

LUNCH

STARTERS

Chef's Daily Inspired Soup | 8

Russet Potato Soup | 8

Hook's Cheddar / Nueskes Bacon /
Chef's Garden Chives

MAC House Salad | 9

Mixed Greens / Tomatoes / Cucumbers / White

WHOLE30

Emphasizing whole foods, elimination of sugar, alcohol, grains, legumes, soy and dairy.

Baby Gem Salad | 15

Avocado / Roasted Peppers / Heirloom Beets /
Sunflower Seeds / White Balsamic Vinaigrette
Add: Chicken 6 | Salmon 9

Prime Flat Iron Steak Frites | 36

Maitre d' Butter / House Cut Fries / Truffle Dijon
Aioli

Sesame Seared Salmon | 24

Stir Fried Vegetables / Ginger Miso Broth /
Crispy Rice Noodles

GREENS

Grilled Chicken Chopped Salad | 18

Grilled Chicken / Romaine / Iceberg / Red Cabbage /
Hard Boiled Eggs / Tomatoes / Cucumbers / Blue
Cheese / Bacon / Scallions / Buttermilk Ranch

Blackened Salmon Salad | 22

Baby Spinach / Pea Tendrils / Toasted Almonds /
Julienne Carrots / Water Chestnuts / Scallions / Ginger
Soy Vinaigrette

Warm Brussels Sprouts Salad | 14

Toasted Almonds / Feta Cheese / Amaranth Seeds /
Dried Cranberries / Edamame / Greek Yogurt Dressing

HANDHELDS



Chicken Avocado Club | 18

Toasted PQB Multi Grain / Grilled Chicken Breast /
Applewood Bacon / Avocado / Baby Gem Lettuce /
Heirloom Tomatoes / Dijonaise

MAC Burger | 19

Griddled 8oz Angus Patty / Bacon Shallot Jam / House
Pimento / Crispy Pickled Onions / Burger Sauce

Open Faced Burrata | 18

Grilled PQB Ciabatta / Arugula / Heirloom Tomatoes /
Basil Pesto / 25yr Balsamic

CHEF SPECIALTIES

Seared Jumbo Sea Scallops | 32

Wild Mushrooms / Braised Kale / Lemon Cream

Pappardelle Pomodoro | 19

House Made Tomato Basil Sauce / Roasted Vegetables /
Grana Padano

Add: Grilled Chicken 6 | Salmon 9 | Shrimp 9

Broccoli MAC & Cheese | 16

Hook's Cheddar / Butter Kase / Baby Spinach / Roasted
Peppers

Add: Grilled Chicken 6 | Salmon 9 | Shrimp 9

Moroccan Vegan Bowl | 24

Rancho Gordo Lentils / Seasoned Impossible Meat / Roasted
Vegetables / Spicy Pepper Puree

Chef's Daily Inspired Featured Entree | MP

ADD A SIDE

Roasted Vegetables | 7

Fresh Fruit | 8

House Cut Fries | 6

House Made Chips | 6

O.N.E MEMBERS | DINE IN ONLY

Choose One

Hogan's Half Sandwich and Soup

Chef's Daily Inspired Sandwich and Soup

Chef's Featured Salad of the Day

Add: Grilled Chicken 6 | Salmon 9 | Shrimp 9

Chef's Daily Inspired Featured Entree

THE BAR

Beers, Ciders, Seltzers

Draft

Blue Moon, Belgian White, 5.4% | 6
Goose Island IPA, Chicago, 5.9% | 7
Old Irving Breweing, Beezer, DDH IPA, Chicago, IL 6.9% | 7
Goose Island BCS, Imperial Stout Aged in Bourbon Barrels, Chicago, IL 14.8% | 12
Founder's All Day IPA, Michigan 4.7% | 6
New Belgium Fat Tire, Amber Ale, CO, 5.2% | 6
Brickstone Brewery, Haz'd Juice, Hazy IPA, IL 6.7% | 7
Founder's KBS Espresso Ale, MI, 12%, Brewed w/ Coffee and Chocolate, Oak Aged | 10
Miller Lite, Milwaukee, WI 4.2% | 5

Bottles and Cans

Coors Light, Lager, CO 4.2% | 5
Founder's Solid Gold Amber, MI 4.4% | 6
Cigar City Jai Alai IPA, Tampa, FL 7.5% | 7
Lagunitas Little Sumpin' Sumpin' Ale, Chicago, IL 7.5% | 7
Lagunitas IPA, India Pale Ale, Chicago, IL 6.2% | 7
Goose Island 312 Urban Wheat Ale, Chicago, IL 4.2% | 6
New Belgium Voodoo Ranger Juicy Haze IPA, CO 7.5% | 7
Sam Adams Boston Lager, Boston, MA 5.0% | 6
Corona Extra Pale Ale, Mexico 4.6% | 5
Heineken, Pilsner, Amsterdam, NLD 5.0% | 6
Guinness Draught, Stout, Ireland 5.0% | 7
Blue Moon White Belgian Wheat, Denver, CO 5.4% | 6
Stella Artois, Pilsner, Belgium 5.2% | 7
Bud Light, Lager, St. Louis, MO 4.2% | 5
Amstel Light, Lager, Amsterdam 4.0% | 5
White Claw Seltzer, Hard Seltzer, MO 5.0% | 5
Cigar City Jai Low, IPA, FL 4.0% | 7
Heineken 0.0, Non Alcoholic Pilsner, Amsterdam, NLD 0.0% | 4

Wine by the Glass

Sparkling

Bertrand, Cremant Jefferson, Brut Rose, France 10/40
Avisi Prosecco, Italy 11/44
Taittinger Brut "La Francaise", Reims 20/76

Whites

Castello San Angelo Pinot Grigio, Italy 14/56
MAN Sauvignon Blanc, Marlborough h 12/48
CSM Riesling, Washington 10/40
Chalk Hill Chardonnay, Russian River 13/52

Rose

Bertrand Cote de Roses, Rose, France 12/48

Reds

Hope Family Cabernet Sauvignon Blend, Paso, 15/60
TalbotKali Hart Pinot Noir, Monterey 12/48
Alta Vista, Malbec, Mendoza 11/44
Banfi, Chianti Classico Riserva, Tuscany 12/48

Craft Cocktails

Ginger or Mary Ann | 13

absolute vodka, lavender liqueur, lemon, black pepper

The Beave | 11

botanist gin, lime, strawberry, fever tree tonic

NORM! | 13

high west bourbon, ginger liqueur, lemon, simple syrup, peycharud's, mint

The Fonz | 14

mount gay eclipse rum, chartreuse, blackberry, sage, lemon, angostura

I Love Lucy | 11

casamigos blanco tequila, grilled pineapple, orange, lime

Marsha Marsha Marsha | 13

aperol, fleur de mer rose, soda, strawberry

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48205 0320 SS