

The Havens Country Club

THCC Favorite
(GF) Gluten Free

Dinner Menu

STARTERS & SHAREABLES

SOUP OF THE DAY cup 7 / bowl 9

TRUFFLE PARMESAN FRIES 9

white truffle oil, parmesan cheese, parsley, roasted garlic and 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

housemade tortilla chips

ANDOUILLE SAUSAGE & WHITE CHEDDAR HUSH PUPPIES 13

roasted green tomato old bay remoulade

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, sliced cucumber, diced mango, edamame, sliced avocado, seaweed, eel sauce, dried nori, spicy mayo

CRISPY MAHI FISH TACOS 18

mexican lager battered mahi, citrus pineapple coleslaw, sliced avocado, pickled red onions, 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, sliced tomato, caramelized onions, pickles, sesame seed bun

THE HAVENS CLASSIC CLUB 18

turkey, ham, bacon, cheddar cheese, lettuce, sliced tomato, sliced 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

RED MEAT

CLASSIC MEATLOAF 26

whipped potatoes, haricot verts, bacon gravy

SHORT RIB STROGANOFF 32

slow braised short rib, wild mushrooms, pearl onions, egg noodles,

whole grain mustard sour cream sauce, chives

6 OZ PETITE ANGUS FILET MIGNON (GF) 32

blue cheese & chive whipped potatoes, grilled asparagus, cabernet sauvignon demi

HERB CRUSTED DUROC PORK TENDERLOIN 38

roasted garlic & swiss cheese creamy polenta, grilled broccolini, rosemary blueberry demi

HOUSE CUT 16OZ ANGUS RIBEYE (GF) 42

maple butter yams, roasted brussels sprouts, bourbon peppercorn cream sauce

PASTA

WILD MUSHROOM ROASTED ACORN SQUASH MASCARPONE RISOTTO 26

beech mushrooms, maitake mushrooms, english peas, pearl onions, roasted acorn squash, mascarpone/parmesan cheese

GRILLED ITALIAN SAUSAGE CHEESE TORTELLINI ALLA VODKA 28

sliced grilled italian sausage, three cheese tortellini, blistered cherry tomatoes, diced shallots, creamy vodka sauce, parmesan cheese, toasted french bread

BLACKENED AHI TUNA (GF) 18

seared ahi tuna, shaved daikon radish, sliced 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, sliced cucumber, red onions, sliced avocado, tomatoes, 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 crouton, 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 tomato, 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

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, sliced tomato, sliced avocado, 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

SEAFOOD

BLACKENED SHRIMP & PESTO CAPELLINI 28

blackened shrimp, cherry tomatoes, pearl onions, asparagus, garlic pesto cream, toasted french bread

PAN SEARED HALIBUT (GF) 48

meyer lemon wild rice, sautéed spinach, pineapple aleppo pepper buerre blanc

MISO GLAZED SALMON (GF) 34

pickled ginger rice, sesame seeds, spinach, broccolini

CHICKEN

PROSCIUTTO & BRIE CHICKEN CORDON BLUE 25

panko crusted brie & prosciutto stuffed airline chicken breast, roasted broccolini, butter whipped potatoes, garlic sage chicken demi

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

B E E R

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

W I N E B Y T H E G L A S S

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

S P E C I A L I T Y C O C K T A I L S

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