

MASTERS WEEK

Main Dining Room ~ Lunch Menu

Starters

Soup D Jour

CAB Beef Chili

Cheddar Cheese, Red Onion,
Sour Cream. Cup/Bowl

Chicken Tortilla Soup

Cup/Bowl

Salads

The Reserve Chicken Apple Salad

Chopped Romaine, Cheddar Cheese, Tomatoes, Bacon,
Toasted Sunflower Seeds, Grilled Chicken Breast,
Apple Vinaigrette.

Poached Pear Salad

Field Greens, Red Wine Poached Pear, Goat Cheese,
Candied Walnuts, Red Wine Vinaigrette.

Burratta Caprese Salad

Arugula, Warm Burratta Cheese, Heirloom Tomatoes,
Toasted Pine Nuts, Pesto Balsamic Reduction.

Cobb Salad

Chopped Romaine, Grilled Chicken, Tomatoes, Bacon, Eggs,
Bleu Cheese, Avocado, Buttermilk Ranch Dressing.

Taco Salad

Crispy Tortilla Shell, Shredded Romaine,
Tomatoes, Red Onion, Black Beans, Roasted Corn,
Red Bell Peppers, Pickled Jalapeños, Grilled Chicken,
Cilantro Vinaigrette.

Sandwiches

BYO Deli Board

Turkey, Ham, Bacon, Chicken Salad, Tuna Salad, Egg Salad,
Lettuce, Tomato, Onion, Avocado. Mayo, Mustard, Herb Aioli.
9 Grain Wheat, Sourdough, White, Rye, Gluten Free, Spinach Wrap.

Plantation Burger

CAB Short Rib and Brisket Blend, Lettuce, Tomato, Onion, Club
Made Pickles, Cave Aged Cheddar, Hawaiian Bun,
Special Sauce.

Prime Rib French Dip

Sliced Prime Rib, Caramelized Onions,
Provolone Cheese, Hoagie Roll, Au Jus.

Grilled Salmon Wrap

Grilled Atlantic Salmon, Shredded Lettuce,
Pico de Gallo, Avocado, Pepper Jack Cheese, Spinach Wrap.

Asian Chicken Sandwich

Ginger Glazed Chicken, Daikin and Mango Slaw,
Sweet Soy Aioli, Steam Bun.

Smoked Brisket Sandwich

Smoked Beef Brisket, Country Coleslaw, Bourbon BBQ,
Crispy Onions, Hawaiian Bun.

Entrées

Honey Pecan Fried Chicken

Buttermilk Fried Chicken, Country Mashed Potatoes,
Collard Greens, Honey Glaze, Candied Pecans.

Smoked Brisket Platter

Sliced Smoked Beef Brisket, Carolina BBQ Sauce,
Southern Mac and Cheese, Potato Salad, Hawaiian Rolls.

