pickle on a toasted brioche roll 13

Chicken Fresco

grilled chicken breast, melted mozzarella over spinach and tomatoes, finished with balsamic glaze 14

***DGC Cheeseburger**

angus sirloin and chuck blend patty grilled to your liking with choice of condiments, served with lettuce, tomato, and onion 13

***French Dip Burger**

angus sirloin and chuck blend patty grilled, topped with provolone cheese, caramelized onions, mayo, and au jus 14

Southwest Black Bean Burger

grilled veggie burger served on a toasted brioche bun with southwest ranch sauce, tomato, lettuce, and onion 14

Philly Cheesesteak Supreme

shaved beef rib-eye, sauteed onions, mushrooms, peppers, melted white american cheese, lettuce, tomato, mayo, toasted hoagie roll 14