

Philmont 1906 Grille

Brunch Items

Offered 11am –3pm

2 Eggs Your Way 8
Bacon, Breakfast Potatoes, Fresh Fruit Cup, Choice of Toast.

Smoked Salmon Platter 16
Sliced Tomatoes, Lemon Vinaigrette, Dressed Greens, Red Onion, Cucumber, Toasted Bagel, Chive Cream Cheese, Fresh Picked Dill.

Philmont Omelet Bar 14
Choice of Cooper, Swiss, Provolone or Smoked Gouda Cheese.
Choice of Tomatoes, Mushrooms, Onion, Spinach, Peppers, Bacon, Peppers With Breakfast Potatoes, Fresh Fruit. Choice of Bagel or Toast.

The Short Stack 13
Three Fluffy Buttermilk Pancakes, Bacon, Maple Syrup, Fresh Fruit Cup.

Sharables

Firecracker Shrimp 10
Tempura Batter, Champagne Slaw, Sweet Chili sauce, Cilantro Aioli.

Ahi Tuna Tacos 12
Fresh Citrus, Guacamole, Black and White Sesame Seeds

Broiled Crab Cake 16
Sweet Basil Aioli

Traditional Shrimp Cocktail 12

Philly Cheesesteak Eggrolls 13
Beefsteak, Cooper Cheese, Sweet Onions, Spicy Ketchup

Pub Grub Wings 15
Choice of Traditional Buffalo, BBQ, or Parma Garlic with Celery, Carrots and Blue Cheese Dipping Sauce.

Short Rib Sliders 13
Warm Bao Buns, Korean BBQ Sauce, Pickled Red Onions, Cilantro

Braised Short Rib Poutine 14
Crispy Waffle Fries, Fresh White Cheddar Curds, Brown Gravy, Green Onion

Soup & Salads'

French Onion Soup 9
Swiss, Provolone, Pecorino Romano, Crostini

Gazpacho 8
Freshly Made in house.

Soup of The Day Cup 5 Bowl 7

Garden Salad 7
Field Greens, Julienne Carrot, Cucumber, Grape Tomato & Balsamic Vinaigrette.

Caesar Salad 8
Crisp Chopped Romaine, Parmesan Reggiano, Herb Croutons and Dressing.

Milan Salad 15
Iceberg with Poached Shrimp, Chopped Bacon, Blue Cheese Crumbles, Tomatoes, Sliced Egg and Lamaze Dressing

Char-Grilled Romaine Salad 9
Split Romaine Hearts, Shaved Parmesan, Sliced Roma Tomato, House Vinaigrette, Crostini

Chicken Marengo Salad 13
Chopped Romaine, Cucumber, Grape Tomato, Red Onion, Shredded Mozzarella, House Vinaigrette

Scoop Salad 8
Chicken, Tuna, or Egg Salad, Lettuce, Tomato, Onion Cucumber, Crostini
Add Extra Scoop 4

Fresh Fruit Platter 9
Summer Assortment, with Cinnamon Whipped Ricotta and Clover Honey

Handhelds

9th Hole Chicken Wrap 12
Roasted Wild Mushrooms, Swiss Cheese, Marinated Plum Tomatoes, Dijonaise on Soft Flour Tortilla

Philmont Classic Club 10
House Roasted Turkey Breast, Bib Lettuce, Local Tomato, Red Onion, Applewood Smoked Bacon, Sweet Basil Aioli, on Multigrain Bread

Philly Cheese Steak 12
Choice of Beef or Chicken, Choice of Cheese, Add Grilled Peppers Onions and/or Mushrooms, on a Long Roll

Philmont Rueben 12
Corned Beef Brisket, Swiss Cheese, Sauerkraut, Russian Dressing on Grilled Rye Bread

The Long Putt 9
Foot Long All Beef Frank, Cooper Sharp Cheese, Applewood Smoked Bacon, Dijonaise, on a Soft Bun

Chicken Quesadilla 12
Grilled Onions and Peppers, Colby Jack Cheese, Sour Cream, Salsa, House Guacamole, Side of Tortilla Chips

1906 Grilled Chicken Sammy 13
Grilled Onions, Bib Lettuce, Beefsteak Tomato, Provolone Cheese, Bavarian Mustard, on Ciabatta

The PCC Burger 13
Cooper Sharp Cheese, Applewood Bacon, Bib Lettuce, Tomato, Red Onion, Kosher Dill Pickle Chips

Seared Fish Tacos 13
Flour Tortillas, Seasoned White Fish, Cucumber Pico, Pickled Red Onion Mexican Crema, Guacamole on the Side, Tortilla Chips

Served with choice of Waffle Fries, Parma Tots or Coleslaw, unless specified.

