

Briarwood Country Club

Our Mission

THE MISSION OF BRIARWOOD COUNTRY CLUB IS TO PROVIDE MEMBERS WITH A SENSE OF COMMUNITY WHERE THEY BELONG AND CAN BUILD LASTING FRIENDSHIPS THROUGH HIGH-QUALITY GOLF, DINING, AND SOCIAL EXPERIENCES. BRIARWOOD IS NOT JUST A GOLF AND SOCIAL COUNTRY CLUB – IT IS AN IMPORTANT PART OF OUR MEMBERS' LIVES.

Our Story

IN 1981, BRIARWOOD GOLF COURSE OPENED TO VERY MODEST BEGINNINGS. THERE WAS NO CLUBHOUSE TO CHECK IN, AND YOUR FIRST STOP WOULD BE AT THE HILLCREST GOLF COURSE TO BEGIN YOUR DAY ON THE LINKS. CONSTRUCTION OF THE CLUBHOUSE BEGAN IN 1983, AND THE GROUNDBREAKING WAS ATTENDED BY FAMOUS GOLFERS SUCH AS SAM SNEAD AND JOHNNY BULLA. IN MAY OF 1985, DEL WEBB, WHO OPERATED AND MANAGED THE CLUB, HOSTED AN INCREDIBLE GRAND OPENING FOR OUR CLUBHOUSE DEBUT. EARLY MANAGEMENT OF THE CLUB WAS BY COMMITTEE, BUT WITHIN A FEW YEARS, THE MEMBERSHIP VOTED TO ADOPT A "GENERAL MANAGER" FORM OF OPERATION. IN MARCH OF 2023, TROON MANAGEMENT WAS BROUGHT IN BY THE BOARD OF DIRECTORS IN ORDER TO LEARN FROM THEIR INDUSTRY KNOWLEDGE AS WELL AS TO MANAGE THE DAY-TO-DAY OPERATIONS OF THE CLUB. TROON IS EXCITED TO WORK WITH OUR CLUB AS IT DOES FOR PRIVATE CLUBS ALL OVER THE WORLD WITH STUNNING CHAMPIONSHIP GOLF COURSES.

Cactus Grille

Wines

SPARKLING

WYCLIFF CHAMPAGNE BRUT, CALIFORNIA
LA MARCA PROSECCO, ITALY

G B
7 25
9

CHARDONNAY

WILLIAM HILL, NORTH COAST CALIFORNIA
LA CREMA, SONOMA COAST CALIFORNIA
SONOMA-CUTRER, SONOMA CALIFORNIA
ROMBAUER, CARNEROS CALIFORNIA

9 35
12 45
12 45
16 60

PINO GRIGIO

GABBIANO, VENETO ITALY
J VINEYARDS, CALIFORNIA

7 25
10 37

SAUVIGNON BLANC

MATUA, MARLBOROUGH NEW ZEALAND
KIM CRAWFORD, MARLBOROUGH NEW ZEALAND

7 25
11 41

WHITE VARIETALS

HOUSE WHITE
BERINGER WHITE MERLOT
MATUA ROSÉ
HIGH HEAVEN RIESLING
CASTELLO POGGIO MOSCATO

7 25
7 25
7 25
8 27
9 35

PINO NOIR

WILD HORSE, CENTRAL COAST CALIFORNIA
ELOUAN, OREGON

10 35
13 45

MERLOT

BOGLE, CALIFORNIA

7 25

RED BLENDS

HAHN GSM, MONTEREY CALIFORNIA
DAOU PESSIMIST, CALIFORNIA

9 33
14 53

CABERNET

HOUSE RED
BONANZA, CALIFORNIA
14 HANDS, COLUMBIA VALLEY WASHINGTON
DAOU, PASA ROBLES CALIFORNIA
CAYMUS, NAPA VALLEY CALIFORNIA
FRE N/A

7 25
10 37
10 37
12 45
18 69
11 41

Cocktails

PEACH, PLEASE - 12

SMIRNOFF VODKA, PEACH PUREE, LEMON JUICE,
MINT, TOPPED WITH GINGER BEER

KETEL ONE MARTINI - 12

HOW DIRTY DO YOU WANT IT?

