



DINNER MENU
Served Tues-Sun 3pm-Close

THE FIRST SWING

The Lakeside Calamari \$18

Crisp golden calamari paired with tangy pepperoncini and served alongside a bold arrabbiata sauce for the perfect balance of heat, zest, and crunch.

Bruschetta al Ricotta \$15

Whipped ricotta on toasted crostini with tomato, basil, and balsamic reduction

The 19th Hole Sliders \$17

Premium Wagyu beef sliders topped with Gruyère cheese, savory bacon jam, and black garlic aioli for a perfect mix of rich, smoky, and bold flavors.

Truffle Trophy Fries \$14

Crisp, golden skinny fries tossed with shaved Parmesan and a drizzle of aromatic truffle oil, creating the perfect balance of indulgence and crunch. Served with a zesty Cajun dipping sauce that adds just the right kick

FRESH FROM THE GARDEN

Sweetwater Signature Salad \$14

Greens with dried cranberries, crumbled feta, and candied pecans, tossed in balsamic vinaigrette

Blue Wedge \$15

Crisp iceberg with blue cheese crumbles, cherry tomatoes, and green onion bacon

Coastal Tuna Bowl \$21

Rice with cucumber, onion, crab, avocado & wakame. Pickled ginger, sesame-soy & spicy mayo

Classic Caesar \$14

Romaine hearts, garlic croutons, shaved parmesan, & a parmesan crisp with creamy Caesar dressing

FROM THE HEARTH

The Margherita Manor \$14 | \$19

Classic Italian-style pizza with vine-ripened tomato, fresh mozzarella, garlic, basil & EVOO

Sweetwater Carnivore \$14 | \$19

Hearty pepperoni, sausage, smoked bacon, ham, and ground beef with a spicy chili flake finish

The Supreme Slice \$14 | \$19

Fully loaded with pepperoni, sausage, ham, mushrooms, bell peppers, onions, & olives

The Rough & Smoky \$14 | \$19

Smoky barbecue sauce layered with tender grilled chicken, melted cheeses, and red onions. Fresh jalapeños bring a lively kick, while cilantro adds a bright finish

*Crafted with care by Chef Johnny and the Sweetwater Culinary Team.
Please inform your server of any allergies, and be sure to ask about today's specials.*



DINNER MENU

SIGNATURE STACKERS

*Crafted with hearty 8oz patties and served with your choice of classic sides –
Crispy fries, sweet potato fries, golden onion rings, or seasoned Sidewinders.*

The Caddyshack Classic \$17

An elevated take on the all-American cheeseburger. Topped with melted American cheese, crisp lettuce, vine-ripened tomato, sliced onion, & a crunchy dill pickle

The Garden Harvest \$19

A hearty black bean burger layered with creamy mozzarella, fresh spinach, ripe tomato, and silky avocado

The Birdie Royale \$19

Golden, crispy chicken layered with nutty Gruyère cheese, crisp napa slaw, and a rich black garlic aioli

TIDES OF FLAVOR

Crab Cake Duet \$30

Seared lump crab cakes with creole remoulade and a petite spring mix salad

Bayou Redfish Jambalaya \$37

Blackened redfish over andouille jambalaya with peppers, onions, and lemon butter sauce

Chilean Seabass Royale \$45

Oven-roasted seabass over garlic potatoes and wilted spinach with lemon butter

Sweetwater Salmon \$37

Pan-seared salmon served over buttery mashed potatoes with tender asparagus, finished in a silky white wine butter sauce.

CLASSIC WITH A TWIST

Gulf Coast Alfredo \$35

Fettuccine tossed in Cajun cream with Gulf shrimp, crab, and crawfish

The Green Jacket Primavera \$28

Fresh mushrooms, tomato, spinach, broccoli, and asparagus tossed in a lively arrabbiata sauce

Chicken Marsala Classico \$30

Sautéed chicken with mushrooms and garlic in marsala wine sauce over spaghetti

THE SIGNATURE CUT

Country Club Chicken-Fried Ribeye \$28

Hand-breaded ribeye steak over creamy mashed potatoes and broccolini, finished with black pepper country gravy

The 18th Hole Ribeye \$52

18oz bone-in ribeye grilled to perfection with garlic butter, roasted potatoes, and asparagus

Fairway Strip \$42

New York Strip with herb-roasted potatoes, asparagus, and a fresh chimichurri finish

Filet Mignon Reserve \$47

Center-cut filet with demi-glace, served with roasted potatoes and asparagus

Portobello Plate (V) \$25

Grilled marinated Portobello mushroom over jasmine rice and sautéed broccolini

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