



# March Menu

## BREAKFAST

*Served Tuesday – Sunday until 2:00pm*

### **Flint Hills Breakfast**

Two eggs, cooked your way, served with dollar cakes, hashbrowns, and your choice of bacon or sausage

### **Breakfast Sandwich**

Grilled sausage patty with cheddar cheese, over-hard eggs, lettuce, tomatoes, and mayonnaise, served on sourdough toast with a side of fruit

### **Eggs To Order**

Two eggs, cooked your way, served with hashbrowns, toast, and your choice of bacon or sausage

### **Omelet-Your-Way**

Three-egg or egg white omelet served with your choice of: sausage, bacon, ham, cheese, spinach, onions, tomatoes, green peppers, mushrooms, and jalapenos; served with toast and your choice of hashbrowns or fruit

### **Homestyle Dollar Cakes**

Six dollar cakes, served with melted butter, warm syrup, and your choice of bacon or sausage

*Blueberries or chocolate chips may be added upon request*

## LUNCH

*Served Tuesday – Sunday until 4:00pm*

### **Flint Hills Salad**

Mixed greens tossed in Flint Hills dressing and topped with candied pecans, feta cheese crumbles, and housemade cornbread croutons  
*Diced chicken may be added upon request*

### **Chicken Ranch Wrap**

Diced chicken breast with cheddar cheese, lettuce, tomatoes, bacon, and ranch dressing in a flour tortilla, served with your choice of jiffy fries or fruit

### **Chicken Sliders**

Two fried chicken breast sliders with lettuce, pickles, and chipotle mayonnaise, served with your choice of jiffy fries or fruit

### **Flint Hills Club Sandwich**

Ham, turkey, bacon, American cheese, Swiss cheese, lettuce, and tomatoes on white or wheat bread, served with your choice of jiffy fries or fruit

### **Jiffy Dogs**

Three all-beef Nathan's junior hotdogs, served with your choice of jiffy fries or fruit

### **"Kings-X" Jiffy Burgers**

Three beef sliders with grilled onions, pickles, and choice of cheese: American, Swiss, cheddar, or pepperjack, served with your choice of jiffy fries or fruit

### **Flint Hills Burger**

Grilled ground chuck with lettuce, tomatoes, and choice of cheese: American, cheddar, Swiss, or pepperjack, served with your choice of jiffy fries or fruit

