

At Putt Street Social, we believe the best experiences are shared –
a menu built around connection,
crafted for gathering, grazing, and enjoying together.

PUTT-PUTT PLATES

small plates | shareables

Calamari 17

breaded | flash fried | assorted peppers
herbs | lemon aioli

Nona's Meatballs 18

Wagyu beef | parmesan | soaked bread
herbs | Pomodoro

GF Pommes Frites 11

fresh cut | tallow fried | shaved Manchego
herbs | lemon aioli

GF Octopus 19

charred lemon
garlic herb compound butter

Crispy Havarti Baton 15

delicate crisp pastry | sambal honey
pistachio | focaccia

GF Smoked Gouda Fries 13

fresh cut | tallow fried | chive
peppered bacon

Bread Service 7

scratch made focaccia | scratch made pita
infused EVOO + vinegar | Pomodoro

DIVOTS & DIPS

choice: scratch made focaccia or pita

+ seasonal crudités 6

V GF Marinated Olives 9

Mediterranean mélange | EVOO | chili flakes
herbs | garlic

V GF Hummus 9

confit garlic | garbanzo | EVOO | tahini
lemon | za'atar | seasonal crudites

GF Chili Fromage Blanc 11

red wine vinegar | Valbreso | Calabrian chili
EVOO

GF Bagna Cauda 9

confit white anchovy, garlic, shallot | EVOO
seasonal crudites

GF Whipped Ricotta & Pistachio Pesto 10

house made Ricotta | lemon
Pistachio pesto

V GF Giardiniera 7

pickled vegetables | vinegar
EVOO | herbs | garlic

V GF Putt Street Peppers 9

pickled Fresno + banana chilis | garlic | EVOO

GF Cucumber Dill 8

labneh | garlic | lemon | EVOO

ON THE GREEN

salads

+ chicken 8 + shrimp 16 + salmon 16 +filet 19

Caesar 11

romaine | kale
Parmigiano Reggiano
crouton | frico | confit garlic Caesar

Fried Herb Goat Cheese 14

baby Arugula | herb fried goat cheese
pickled red onion | dried cherries | candied pecan | carrot
honey lemon thyme vinaigrette

GF Market Salad 11

shaved romaine
mint | dill | green onion
lemon herb vinaigrette | Valbreso

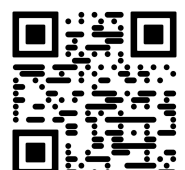
GF GLUTEN FREE | V VEGAN

Playing Mini-Golf?

Get ahead of the game!

MINI - GOLF WAIVER

SCAN NOW



We take great strides to ensure proper handling of ingredients and foods that contain potential allergens.
However, with foods containing allergens being prepared in our kitchen, there is the possibility for cross-contamination.
The following major food allergens are used as ingredients in our facility: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness.

Menu prices reflect our cash / debit / gift card price. A 3% adjustment applies to non-cash / debit / gift card payments.

Please inform your server of any allergies.

GF GRILLED SKEWERS

titanium skewered and marinated | Basmati rice pilaf
Caesar or Market Herb salad + pita 9

* Filet beef
31

Chicken
22

* Lamb loin
33

U10 Tiger Shrimp
27

SIGNATURE COURSES

designed to be enjoyed individually or shared. Each dish stands on its own —
no included sides, no set structure — so you can build your table, your way.

LAND

GF Shanked It 29

off the bone slow braised lamb shank | rainbow carrot
confit shallot | lamb jus | creamy mascarpone polenta

* Steak & Frites Au Poivre 38

grilled filet beef skewer | fresh cut fries | house seasoning
green peppercorn au poivre sauce

Chicken Francese 21

egg-battered pan-seared chicken cutlets
lemon beurre blanc | black pepper | herbs

PASTA

Wagyu Beef Bolognese 27

scratch-made egg pappardelle | carrot | beef stock | tomato
lemon Ricotta | citrus herbed crumb

Shrimp Fromage Bucatini 36

U10 Tiger Shrimp | EVOO | garlic | Pomodoro
anise liqueur | Valbreso | tarragon | focaccia

Gnocchi ala Vodka 19

scratch-made cheese gnocchi | garlic | shallot
tomato vodka cream | Parmigiano Reggiano | herbs

+chicken 8 +shrimp 16 +filet 19
+Nona’s meatball (one)6 (two)11

Risotto al Bosco 23

arborio | seasonal mushroom | garden stock
butter | Parmigiano Reggiano | chive

VEGAN OPTION AVAILABLE

+ chicken 8 + shrimp 16 + salmon 16 +filet 19

SEA

GF Branzino Olive Tapenade 35

seared European Sea Bass filet | Castelvetro olive
capers | EVOO | Calabrian chili | Garlic | fine herbes

* Salmon Monsieur 28

seared | Mornay cream | Pancetta
frisée (curled endive), chive

THE CADDIES

side dishes | shareable

Basmati Rice Pilaf 5

GF Fresh Cut Fries 6

GF Haricot Vert 7
Green Beans

GF Mascarpone Polenta 6

Smoked Gouda Mac & Cheese 9
citrus herbed crumb

V GF Lemon Oregano Potatoes 7

Creamed Spinach Orzo 8

Broccolini Bagna Cauda 9

GRIP & GRUB

handhelds served with Italian Potato Salad or Fresh Cut fries

Chicken Caesar Pita 18

marinated grilled breast | romaine + kale
Parmigiano Reggiano | confit garlic Caesar | frico

* Pork Tenderloin Pita 17

gruyere | fresh cut fries
mustard | pita

Chicken Focaccia 19

marinated grilled breast | sundried tomato mayo
pistachio pesto | havarti | romaine | tomato

* the “Gimme” Burger 19

wagyu blend | shredded romaine
heirloom tomato | American cheese

* P.S.S. Burger 21

wagyu blend | peppered bacon | gruyere
shredded romaine | garlic mayo

THE SWEET SPOT

desserts

Tiramisu 12

Espresso-soaked ladyfingers
Marsala Zabaione | mascarpone
coffee liqueur | cacao

GF Chocolate Budino 11

Macadamia nut
smoked salt | orange
dark chocolate

GF Creme Brulé 10

Madagascar vanilla bean
egg yolk
torched sugar

Gelato 9

Locally-made by
Maisano's Little Italian Kitchen
assorted Italian favorites

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