

COLD-PRESSED

Immunity Sunrise	15
pineapple, carrot, ginger, turmeric, lemon	
Green Vitality	15
cucumber, celery, romaine, kale, spinach, apple, ginger, lemon	
Golden Squeeze	15
Wynn's Signature freshly squeezed orange juice	

DAYBREAK SIPS

Victory Lap SIGNATURE BLOODY MARY	22
Belvedere Vodka, Wynn Signature Bloody Mary mix, sriracha gastrique, habanero hot honey salt	
Transfusion GOLF'S ICONIC CLUBHOUSE CLASSIC	22
Tito's Vodka, grape juice, Fever-Tree Ginger Ale, lime	
Cliff House Mimosa	21
choice of peach, orange, or guava	

LIGHTER FARE

Blueberry Smoothie Bowl	23
mango, banana, puffed wild rice granola, almond butter, manuka honey	

Smoked Salmon Plate*	28
charred tomatoes, pickled red onions, dill cream cheese, toasted bagel	

Avocado Toast	26
grilled sourdough, whipped lemon ricotta, cucumber, spicy chili crunch ADD ORGANIC EGG* 6	

SUNRISE SELECTIONS

Sticky Toffee Pancakes	25
medjool dates, crème fraîche, gooey toffee sauce, smoked sea salt	
Grilled Chicken Omelet	27
housemade Boursin, spinach	
B.E.C. Breakfast Sandwich	25
peppered bacon, fluffy eggs, aged white cheddar, chipotle honey aioli	
Cliff House Benedict	28
poached eggs, housemade Canadian bacon, hollandaise, spinach, crispy hash browns ADD SMOKED SALMON* 16, SHRIMP* 13	

Beef Birria Breakfast Burrito	28
scrambled eggs, black beans, crushed avocado, consommé, sour cream, served enchilada style	

Three Eggs Your Way*	31
choice of applewood smoked bacon, chicken apple sausage or Canadian bacon, roasted tomato, toast *IMPOSSIBLE SAUSAGE AVAILABLE UPON REQUEST	

Milk Bread French Toast	26
lemon curd, blackberry compote, oat streusel	

Shrimp and Grits	26
poached egg, parsley, Creole étouffée sauce	

SIDES

SEASONAL FRUIT & BERRIES	14
APPLEWOOD SMOKED BACON	11
CHICKEN APPLE SAUSAGE	11

COUNTRY PORK SAUSAGE	11
CRISPY HASH BROWNS	10
TOAST	5
AVOCADO	9

SHARABLES

Bigeye Tuna Aguachile*	28
tangerine, avocado, habanero, cilantro, plantain chips	
Queso Blanco Nachos	27
beef birria, fire roasted salsa, avocado, scallions	

Crispy Chicken Tenders	24
yuzu kosho honey, herbed ranch	
Caramelized Onion Dip	20
kettle chips, buttery pretzel sticks, baby carrots	
ADD OSSETRA CAVIAR* 195	

“Tee House”	23
Prime Rib Sliders	
red onions, raclette cheese, horseradish sauce	

MAINS

Korean Fried Chicken Sandwich	28
spicy gochujang glaze, shaved cabbage, yuzu aioli	
Slow Roasted Turkey Stack	29
applewood smoked bacon, “NYC Deli” slaw, herbed aioli, sourdough bread	

Grilled Steak “Sando”	45
72-hour marinated American wagyu steak, charred red onions, tomato chimichurri	

Grazing Star American Wagyu Burger*	38
LTO, Comté cheese, brioche bun, black truffle aioli	
Faroe Island Salmon*	39
cauliflower purée, charred lemon, heirloom tomatoes, garden basil	

ADD SEASONED WAFFLE FRIES 12, STEAKHOUSE FRIES 12, GARDEN SALAD 11

SOUP & SALADS

Chicken Noodle Soup	17
campanelle pasta, traditional vegetables	

Chopped Wedge Salad	26
baby gem, blue cheese, bacon, avocado, sun-dried tomatoes, red onion, black olives, creamy balsamic ADD CHICKEN 12, STEAK* 21 , SALMON* 16	

Little Gem Caesar Salad	24
lemon-tahini Caesar dressing, scallion butter sourdough croutons	
ADD CHICKEN 12, STEAK* 21 , SALMON* 16	

SWEET ENDINGS

“New York Style” Cheesecake	15
blackberry sauce, seasonal fruit	

The 19 th Hole	17
chocolate layer cake, raspberry jam, fior di latte ice cream	

By The Scoop	6
vanilla ice cream, chocolate ice cream, or pineapple sorbet	

ALL EGGS ARE FROM CHINO VALLEY ORGANIC FARMS. *CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS. IMPOSSIBLE™ IS A REGISTERED TRADEMARK OF IMPOSSIBLE FOODS INC.