## SPARKLING, ROSÉ, WHITE

### Cantine Maschio Brut

White peach | orange blossom | almond  
*Prosecco, Italy*

### Graham Beck Brut

Green apple | bread | mousse  
*Robertson, South Africa*

### Schramsberg Blanc de Noirs

Cherry | orange | mango  
*North Coast, California*

### Moët & Chandon Impérial Brut

Pineapple | almond | white peach  
*Champagne, France*

### Chateau Ste Michelle Rosé\*

Wild strawberry | citrus zest | melon  
*Valley, Washington*

### St. Urbans-Hof Urban Riesling

Mandarin orange | fresh herbs | slate  
*Mosel, Germany*

### Mount Fishtail Sauvignon Blanc\*

Passionfruit | guava | elderflower  
*Marlborough, New Zealand*

### Merry Edwards Sauvignon Blanc

Nectarine | peach | mineral  
*Russian River Valley, California*

### Folonari Pinot Grigio

Green apple | pear | citrus zest  
*Veneto, Italy*

### Chalk Hill Chardonnay\*

Red apple | pear | orange peel | vanilla  
*Sonoma Coast, California*

### Rombauer Chardonnay

Vanilla | papaya | mango  
*Carneros, California*

### Cakebread Cellars Chardonnay

Oak | apple | pear | melon  
*Napa Valley, California*

## RED

### Browne Family Heritage Pinot Noir

Red fruit | French oak | black pepper  
*Willamette Valley, Oregon*

### Boen Pinot Noir

Cherry | dark chocolate | barrel spice  
*Russian River Valley, California*

### Goldeneye Pinot Noir\*

Blackberry | dark fruit | spice  
*Anderson Valley, California*

GL | BTL

10 |

| 35

| 60

| 100

10 | 38  
*Columbia*

| 35

13 | 50

| 70

9 | 35

13 | 50

| 60

| 80

GL | BTL

15 | 58

| 65

| 100

### The Federalist Honest Red Blend

Dark fruit | black currant | spicy vanilla  
*Northcoast, California*

### Estancia Reserve Meritage Blend\*

Chocolate | plum | blackberry  
*Paso Robles, California*

### Mercer Bros. Cabernet Sauvignon\*

Blackberry | cranberry | spice  
*Horse Heaven Hills, Washington*

### Whitehall Lane Cabernet Sauvignon\*

Mixed berry | dark chocolate | cedar  
*Napa Valley, California*

### Quilt Cabernet Sauvignon

Chocolate | berry | molasses  
*Napa Valley, California*

### Faust Cabernet Sauvignon

Blackberry | plum | dark chocolate | dried herbs  
*Napa Valley, California*

### Orin Swift Palermo Cabernet Sauvignon

Oak | blackberry | chocolate  
*Napa Valley, California*

### Stag's Leap Artemis Cabernet Sauvignon\*

Black cherry | nutmeg | raspberry  
*Napa Valley, California*

### Silver Oak Cabernet Sauvignon

Cedar | black cherry | spice  
*Alexander Valley, California*

### Caymus Cabernet Sauvignon

Black cherry | vanilla | cassis  
*Napa Valley, California*

### Heitz Cellar Cabernet Sauvignon

Red fruit | crushed rock | cedar  
*Napa Valley, California*

### Keenan Cabernet Sauvignon

Plum | cassis | berry | tobacco  
*Napa Valley, California*

### Jordan Cabernet Sauvignon

Blackberry | currant | graphite | vanilla  
*Alexander Valley, California*

## FEATURED SELECTIONS: Flint Knoll Wines

### Royal Appointment Cabernet Sauvignon

| 150  
Dark berry | vanilla | cinnamon  
*Sonoma Coast, California, 2017*

### Silver Eagle Pinot Noir

| 130  
Strawberry | lavender | black cherry | mushroom  
*Sonoma Coast, California, 2019*

\*available in Flint Hills National lodges

A close-up photograph showing a chef's hands, wearing a white chef's coat and a silver watch, preparing raw beef on a light-colored wooden cutting board. The chef is using a sharp knife to trim fat from a piece of meat. In the background, a large metal tray holds several other pieces of raw beef. The lighting highlights the texture of the meat and the chef's focused work.

# *In-Lodge Dining* at Flint Hills National

2023

# Lodge Dining Overview

## Hours of Operation

In-lodge dining is one of the unique amenities offered by Flint Hills National Golf Club. We can accommodate breakfast, lunch, and dinner in all lodges except for the Dower Lodge, Graham Lodge, and Prairie House, which are not equipped with kitchens (members and guests staying in these lodges will happily be accommodated in the Clubhouse Dining Room or Men's Grille).

### Breakfast

- ◊ In-season (May-Oct): 7:00 AM - 2:00 PM \**breakfast drop-offs beginning at 7:30 AM*
- ◊ Off-season (Nov-Dec, Mar-Apr): 8:00 AM - 2:00 PM \**breakfast drop-offs beginning at 8:30 AM*

### Lunch

- ◊ In-season (May-Oct): 7:00 AM - 4:00 PM
- ◊ Off-season (Nov-Dec, Mar-Apr): 8:00 AM - 4:00 PM \**kitchen may close early if business level is low*

### Dinner

- ◊ In-season (May-Oct): 5:30 - 8:30 PM \**private dinners only, no a la carte dining available*
- ◊ Off-season (Nov-Dec, Mar-Apr): 5:00 - 8:00 PM \**private dinners only, no a la carte dining available*

## Advance Selection of Menus

To ensure an excellent experience, we ask that all menu selections are submitted to Flint Hills National no later than two weeks (14 days) prior to your event date. Requests received after this time will become a "Chef's choice" menu — we will still provide our same level of service but your menu selections will be determined by our culinary team.

