

# The Havens Country Club

## Dining Menu

✦ THCC Favorite  
(GF) Gluten Free

### 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

**RED WINE FRENCH ONION & PEPPADEW PEPPER DIP** 13

red wine caramelized onions, peppadew peppers, sour cream, rosemary thyme fried shallots, house made sea salt black pepper potato chips

**SMOKED GOUDA BACON MAC N' CHEESE CROQUETTE** 13

crispy panko crusted mac n' cheese bites, san marzano marinara dipping sauce

### 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

**CANDIED CASHEW & KIWI SALAD (GF)** 18

sweet & spicy candied cashews, fresh kiwi segments, shaved parmesan cheese, red onion, crisp romaine lettuce, apple cider tangerine 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

**CHERRY TOMATO & MARINATED ARTICHOKE HEART SALAD (GF)** 18

fresh mozzarella, arugula, balsamic reduction, extra virgin olive oil, pickled red onion, kosher salt

### 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

*Dinner Menu starts at 5pm*

### RED MEAT

**CLASSIC MEATLOAF** 26 ✦

whipped potatoes, haricot verts, bacon gravy

**6 OZ PETITE ANGUS FILET MIGNON (GF)** 32

sour cream & chive whipped potatoes, grilled asparagus, cabernet sauvignon demi, herb fried shallots

**10 OZ BONE IN DUROC PORK CHOP** 36

flour dusted pan seared pork chop, butter whipped yukon gold potatoes, sautéed spinach, caramelized onion gravy

**CHARBROILED HOUSE CUT 16 OZ RIBEYE (GF)** 42

garlic herb smashed marble potatoes, charred broccolini,

brown butter sautéed onions & button mushrooms

### PASTA

**TOFU POTATO COCONUT CURRY (GF)** 26

firm tofu, gold potatoes, bell peppers, onion, tomatoes, spinach, coconut milk, yellow curry paste,

fresh cilantro served with steamed rice

**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

**VEAL MEATBALL PAPPARDELLE** 29

house made veal meatballs slow braised in san marzano tomato ragu, pappardelle pasta, shaved parmesan cheese

**BLACKENED AHI TUNA (GF)** 18

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

**LOADED BBQ PORK BELLY POTATO WEDGES** 18

bourbon BBQ smothered crispy pork belly, cheddar cheese, green onion, potato wedges, buttermilk ranch drizzle

**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

**BUTTERMILK CHICKEN BITES** 16

hand breaded buttermilk brined chicken breast, chipotle maple syrup drizzle

**THCC WINGS** 16

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

### 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*

**BLACKENED CHICKEN & PROVOLONE FOCACCIA** 16

grilled blackened chicken breast, provolone cheese, beef steak tomato, red onion, butter lettuce, roasted garlic herb aioli

**ROASTED BEET & GOAT CHEESE FOCACCIA** 17

sliced slow roasted beets, pickled red onion, shaved carrots, arugula, chive goat cheese spread, toasted focaccia

**CHEDDAR BACON TURKEY MELT** 19

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

**ITALIAN SUB** 19

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

### SEAFOOD

**GRILLED SHRIMP & BROCCOLINI ALFREDO** 28

grilled shrimp, roasted broccolini, shallot, garlic parmesan cream sauce, bucatini pasta, shaved parmesan cheese, basil

**BLACKENED WILD HALIBUT (GF)** 48

citrus saffron couscous, grilled asparagus, roasted bell pepper beurre blanc

**MISO GLAZED SALMON (GF)** 34 ✦

pickled ginger rice, sesame seeds, spinach, broccolini

### CHICKEN

**ROASTED GARLIC & HERB HALF CHICKEN** 25

sous vide then oven roasted chicken, rosemary black pepper red bliss potatoes, sautéed french beans

### DESSERT

**THCC SUNDAE (GF)** 8 ✦

walnut covered ice cream, whipped cream, chocolate sauce

**CLASSIC VANILLA CRÈME BRÛLÉE** 9

sugar champagne macerated strawberries

**THE HAVENS MUDD PIE** 10

ice cream cake, oreo crust, almonds, caramel drizzle

**BRIOCHE BREAD PUDDING** 9

vanilla crème anglaise

**CHOCOLATE LAVA CAKE** 10

à la mode

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

MODELO ESPECIAL 6  
 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.....	15/58
2023 WHITE HAVEN sauvignon blanc   New Zealand bright character meets balanced structure, with flavors of passionfruit, lemongrass, and white peach.....	10/38
2023 FRANK FAMILY chardonnay   Carneros aromas of zesty lemon and guava that are tempered by vanilla and caramel apples.....	13/50

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.....	15/58
2022 FALLBROOK merlot   California dark plum and cocoa chocolate with toasted pastry notes.....	7/26
2020 TREANA RED red blend   Paso Robles a lush palate of dark fruit, burnt sugar and backing spices mingle with a hint of leather.....	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 POST & BEAN cabernet sauvignon   Napa Valley fruit forward with earthy aromas of cassis and blackberry.....	15/58

SPECIALITY COCKTAILS

JALISCO OLD FASHIONED

*Califino Anejo,  
 Blue Agave,  
 Angostura Bitter, Luxardo Cherry*

14

RICA PALOMA

*Califino Reposado,  
 Fresh Lime Juice,  
 Grape Fruit Juice, Tajin Rim*

10

CALI MANGO MARTINI

*Absolute Mango Vodka, Triple Sec,  
 Fresh Orange Juice, Tajin Rim*

10

THE LATE NIGHT MARTINI

*Vanilla Vodka,  
 Borghetti Espresso Liquor, Bailey's Irish  
 Cream*

10

STRAWBERRY HARVEST

*Titos Vodka, St. Germain  
 Muddled Strawberries, Blue Agave,  
 Lime Juice*

10