AUTUMN OLD FASHIONED - 12

JACK DANIELS BONDED RYE, MARASKA ORAHOVAC
WALNUT, BITTERS, BIG ROCK

BLOOD ORANGE CHARCOAL MARGARITA - 12

HERRADURA REPOSADO TEQUILA, LIME JUICE,
BLOOD ORANGE LIQUEUR, ACTIVATED CHARCOAL,
AGAVE

ALL THE GIN JOINTS - 12

FORDS GIN, LIME, SIMPLE SYRUP, CUCUMBER

CHOCOLATE WASTED - 12

SMIRNOFF VANILLA, CHOCOLATE LIQUEUR, CHOCO-
LATE BITTERS, CRÉME

Bottled Beer

BLUE MOON

BUD LIGHT

KILT LIFTER

MILLER LITE

STELLA ARTOIS

XX AMBAR

XX LAGER

Cactus Grille

Dinner Menu

Starters

TRUFFLE PARMESAN FRIES - \$8

GREMOLATA AND TRUFFLE AIOLI

BRIARWOOD QUESADILLA - \$12

CHEDDAR JACK CHEESE, SALSA ROJA, GUACAMOLE,
SOUR CREAM, PICO DE GALLO

ADD CHICKEN \$6

MUSSELS & FRITES - \$11

PRINCE EDWARD ISLAND MUSSELS, SAUTEED IN A WHITE WINE
BUTTER SAUCE, FRENCH FRIES

SHRIMP COCKTAIL - \$10

WHITE REMOULADE, COCKTAIL SAUCE

CRAB AVOCADO BRUSCHETTA - \$15

GRILLED CROSTINI, DICED TOMATOES, MICRO BASIL,
LEMON OLIVE OIL, PARMESAN

BUFFALO WINGS - \$9 / \$16

FRIED CRISPY CHICKEN WINGS, CELERY, CHOICE OF SAUCE -
BUFFALO, BOURBON BBQ, SOUTHEAST ASIAN, RANCH, OR
BLUE CHEESE

HALF DOZEN \$9 ONE DOZEN \$16

BANG BANG SHRIMP - \$15

CRISPY FRIED SHRIMP, CREAMY GARLIC SWEET CHILI SAUCE,
SLICED GREEN ONIONS

Handfuls/Sandwiches

BRIARWOOD BRISKET BURGER - \$15 CHOICE OF SIDE

1/2 POUND ANGUS BRISKET BEEF, W/LETTUCE,
RED ONION AND TOMATO

ADD: CHEESE \$1 | AVOCADO \$2 | BACON \$2 | FRIED EGG \$2

MUSHROOM SWISS BURGER - \$16 CHOICE OF SIDE

BRIOCHE ROLL, 1/2 POUND BRISKET BURGER, ARUGULA,
TOBACCO ONIONS, TRUFFLE AIOLI

SHRIMP TACOS - \$16

MARINATED SHRIMP, CABBAGE W/SALSA ROJA, AVOCADO CREAM,
CILANTRO

REUBEN ON RYE - \$14 CHOICE OF SIDE

CORNEBEEF, SAUERKRAUT, SWISS CHEESE, RUSSIAN DRESSING

FRENCH DIP - \$15 CHOICE OF SIDE

SHAVED PRIME RIB, CARAMELIZED ONIONS, SWISS CHEESE, HOAGIE
ROLL, AU JUS, HORSERADISH AIOLI

THE BIG DOG - \$6 CHOICE OF SIDE

1/4 LB. ALL BEEF HEBREW NATIONAL HOTDOG & ACCOMPANIMENTS
ADD: CHILI \$2.5

COUNTRY STYLE CHICKEN TENDERS - \$10 CHOICE OF SIDE

HONEY MUSTARD SAUCE

CHICKEN CAESAR WRAP - \$15

CRISPY OR GRILLED CHICKEN, ROMAINE, CROUTONS, PARMESAN,
TOMATO, HOUSE CREAMY CAESAR DRESSING, FLOUR TORTILLA

WALLEYE SANDWICH - \$16

SAUTEED WALLEYE, SHREDDED LETTUCE, TOMATO, REMOULADE
SAUCE, BRIOCHE BUN

SIDE CHOICES FOR SELECT DISHES: FRIES, HOUSE CHIPS,
COLESLAW, POTATO SALAD

Cactus Grille

Dinner Menu

Salads

COBB - \$17

CHOPPED ROMAINE, CHERRY TOMATO, HARD BOILED EGG, BACON BITS, SLICED AVOCADO, GRATED CHEDDAR, SLICED CHICKEN, CHOICE OF DRESSING

COUNTRY STYLE FRIED CHICKEN BREAST - \$17

BACON, TOMATO, AVOCADO, EGG, CHEDDAR CHEESE, HONEY MUSTARD DRESSING

SEAFOOD SALAD - \$15

SHRIMP, CRABMEAT AND LEMON VINAIGRETTE

ASIAN CHICKEN SALAD - \$17

GRILLED OR CRISPY CHICKEN, CHOPPED ROMAINE, SHREDDED CABBAGE, CARROT, DICED CUCUMBER, PEANUTS, CRISPY WONTON STRIPS, SESAME GINGER DRESSING

HAND TOSSED CAESAR SALAD - \$11

ROMAINE, PARMESAN AND CROUTONS
ADD: ANCHOVIES \$3 | CHICKEN \$6 | SHRIMP \$7 | SALMON \$9

HEIRLOOM TOMATO CAPRESE SALAD - \$15

SLICED HEIRLOOM TOMATOES, SLICED FRESH MOZZARELLA, BALSAMIC SYRUP, LEMON OLIVE OIL, MICRO BASIL

Sides

GRILLED ASPARAGUS - \$8

ROASTED BRUSSELS SPROUTS - \$6

SEA SALT, BACON, ONION

HERB & GARLIC ROASTED FINGERLING POTATOES - \$6

BAKED POTATO - \$6

MASHED POTATOES - \$6

Mains

GRILLED SALMON - \$26

CRISPY POLENTA, ARUGULA, SHAVED FENNEL, TOMATO HERB VINAIGRETTE

FILET MIGNON - 6oz \$30 | 8oz \$36

HORSERADISH MASHED POTATOES, GRILLED ASPARAGUS, BACON ROSEMARY BUTTER, SHERRY VINEGAR

SMOKY PAN FRIED TROUT - \$26

FRENCH GREEN BEAN SALAD, ALMOND DILL BROWN BUTTER

WALLEYE MILANESE - \$26

HERB & PARMESAN CRUSTED WALLEYE, HERB & GARLIC ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS, LEMON BEURRE BLANC

SHRIMP SCAMPI - \$22

SAUTEED SHRIMP, CHERRY TOMATOES, GARLIC WHITE WINE BUTTER SAUCE, ANGEL HAIR PASTA, FRESH CHOPPED PARSLEY

PAN ROASTED ALASKAN HALIBUT - \$36

SMASHED FRIED BABY POTATOES, GRILLED MARINATED OYSTER MUSHROOMS, TOMATO SAFFRON SAUCE, WATERCRESS

Soup/Chili

CACTUS CHILI **CUP \$5 BOWL \$7**
ONION, CHEDDAR CHEESE, SOUR CREAM

SOUP OF THE DAY **CUP \$5 BOWL \$7**

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.