*We understand that short-notice lodge bookings sometimes occur; we will try our best to accommodate food and beverage requests in this case, though they cannot be guaranteed.*

When selecting menus, we kindly request that all members of your group have the same meal. Please select a salad, entrée, side item(s), and dessert that will be satisfactory for your entire group. Should you or a member of your group have specific dietary requirements, please let the Flint Hills team know well in advance of the 14-day deadline and we will do our best to accommodate them.

When submitting your menu selections, please indicate your preferred meal time. We are limited to one lodge meal per hour timeslot. The first menu finalized and submitted to Flint Hills National Golf Club will receive their requested timeslot, and other events will be scheduled accordingly.

*Policies continued on next page.*

# *Lodge Dining Overview, con't.*

## *Drop-Off Policy*

Note that your scheduled meal time is the time that service begins. Please be ready in your lodge at least 15 minutes prior to your scheduled time to ensure proper service. Please be courteous to your fellow members by making sure their experience is not delayed due to your tardiness. In the event you are running behind, please contact a member of the Flint Hills team as soon as possible.

Should you be more than 15 minutes late for your scheduled meal time, Flint Hills National Golf Club reserves the right to prepare your meal and leave it in the lodge (in oven, refrigerator, etc.) for you to enjoy at your leisure (effectively a "drop-off"). With several lodge functions each day, it is imperative that our culinary and service teams remain on schedule.

## *Beverages and Bar Service*

Our lodges come pre-stocked with a fantastic selection of beer, wine, spirits, and mixers, as well as soft drinks, juice, and coffee. All beverage items in our lodges are charged on a consumption basis. For a full list of offerings, please contact Flint Hills National Golf Club.

Other than wine, **no outside alcoholic beverages are permitted on Flint Hills property**. Bottles of wine may be brought in for a corkage fee: \$10/bottle for wine shelf owners, \$20/bottle for non-shelf owners.

We are happy to order specialty beverages for your event, but you will be responsible for purchasing the item(s) in their entirety. Please preorder any specialty beverages for your event well in advance of the 14-day deadline.

## *Guarantee Policy*

For all lodge functions, a final attendance number ("guarantee") must be submitted to Flint Hills National Golf Club no later than 72 hours prior to the start of your event. After this time, no changes to attendance numbers will be permitted.

Day-of, your event will be billed based on the guarantee provided *or* number served, whichever is greater. Any event cancelled within a 72-hour window is subject to a cancellation fee of no less than 50% of the total estimated charges, including service charges and taxes.

## *Prices and Fees*

All food and beverage items will incur a 20% service charge in addition to a 7.5% sales tax. Alcohol is subject to an additional 10% sales tax.

Please note that prices included in this guide are listed exclusive of service charges and taxes (noted next to the price by "+") and are subject to change at any time. Modifications to items in this guide may result in an additional charge.

*We thank you very much for your understanding and support of these policies and look forward to hosting you at  
Flint Hills National Golf Club!*

# *Breakfast Menus*

Available as a drop-off to any of the Flint Hills National lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House. Items ordered will be delivered hot and ready the day of the event or the evening before, if applicable (Continental Breakfast).

Breakfast drop-offs are available Tuesday-Sunday. *No Monday drop-offs.*

## CONTINENTAL BREAKFAST

Cinnamon rolls

Fresh fruit

Orange juice

Coffee

\$9.95++ per person

## HEARTY BREAKFAST

Breakfast casserole

Cinnamon rolls

Fresh fruit

Orange juice

Coffee

\$12.95++ per person

## FULL BREAKFAST

Breakfast casserole

Bacon and sausage

Hashbrowns

Fresh fruit

Orange juice

Coffee

\$15.95++ per person

*Yogurt and granola may be added to any of the above packages for an additional \$1.95++ per person.*

# *Boxed Lunches*

Available as a drop-off to any of the Flint Hills National lodges or for pick-up in the Clubhouse, either at the Snack Window or Pro Shop.

On Mondays, boxed lunches not available for delivery/pick-up until after 11:00 AM.

