

# The Havens Country Club

✦ THCC Favorite  
(GF) Gluten Free

## Lunch Menu

### STARTERS & SHAREABLES

**SOUP OF THE DAY** cup 7 / bowl 9

**TRUFFLE PARMESAN FRIES** 9

white truffle oil, parmesan cheese, parsley, roasted garlic & caramelized shallot aioli

**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

**ORTEGA CHILI & FIRE ROASTED TOMATO QUESO DIP** 14

house made tortilla chips

**ANDOUILLE SAUSAGE & WHITE CHEDDAR HUSH PUPPIES** 13

roasted green tomato old bay remoulade

**BLACKENED AHI TUNA (GF)** 18

seared ahi tuna, shaved daikon radish, avocado, wasabi yuzu aioli

**SHORT RIB POUTINE** 18

crispy potatoes wedges, cheese curds,

caramelized onion short rib brown gravy, monterey jack cheese, parsley

**WAGYU SLIDERS** 15 ✦

bacon tomato jam, cheddar cheese, brioche bun

**MEXICAN SHRIMP COCKTAIL (GF)** 18

clamato, cucumber, red onion, avocado, tomato, cilantro, lime juice, tortilla chips

**LEMON PEPPER PANKO SHRIMP** 18 ✦

tabasco lemon aioli, sweet chili garlic sauce

**THCC WINGS** 16

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

### GARDEN

*add grilled chicken 6 / shrimp 6 / salmon 10 / blackened ahi 12*

**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 croutons, shaved parmesan

**ROASTED ACORN SQUASH & ARUGALA SALAD** 18

shaved asiago cheese, dried apricots, red onions, toasted pumpkin seeds, blueberries, whole grain honey mustard vinaigrette

**SO CAL COBB SALAD (GF)** 20

grilled chicken, romaine, applewood bacon, hard boiled egg, cherry tomatoes, smoked blue cheese, avocado, red onions, green goddess dressing

**ITALIAN COUSCOUS SALAD** 18

herb couscous, baby spinach, cherry tomatoes, red onions, fresh mozzarella, kalamata olives, pepperoncini, sundried tomato oregano vinaigrette

### BOWLS & MORE

**VEGAN RICE NOODLE BOWL (GF)** 16

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

*add grilled chicken 6 / shrimp 6 / salmon 10 / blackened ahi 12*

**AHI POKE BOWL** 21

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

**CRISPY MAHI FISH TACOS** 18

mexican lager battered mahi, citrus pineapple coleslaw, avocado, pickled red onion, queso fresco cheese, chipotle lime crema, flour tortillas, refried beans

**CHEESE QUESADILLA** 10

flour tortilla, sour cream, pico de gallo, salsa

*add avocado 1 / add seasonal vegetable medley 3 / add roasted chicken 6*

### SANDWICHES

*choice of french fries or onion rings, upgrade to truffle parmesan 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 AND CHIPS** 19 ✦

mexican lager battered cod, citrus pineapple coleslaw, potato wedges, cilantro chili remoulade

**BUTTERMILK FRIED CHICKEN SANDWICH** 16

crispy fried chicken thigh, house made frank's red hot dill pickle chips, shredded lettuce, roasted garlic smoked paprika aioli, sesame seed brioche bun

**TORTA DE AGUACATE** 17

mexican lager battered avocado, refried beans, pickled red onions, sliced tomatoes, shredded lettuce, queso fresco, chipotle lime aioli

**CHEDDAR BACON TURKEY MELT** 19

sliced turkey, cheddar cheese, applewood smoked bacon, tomatoes, avocados, sourdough bread, cranberry dijonaise

**ITALIAN SUB** 19

salami, capicola, mortadella, provolone cheese, red onions, sliced tomatoes, shredded lettuce, giardiniera aioli, red wine oregano vinaigrette, toasted french roll

