

BREAKFAST MENU

Monday through Friday until 1pm // Saturday & Sunday until 2pm

** AUTOMATIC 20% GRATUITY ADDED TO CHECKS EXCEEDING \$150 & PARTIES 5+ **

Breakfast Plate \$15.95

3 Eggs cooked your way, choice of meat with toast & one pancake or waffle on the side

Pancake Breakfast \$16.95

3 Fluffy Pancakes, 2 Eggs cooked to your way, Fruit & choice of meat
Add Nutella or Chocolate Chips for \$1

Chef's Omelette \$15.95

Build your own omelette with a blend of Cheddar & Monterey Jack cheeses

Choose 3 of these delicious ingredients + \$.75 for additional items

Bacon, Sausage, Ham, Chorizo, Mushrooms, Onions, Spinach, Tomatoes, Peppers,
Jalapeños or Avocado

One Breakfast Side & Toast Included

Breakfast Side Options:

Hashbrowns, Sliced Tomatoes, Tater Tots, Fresh Fruit,
OR House/Caesar Salad

A La Carte:

Sub Eggplant Bacon \$4

Sub Tofu for \$3

Add a side of Fruit for \$3

Sub Egg Whites \$2

Extra Cheese \$2

Side of Sour Cream OR Pico de Gallo \$.50

Extra Egg \$2

Extra Meat \$2

Extra Toast (2) \$1.50

Sourdough, Wheat, White, Rye, English Muffin

Meat Options: Ham, Sausage (3), Bacon (2),
Chorizo, Grilled Tempeh (2)

DELICIOUS SMALL PLATES

Beignets with drizzled Nutella \$8.95
(pictured to the right)

Maple Oatmeal with Fresh Fruit \$6.95

French Toast (2) with One Meat Option \$9.95

Warm Bagel with Cream Cheese & Jam \$2.95



MIMOSAS

The Perfect Brunch Companion

Choose from one of our select Bottles of Bubbly!

Served with Orange, Cranberry,

Grapefruit or Pineapple

Stanford, Sparkling \$35

Lamarca, Brut \$40

Chandon, Brut \$46

Dr. Konstantin, Brut \$50

Veuve Cliquot, Brut \$91

Vegan Tempeh Sandwich on a Bagel \$11.95

Marinated Tempeh, Eggplant Bacon, Avocado, Spinach with Lime Cilantro Cremé Fraiche

Sunrise Sandwich \$12.95

Bacon, Ham, Turkey with Fried Eggs, fresh Tomato & Cheddar Cheese on Grilled Sourdough

Breakfast Burrito (Mildly Spicy) \$13.95

Choose One of Bacon, Ham, Sausage or Chorizo

Mixed with Eggs, Onions, Peppers, Cheddar & Ranchero Sauce in a Flour Tortilla

Chorizo Scramble over Potato Pancakes (Spicy) \$14.95

Three eggs Scrambled with Chorizo, Onions, Peppers, Jalapeños, Cilantro & Cheese

Overtop a bed of Fried Potato Pancakes Served on a Skillet

French Toast stuffed with Cream Cheese & a Berry Compote drizzle \$15.95

4 Cinnamon Swirl Brioche slices dipped in a Grand Marnier Batter, Stuffed with Cream Cheese and a Berry Compote drizzle, garnished with Fresh Berries & Powdered Sugar (pictured above)

Avocado Brioche Toast with Eggplant Bacon \$10.95

Grilled Brioche topped with fresh sliced Avocado, Sesame Seeds,

(2) Eggplant Bacon Slices & Pico de Gallo

Add an Egg \$2 or an Extra Side of Avocado \$3

Classic Steak & Eggs \$17.95

6 oz Strip Steak, Two Eggs cooked your way, Choice of One Side & Toast

Served on a Skillet (pictured above)

Huevos Rancheros (Mildly Spicy) \$13.95

Two Fried Eggs, Cheese & Ranchero Sauce over Steaming Corn Tortillas with Refried Beans

Served on a Skillet

Make your own

BLOODY CREATION

The First & Last Sunday

of the Month

11am-2pm

\$14 Choice of Any CALL Shot

Full-Access to Self-Serve

Bloody Bar Options including:

Celery, Pickles, Stuffed Olives,

Cherry Tomatoes, Bacon,

Hot Sauces, Bloody Mix,

Cheese Cubes, Cilantro & much more!

**TAG US on Instagram @debellgolfclub
and enter to win \$50 Gift Card (ask your server for more details)**



**- Lunch Available Monday Through Sunday 11am to Close -
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SHAREABLES

Chorizo Loaded Fries (Spicy) \$11.95

Fresh Skinny Fries stacked with chopped Chorizo OR Soyrizo (V), melted Monterey Jack Cheese Blend OR Vegan Mozzarella Cheese, drizzled with Sriracha Crème Fraiche (V)
Served with Ranch OR Bleu Cheese Dressing

Deluxe Nachos \$12.95

Homemade Tortilla Chips topped with Refried Beans, Pickled Jalapeños, Pico de Gallo, Sour Cream, Fresh Guacamole, Shredded Mozzarella & Cheddar Cheese Blend with your choice of Carne Asada, Pulled Pork or Chicken.
Upgrade to Cajun Shrimp for \$4, Extra Meat \$2