## SANDWICHES AND WRAPS

Chicken ranch wrap

*Served on a tortilla with lettuce, tomato, bacon, and cheddar cheese*

Ham sandwich

*Served on white or wheat bread with cheddar cheese*

Junior club sandwich

*Served on white or wheat bread with turkey, bacon, and ham*

Tuna salad sandwich

*Served on white or wheat bread*

Turkey sandwich

*Served on white or wheat bread with Swiss cheese*

Each sandwich served with lettuce, tomato, mayonnaise, and mustard on the side.

Chicken ranch wrap served with ranch dressing on the side.

Each boxed lunch includes a bag of chips and a cookie.

\$13.95++ per person

We kindly request that all members of your group receive the same boxed lunch.

# Lunch Buffets

Available served or as a drop-off to any of the Flint Hills National lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House.

For groups of 10+ people, please.

## FLINT HILLS COOKOUT

### SALAD BAR

Mixed greens

Tomatoes

Black olives

Shaved red onions

Shredded cheese

Seasoned croutons

Diced chicken

Diced ham

Choice of two (2) dressings

Housemade chips

Fresh-baked cookies

\$18.95++ per person

Potato salad

Fruit salad

Hamburgers

Hot dogs

Chicken breasts

Buns and assorted cheeses

Condiments

Baked beans

Housemade chips

Fresh-baked cookies

\$24.95++ per person

## MEXICAN FIESTA

Chips and salsa

Fajita chicken

Fajita beef

Homemade tamales

Refried beans

Mexican rice

Choice of one (1) dessert

\$29.95++ per person

## DELI BUFFET

Potato salad

Fruit salad

Roasted turkey

Roasted ham

Assorted cheeses and breads

Housemade chips

Fresh-baked cookies

\$19.95++ per person

## ITALIAN BUFFET

Garden salad with Italian dressing

Baked ziti with beef

Chicken marsala

Asparagus

Garlic bread

Choice of one (1) dessert

\$32.95++ per person

# *Dinner Buffets*

Available served or as a drop-off to any of the Flint Hills National lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House.

**For groups of 20+ people, please.**

## PORK TENDERLOIN BUFFET

Garden salad with choice of dressing

Roasted pork tenderloin with au jus

Grilled salmon with white wine cream sauce

Sautéed chicken breast with marsala sauce

Choice of side items: 1 starch, 1 vegetable

Ona Mae rolls

Choice of two (2) desserts

\$42.95++ per person

## PRIME RIB BUFFET

Garden salad with choice of dressing

Carved prime rib with au jus and creamy horseradish sauce

Grilled salmon with white wine cream sauce

Sautéed chicken breast with marsala sauce

Choice of side items: 1 starch, 1 vegetable

Ona Mae rolls

Choice of two (2) desserts

\$50.95++ per person

## BEEF TENDERLOIN BUFFET

Garden salad with choice of dressing

Carved beef tenderloin

Grilled salmon with white wine cream sauce

Sautéed chicken breast with marsala sauce

Choice of side items: 1 starch, 1 vegetable

Ona Mae rolls

Choice of two (2) desserts

\$54.95++ per person

# Plated Dinners

All dinners consist of choice of salad, entrée, starch, vegetable, Ona Mae rolls, and dessert.

## SALADS

### **Flint Hills salad**

*Mixed greens, candied pecans, feta cheese, housemade cornbread croutons, Flint Hills dressing*

### **Feta greens salad**

*Mixed greens, candied pecans, feta cheese crumbles, balsamic vinaigrette dressing*

### **Savoy salad**

*Mixed greens, toasted almonds, parmesan cheese, black pepper, Italian dressing*

### **Caesar salad**

*Romaine lettuce, parmesan cheese, housemade seasoned croutons, Caesar dressing*

### **Garden salad**

*Mixed greens, tomatoes, red onions, housemade seasoned croutons, ranch or bleu cheese dressing*

## ENTRÉES

### **Beef**

5 oz. bacon-wrapped filet\* \$54.95++ per person

\*Also available as an entrée Flint Hills salad. Served with choice of dessert. No starch or vegetable.

10 oz. bacon-wrapped filet \$64.95++ per person

14 oz. Kansas City strip \$58.95++ per person

16 oz. prime ribeye \$64.95++ per person

Baked ziti with beef\*\* \$30.95++ per person

\*\*Served with choice of salad, garlic bread, and dessert. No starch or vegetable.

