

The Havens Country Club

DINNER MENU

STARTERS & SHAREABLES

✦ THCC Favorite
(GF) Gluten Free

SOUP OF THE DAY cup 7 / bowl 9

GREEK FRIES 9

greek seasoning, tzatziki, feta cheese, parsley

CHICKEN ASADA NACHOS 15

molten cheddar cheese sauce, black beans,
grilled marinated chicken, pickled jalapenos,
sour cream, pico de gallo, cilantro

CRISPY BRUSSELS SPROUTS & CAULIFLOWER 11

chili lime glaze, sliced almonds, bourbon smoked sea salt

MEDITERRANEAN MEZZE BOARD 25

apricot falafel, baba ganoush, tzatziki, radish,
peppadew, herbed feta cheese, kalamata olives, naan

✦ **SHISHITO PEPPERS** 13

smoked pork belly, ginger, soy, garlic, togarashi

✦ **THCC WINGS** 16

choice of bourbon bbq, buffalo sauce, smokey-bacon-bleu cheese

AHI POKE NACHOS 18

shoyu, white soy, furikake, wakame seaweed salad,
avocado, sesame seed, taro chip

CUBAN SHORT RIB ROPA VIEJA TACOS 20

two slow braised short rib tacos, consomme,
monterey jack cheese crusted corn tortillas, salsa rojo,
avocado, lime, tortilla chips

WAGYU SLIDERS 15

bacon tomato jam, cheddar cheese, brioche bun

JUMBO SHRIMP COCKTAIL (GF) 21

tequila cocktail sauce, lemon wedge

FRITTO MISTO 21

fried shrimp, calamari, broccolini,
delicata squash, calabrian chili aioli, charred lemon

GARDEN

add grilled chicken 6 / shrimp 6 / salmon 8

✦ **THCC PEAR SALAD (GF)** app 8 / entrée 13

butter lettuce, crumbled bleu cheese,
candied walnuts, sweet onion dressing

CLASSIC CAESAR SALAD app 7 / entrée 12

romaine, garlic crouton, shaved parmesan

WINTER HARVEST SALAD 16

salanova mix, roasted butternut squash,
dried cranberries, toasted pepitas, goat cheese,
pomegranate seeds, apple cider vinaigrette

SO CAL COBB SALAD 20

grilled chicken, romaine, applewood bacon,
hardboiled egg, cherry tomato, smoked blue cheese,
avocado, red onions, green goddess dressing

HEIRLOOM TOMATO & MOZZARELLA SALAD 18

micro basil, pomegranate seeds,
cranberry marmalade, croissant crostinis

BOWLS & MORE

VEGAN RICE NOODLE BOWL 16

rice noodles, edamame, bean sprouts, bell peppers,
mushrooms, carrots, napa cabbage, basil, mint,
korean pepper sauce

✦ **AHI POKE BOWL** 21

sushi rice, krab, cucumber, mango, edamame,
avocado, seaweed, eel sauce, dried nori, spicy mayo

GRILLED SHRIMP TACOS 18

tiger shrimp, flour tortilla, pickled red onion,
radish, jicama slaw, avocado, queso fresco, green onion verde crema,
pico de gallo, refried beans

CHEESE QUESADILLA 10

flour tortilla, sour cream, pico de gallo, salsa
add avocado 1 / add seasonal vegetable medley 3 / add roasted chicken 4

SANDWICHES & WRAPS

choice of french fries or onion rings, upgrade to greek fries 3

THE HAVENS BURGER 15

add bacon 1

½ lb angus burger, mayo, white american cheese, lettuce,
tomato, caramelized onion, pickle, sesame seed bun

THE HAVENS CLASSIC CLUB 18

turkey, ham, bacon, cheddar cheese, lettuce,
tomato, red onion, mayo, sourdough bread

CLASSIC FRENCH DIP 19

prime rib, caramelized onion, swiss cheese,
horseradish cream, au jus, hoagie roll

BEER BATTERED FISH SANDWICH 19

fresh wild caught cod, remoulade, tomato, bibb lettuce,
red onion, kohlrabi apple coleslaw, kaiser bun

GREEK CHICKEN WRAP 16

naan, marinated grilled chicken, tzatziki,
tomatoes, cucumbers, bibb lettuce, red onions, kalamata olives

APRICOT FALAFEL WRAP 16

naan, apricot falafel, tzatziki, tomatoes,
cucumbers, bibb lettuce, red onions, kalamata olives

PASTA

FOUR-CHEESE RAVIOLI 26

wild mushroom madeira ragu, beech & maitake mushrooms,
baby kale, butternut squash, pecorino romano cheese

CHICKEN

PAN SEARED JIDORI CHICKEN 25

whipped potatoes, nante's carrots,
charred brussels sprouts, pinot noir peppercorn marmalade

RED MEAT

✦ **CLASSIC MEATLOAF** 26

whipped potatoes, haricot verts, bacon gravy

MERLOT BRAISED SHORT RIB 30

slow braised short rib, creamy parmesan rosemary polenta,
honey balsamic glazed brussels sprouts, tabasco fried leeks, braising jus

ANGUS FILET MIGNON 41

8 oz. filet, roasted garlic puree, roasted thumbelina carrot, bordelaise, whipped potatoes

CHAR GRILLED BISON NEW YORK STRIP 50

14 oz. new york strip, dolce piemonte, gorgonzola whipped potatoes,
grilled nante's carrots, black garlic chimichurri

SEAFOOD

SEAFOOD JAMBALAYA 34

tiger shrimp, bay scallops, clams, andouille sausage,
saffron rice, holy trinity, shellfish consomme, mustard greens

GRILLED SPANISH OCTOPUS 32

sous vide creamer potatoes, parsley lemon, shallot, ginger,
garlic, sea salt, capers, chorizo oil, romesco sauce

MISO GLAZED SALMON (GF) 34

pickled ginger rice, sesame spinach, broccolini