### DESSERT

**THCC SUNDAE (GF)** 8 ✦

walnut covered ice cream, whipped cream, chocolate sauce

**CHOCOLATE CRÈME BRÛLÉE** 9

crisp sugar crust, fresh berries

**THE HAVENS MUDD PIE** 10

ice cream cake, oreo crust, almonds, caramel drizzle

**BRIOCHE BREAD PUDDING** 9

vanilla crème anglaise

BEER

BOTTLED / CANNED BEER

COORS LIGHT 4  
 BUD LIGHT 4  
 MILLER LITE 4  
 MICHELOB ULTRA 4

CORONA 5  
 MODELO 5  
 PACIFICO 5  
 SIERRA NEVADA PALE ALE 5

HEINEKEN 5  
 GUINNESS STOUT 6  
 BLUE MOON 5  
 KARL STRAUSS HAZY 6

SELTZER

WHITE CLAW 6

NON-ALCOHOLIC

HEINEKEN N.A 5

DRAFT BEERS

BLACK PLAGUE GOTHICA 7  
 THE HAVENS BLONDE ALE 7  
 KARL STRAUSS RED TROLLEY 7  
 BURGEON TREEVANA IPA 8

WINE BY THE GLASS

SPARKLING / WHITE

NV HENRI MARCEL ELYSEE blanc de blancs | France.....6/22  
 NV CREMANT D' ALSACE sparkling brut | Italy.....10/38  
 NV JOSH PROSECCO sparkling wine | Italy.....8/30  
 2023 BARONE FINI VALDADIGE DOC pinot grigio | Italy aromas of floral, lemon mist with ripe juicy flavors of honeydew and apple.....8/30  
 2023 FALLBROOK sauvignon blanc | California intense grapefruit and tropical fruit aromatics.....7/26  
 2019 CHATEAU CAL-A-VIE rose | South Coast bouquet of papaya, citrus, melon, and a hint of lavender.....13/50  
 2021 FALLBROOK chardonnay | California notes of rich fruit and oak flavors are balanced with a note of crisp acidity.....7/26  
 2023 ROMBAUER chardonnay | Napa Valley apple, peach, and tropical fruit flavors weave together in a nice range of flavors that linger.....13/50  
 2023 WHITE HAVEN sauvignon blanc | New Zealand bright character meets balanced structure, with flavors of passionfruit, lemongrass, and white peach.....10/38  
 2021 SONOMA CUTRER chardonnay | Russian River balanced notes of pineapple, bosc pear, dominant lemon and mineral flavor.....11/42

RED

2022 LAIRD pinot noir | Edna Valley subtle tannins, flavors that include hibiscus, cranberry and brown sugar.....10/38  
 2021 ROMBAUER zinfandel | Napa Valley aromas of blackberry and raspberry meld with clove and spice; blackberry jam, plums and vanilla flood the palate.....14/54  
 2022 FALLBROOK merlot | California dark plum and cocoa chocolate with toasted pastry notes.....7/26  
 2022 DAOU BODYGUARD red blend | Paso Robles a lush palate of black plum, dried cherry and blackberry.....15/58  
 2022 FALLBROOK cabernet sauvignon | California well balanced with notes of cassis, oak, and blackberry fruit flavors.....7/26  
 2021 JUSTIN cabernet sauvignon | Paso Robles aromas of ripe cherry and black currants with notes of vanilla mixed with dried flower and camphor elements.....14/54  
 2022 QUILT cabernet sauvignon | Napa Valley fruit forward with earthy aromas of cassis, fig, and black cherry.....15/58

SPECIALITY COCKTAILS

THE 'OAK'-FASHIONED

Woodford Reserve,  
 House Made Simple Syrup,  
 Angostura Bitter, Luxardo Cherry

12

THE MATADOR

Jalapeno Infused Califino Blanco,  
 Triple Sec, Pineapple Juice,  
 Margarita Mix, Tajin Rim

10

THE JEWEL MARTINI

Titos Vodka, Triple Sec,  
 Muddled Blueberries,  
 House Made Simple Syrup,  
 Fresh Lemon Juice

10

AFTER DINNER DECADENCE

Vanilla Vodka,  
 Mozart Chocolate Cream Liquor,  
 Bailey's Irish Cream

10

STRAWBERRY MOJITO

Bacardi Rum,  
 Muddled Mint And Strawberries, House  
 Made Simple Syrup, Lime Juice, Soda

10