### **Pork**

Double-boned porkchop, served with apple raisin chutney \$48.95++ per person

### **Chicken/Fish**

Fried chicken\*\*\* \$29.95++ per person

\*\*\*Served with choice of salad, mashed potatoes and country gravy, green beans, biscuits, and dessert.

Chicken marsala \$29.95++ per person

Atlantic salmon \$34.95++ per person

## ENHANCEMENTS

*Choose any of the following as an accompaniment to your entrée:*

Creamy peppercorn sauce \$2.95++ per person

Demi-glace \$2.95++ per person

Horseradish sauce \$2.95++ per person

Sautéed mushrooms and onions \$4.95++ per person

Sautéed shrimp \$8.95++ per person

# *Plated Dinners, con't.*

All dinners consist of choice of salad, entrée, starch, vegetable, Ona Mae rolls, and dessert.

## STARCHES

Mashed potatoes  
Potatoes au gratin  
Twice-baked potatoes  
Wild rice

## VEGETABLES

Asparagus  
Broccoli  
Green beans, *almondine* or *country-style*  
Squash-zucchini medley

## DESSERTS

Apple cobbler  
Apple pie  
Carrot cake  
Chocolate cream pie  
Coconut cream pie  
Chocolate layer cake  
Chocolate sheet cake

Fresh-baked cookies — *chocolate chip, peanut butter, or snickerdoodle*  
Peach cobbler  
Peach pie  
Red velvet cake

Fruit pies and cobblers served “a la mode” (with vanilla ice cream).

All other desserts available “a la mode” upon request.

*Having trouble deciding? Additional desserts available for purchase. \$44.95++ per whole cake/pie.*

A friendly reminder when selecting your menu(s) that everyone in your party will need to have the same meal.

We thank you for your understanding and respect of this policy.

# Hors d'oeuvres

We offer a wide variety of hot and cold hors d'oeuvres, which can be added to any event upon request. Available served or as a drop-off to any of the Flint Hills lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House.

All hors d'oeuvres require a minimum quantity order of four (4).

## COLD HORS D'OEUVRES

Charcuterie tray \$8.95++ per person  
Crudité with ranch dip \$4.95++ per person  
Garlic hummus with pita chips \$5.95++ per person  
Housemade chips with salsa ranch \$3.95++ per person  
Seasonal fruit with crème fraiche \$4.95++ per person  
Shrimp cocktail \$8.95++ per person  
Tortilla chips with salsa \$3.95++ per person

## HOT HORS D'OEUVRES

Bacon-wrapped water chestnuts \$3.95++ per person  
Barbecue meatballs \$4.95++ per person  
Buffalo wings \$4.95++ per person  
Spinach artichoke dip \$5.95++ per person  
Spicy sausage in puff pastry \$4.95++ per person  
Spicy Cajun shrimp \$8.95++ per person  
Swedish meatballs \$4.95++ per person

# Drop-Off Dinners

Should you be hosting a business event, plan on golfing until it's dark, or would simply prefer a non-staffed event, we offer several drop-off meal options. These dinners have been carefully curated by the Flint Hills culinary team to ensure quality and freshness.

*Only items listed below are available as drop-offs.*

Drop-offs dinners are available for any of the Flint Hills National lodges, excluding the Dower Lodge, the Graham Lodge, and the Prairie House.

## DROP-OFF DINNERS

Baked ziti with beef \$30.95++ per person  
*Served with choice of salad, garlic bread, and dessert.*

Fried chicken \$29.95++ per person  
*Served with choice of salad, mashed potatoes, green beans, biscuits, and dessert.  
Country gravy on side.*

Chicken marsala \$29.95++ per person  
*Served with choice of salad, mashed potatoes, green beans, Ona Mae rolls, and dessert.*

Dinner deli sandwiches \$16.95++ per person  
*Served with choice of salad, fresh fruit, housemade chips, and dessert.*

Entrée salad bar \$20.95++ per person  
*Served with salad bar accoutrements, fresh fruit, housemade chips, and dessert.*