

WALLABY'S WEST

at the Greg Norman Course

Starters

PGA WEST BACON	\$9
applewood smoked bacon, brown sugar, chili flakes	
HOUSEMADE CHIPS & SALSA	\$12
corn tortilla chips, Maria's salsa *add guacamole 5	
BAKED PRETZEL	\$14
jalapeno-cheese sauce, yellow mustard	
CHEDDAR JALAPENO POPPERS	\$14
korean bbq dip	
LOADED NACHO FRIES	\$18
jalapeno-cheese sauce, black beans, olives, diced avocado, pico de gallo, scallions, sour cream, queso fresco	
AHI TUNA POKE	\$16
japanese dressing, baked sesame wonton chips, pickled ginger	
PGA WEST DOG	\$14
chili-candied bacon, jalapeno-ranch dip	
FLATBREAD	\$18
margherita or meat	
BEER-BATTERED ONION RINGS	\$15
bbq sauce, ranch dressing	

Salads

CLASSIC CAESAR SALAD	\$16
romaine lettuce, roasted garlic pretzel crumble, grated pecorino, creamy caesar dressing *half salad 9	
ARTISAN LETTUCE SALAD	\$17
apple, crumbled gorgonzola, watermelon radish, avocado, candied pecans, pomegranate-balsamic vinaigrette *half salad 9	
ASIAN GLAZED PRAWN SALAD	\$23
romaine hearts, mandarin segments, cabbage blend, asian pear, baked chow mein noodles, sesame dressing	
ADD TO YOUR SALAD	
grilled chicken breast 7 / shrimp 9 salmon 9 / thin sliced peppered beef tip 9	

Burgers & Sandwiches

(served with one choice of side)

MEATLOAF SLIDERS DUO	\$18
banana-ketchup glaze, chive boursin cream cheese, mini pretzel buns	
HOUSE BACON-CHEESEBURGER	\$24
1/2 lb prime beef patty, green leaf lettuce, tomato, onion, choice of cheese, bacon-habanero jam spread, on a toasted brioche bun	
PASTRAMI BURGER	\$26
6 oz burger, smoked pastrami, tomato, melted swiss cheese, thousand island dressing, on marble rye bread	
SMASH BURGER	\$26
6 oz burger, caramelized onion, smoked mozzarella, shaved iceberg lettuce, horseradish sweet pickles, bbq sauce, on a brioche bun	
VEGETARIAN BURGER	\$23
seared portobello mushroom, avocado, tomato, baby spinach, jalapeno-cheddar poppers, balsamic glaze	
BLTA	\$22
smoked bacon, lettuce, beefsteak tomato, avocado, pickled shitake mushroom, on a toasted everything ciabatta roll add grilled prawns 9 / smoked turkey 7 black forest ham 7 / grilled salmon 9	
 TRI TIP SANDWICH	\$24
sliced hot peppered tri tip, caramelized onions, charred red bell peppers, melted pepperjack cheese, on a toasted hoagie roll with a side of horseradish cream	
SMOKED TURKEY SPINACH WRAP	\$21
mixed lettuce, cucumber, apple, pepperoni, shredded mozzarella, cranberry mayo, white balsamic dressing	

Consuming raw or undercooked foods may cause foodborne illness

Specialties

THREE LAYER MEAT SANDWICH \$25
shaved smoked turkey, black forest ham,
peppered tri tip beef, havarti cheese, avocado,
pimento aioli, on toasted wheatberry bread

SEASONAL KALE SALAD \$18
shaved persimmon, local beets, crispy diced
butternut squash, sweet cranberries, goat
cheese crumbles, blood orange dressing



SEARED CAJUN SHRIMP TACOS \$19
mango-cabbage slaw, green chili-cilantro
aioli, avocado, queso fresco, pico de gallo

Sides \$4

FRENCH FRIES

SWEET POTATO FRIES

ONION RINGS

POTATO CHIPS

FRUIT

COLESLAW

Beer

BUD LIGHT | 16 OZ. \$8

SEA SEANOR! | MEXICAN PILSNER \$8

MICHELOB ULTRA | 16 OZ. \$8

COORS LIGHT | 16 OZ. \$8

MILLER LIGHT | 16 OZ. \$8

FIRESTONE | MIND HAZE IPA \$8

STELLA ARTOIS | BELGIAN PILSNER \$8

PACIFICO | MEXICAN STYLE PILSNER \$8

MODELO ESPECIAL | MEXICAN
STYLE PILSNER \$8

LA QUINTA EVEN PAR | 16 OZ. IPA \$10

LA QUINTA POOLSIDE BLONDE |
16 OZ. BLONDE ALE \$10

Draft

LA QUINTA EVEN PAR IPA \$9.50 / \$11.50

MICHELOB ULTRA \$8 / \$10

MODELO ESPECIAL \$9.50 / \$11.50



Wallaby's Signature Items

Chef D'Cuisine | LuLu Ebilane

Signature Cocktails

TRANSFUSION \$14

tito's vodka, owen's transfusion mix

PGA WEST MARGARITA \$16

nosotros reposado tequila, owen's
margarita mix, cointreau, muddled
orange, muddled jalapeño, tajin rim

NORMANS SUNRISE \$13

el jimador tequila, orange juice, lime
juice, splash of modelo especial,
grenadine

MASTERS AZALEA \$13

choice of: tanqueray gin or modern
love vodka, pineapple juice, lemon
juice, grenadine

THE LEMON WEDGE \$13

jack daniels whiskey, club soda,
lemonade

Wines By The Glass

6oz. / 9oz. / bottle

RUFFINO, PROSECCO 187 ML \$18

Valdobbiandene, Italy

J ROGET \$10 / \$40

brut, CA champagne

PROVERB \$9 / \$12 / \$32

cabernet sauvignon, CA

PROVERB \$9 / \$12 / \$32

pinot noir, CA

PROVERB \$9 / \$12 / \$32

sauvignon blanc, CA

PROVERB \$9 / \$12 / \$32

chardonnay, CA

Half Bottles

JOSH CELLARS \$24

pinot noir, central coast, 2021

MEIOMI \$28

pinot noir, CA

BONANZA \$18

cabernet sauvignon, CA

CHATEAU ST MICHELLE \$26

cabernet sauvignon, Woodinville,
Washington, 2017

COTE DES ROSES \$32

rose, Gerard Bertrand, 2021

KIM CRAWFORD \$24

sauvignon blanc, Marlboroug,
New Zealand, 2022

MEIOMI \$24

chardonnay, CA, 2018