



## BRUNCH

### Smoked Salmon 14

Bagel, Tomato, Onion, Capers, Whipped Cream Cheese

### Ryder\* 17

Eggs, Hash Browns, Toast, Choice of One Breakfast Meat

### SW Breakfast Bowl\* 16

Fried Egg, Black Bean Relish, Quinoa Hash, Cheddar Jack  
• Choice of: Ice House Brisket, Bison, Canadian Bacon

### Country Omelet\* 17


Nueske's Canadian Bacon, Asparagus Tips, Caramelized Onion,  
Brazos Cheddar, Avocado, Hash Browns, Toast  
• Substitute Egg Whites or Just Eggs for a Plant-Based Option

### Buttermilk Pancakes 15

Strawberry Glaze, Cinnamon Whip, Maple Syrup

Gluten-friendly bread available upon request



Gluten-Friendly |  Vegetarian

*\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.*

*A 20% service charge will be added to all parties of 8 or more.*

# RYDER CUP GRILLE



**Lemon Fruit Tart**

10

Lemon Curd, Fresh Berries, Whipped Cream

**Stance Coffee**

3.5

Decaf or Regular

**Numi Tea**

4.5

**Soft Drink**

4

Pepsi, Pepsi Zero, Dr Pepper, Starry, Water,  
Ginger Ale, Lemonade