Club House Specialties

Brick Roasted Chicken 19
Airline Cut Breast, Crispy Skin, Roasted Garlic Mashed Potatoes, Asparagus, Summer Ale Pan Jus

Prime Pork Rib Chop 26
Garlic Mashed Potatoes, Grilled Asparagus, Raspberry and Champagne Glace

The Founders Burger 18
Chef's Specially Crafted Patty, Braised Beef Short Rib, Smoked Gouda, Caramelized Onions, with Side of Beer Cheese Waffle Fries

Twin Filet Mignon 32
2, 4oz House Cut, Pan Seared, Garlic Mashed Potatoes, Seasonal Vegetables, Cabernet Mushroom Reduction

Country Seared Salmon 22
Served Medium, Crispy Skin, Almond Rice Pilaf, Seasonal Vegetables, Citrus Butter Sauce

Philmont Famous Crab Cakes 34
Chef's Special Blend, Seasonal Vegetables, Old Bay Roasted Potatoes, Sweet Basil Aioli and Charred Lemon.

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase Foodborne illness, especially if you have certain medical conditions.

Philmont 1906 Grille

COCKTAIL LIST

Philmont Bloody Mary 10

Absolut Pepper, with Zing Zang Bloody Mary mix, Garnished with Celery, Lemon and Lime Wedge.

Philmont Manhattan 12

Woodford Reserve Bourbon, Sweet Vermouth, garnished with a Cherry.

French Martini 12

Grey Goose, Chambord Black Raspberry Liqueur, splash of Pineapple juice.

Cranberry Ginger Fizz 12

Beefeaters Gin, Cranberry & Orange juice with Ginger Ale garnished with Orange wedge.

Fresh Fruit Mojito 10

Bacardi Rum, Muddled Mint leaves, Simple Syrup and Lime Wedges, Seasonal Fruit and splash of Club Soda.

Sea Breeze 10

1675 Craft Vodka, Grapefruit and Cranberry juice.

Ice Pick 10

Tito's Handmade Vodka with Fresh Brewed Iced Tea.

Cosmopolitan 10

Tito's Handmade Vodka, Triple Sec, Cranberry and Lime juice.

Moscow Mule 10

1675 Craft Vodka, Ginger Beer and Lime Wedge

Laurie's Fresh Pineapple Infused Vodka 10

Whiskey Smash 10

Bourbon, Mint, Simple Syrup and Lemon Wedge.

Gold Rush 10

Bourbon, Honey Syrup and Lemon Juice

DOMESTIC & IMPORTS BOTTLES

Domestic Beers

Blue Moon	6.00
Budweiser	5.00
Bud Light	5.00
Coors Light	5.00
Fat Tire	6.00
Michelob Ultra	5.00
Miller Lite	5.00
O'Doul's	5.00
Yuengling Lager	5.00

Imported Bottles

Corona	6.00
Corona Light	6.00
Heineken	6.00
Heineken Light	6.00
Stella	6.00

CRAFT BREWS/ DRAFT *

Miller Lite 5.00

Allagash White 7.00

Belgian wheat beer, brewed with a generous portion of wheat and spiced with coriander and curacao orange peel. This beer is fruity, refreshing, and slightly cloudy in appearance. 5.1%

Deshcutes (Fresh Squeezed) 7.00

India Pale Ale with juicy citrus and grapefruit flavor profile, as if fresh squeezed Citra and Mosaic Hop were squeezed straight into the glass. 6.4%

Dogfish 60 min 7.00

An American IPA style beer brewed using intense Northwest hops, boiled for a full 60 minutes, adding more than 60 hop additions continuously to create a bold and citrusy flavor. 6.0%

Guinness 7.00

Rich and creamy with a velvet finish. Perfect balance of bitter and sweet with malt and roast characters. 4.2%

We Have 3 Seasonal Rotating taps
(please ask bartender for more information)