Bone-In Wings \$14.95

(10) Pieces Slathered in your choice of Sauce:
Hot, BBQ, Thai Chili, Teriyaki, Mango Habanero, Garlic Parmesan
Or Enjoy them with no Sauce at all!
Served with Celery, Carrot sticks, Ranch OR Bleu Cheese Dressing
Extra Sauce on Wings or Split \$2

HAPPY HOURS // 3-5PM

***Monday & Tuesday - \$6 ALL Drafts // \$30 Pitchers
Half off Wings & Nachos *w/ No Modifications****

***Wine Wednesdays - \$8 Glasses // \$35 Select Bottles of Wine
\$12 Salads *w/ No Modifications****

Thursday & Sunday - \$6 Bottle Beers & Select Drafts

Hilltop Garlic Bread OR Ciabatta Garlic Bread

*Half Order (4) : \$8.95 // \$9.95
Full Order (8) : \$11.95 // \$12.95
Whole Loaf (16) : \$16.95 // \$17.95*

Chicken Potstickers \$11.95

(6) Tossed in Thai Chili Sauce and Sesame Seeds

Fried Mozzarella \$9.95

*(6) Mozzarella Sticks Fried & Served
with Marinara Sauce*

Fajita Party

*Served with Black Refried Beans, Rice, Salsa,
Guacamole, Sour Cream & Fresh Tortillas*

*Shrimp Fried with Peppers & Onions: **\$16.95***

*Carne Asada Fried with Peppers & Onions : **\$15.95***

Chicken Fried with Peppers & Onions

*(pictured below): **\$14.95***



\$.50 Add-Ons:

*Sour Cream, Pico De Gallo
\$2 Extra Cheese, Avocado OR Guacamole*

SALADS

Served with a Roll

Southwest Salad \$15.95

Romaine Lettuce, Corn, Black Beans, Tomatoes,
Monterey Jack Cheese, Avocado, topped with Tortilla Strips,
Blackened Chicken & Lime Cilantro Dressing

Mandarin Chicken Salad \$13.95

Crispy Chicken Breast, Romaine Lettuce, Cabbage,
Carrots, Wontons, Sliced Almonds,
Mandarin Oranges & Sesame Ginger Dressing

Cobb Salad \$14.95

Grilled Chicken Breast, Bleu Cheese Crumbles,
Applewood Smoked Bacon, Avocado, Tomatoes,
& a Sliced Egg with Chipotle Ranch Dressing

Grilled Salmon Salad \$17.95

Mixed Greens, Kalamata Olives, Capers,
Cucumbers, Mandarin Oranges,
Grilled Salmon & Lemon Mustard Vinaigrette

Pancetta Caprese \$12.95

Mozzarella Slices, between Fresh Basil,
Heirloom Tomatoes & Crispy Pancetta
Drizzled with Balsamic Glaze (pictured below)



Dressing Options:

Ranch, Bleu Cheese, Sesame Ginger,
Caesar, Chipotle Ranch,
Lemon Mustard Vinaigrette,
Balsamic Vinaigrette, 1000 Island,
Lime Cilantro Dressing (V),
Oil & Balsamic, Red Wine Vinegar

SMALL PLATES

Slider Plates \$13.95

(3) Delicious Sliders on Brioche

ONE Choice Flavor :

- Cheddar Cheese, Chipotle Aioli & a Pickle Crisp
- Pulled BBQ Pork with Coleslaw
- Buffalo Chicken with Bleu Cheese Crumbles & Dressing
- Veg Burger with Cilantro Crème Fraiche & Lettuce



Quinoa Bowl (V) \$13.95

Quinoa, Black Beans, Grilled Corn, Roasted Poblano Chile,
Tuscan Kale, Red Onions, & Red Bell Peppers
with Cumin Cilantro Dressing
*Add Grilled Chicken \$6 // Grilled Salmon OR
Roasted Red Pepper Shrimp (pictured above) \$8*

Beer Battered Fish & Chips \$15.95

(3) Homemade Beer Battered Panko Encrusted Cod Fillets
served with Cajun OR Truffle Fries, a side of Tartar Sauce
& a Lemon Wedge

Street Tacos (Midly Spicy) \$13.95

(3) Corn Tortilla tacos with Shredded Lettuce, Pico de Gallo & Ranchero Sauce
Choice of Carne Asada, Pulled Pork OR Chicken
Served with Homemade Tortilla Chips & Salsa
Upgrade to Shrimp or Sole Fish with Cabbage & Cilantro Crème Fraiche \$3
Extra Chips & Salsa \$3

Chicken Strips \$14.95

(3) Breaded Chicken Tenders served with a basket of Fries,
Honey Dijon Mustard & BBQ Sauce

Hot Dog Platter \$11.95

(2) Hot Dogs OR Sausages served with a side of Red Onions & basket Fries

Quesadilla \$10.95

Flour Tortilla with a blend of shredded Cheddar
& Mozzarella Cheese served with Pico de Gallo,
Fresh Guacamole & Sour Cream

SANDWICHES

Served with ONE Side

Chicken Panini \$14.95

Smoked Gouda, Tomato, Mixed Greens & Pesto on a Ciabatta Bun

Cheese Steak Sandwich \$14.95

Sliced and Sauteed Beef, Bell Peppers, Onions & Mushrooms, topped with melted Provolone Cheese on a Hoagie Roll

the Melts \$13.95

the Bay - House made Albacore Tuna salad & Provolone Cheese on a Grilled Sourdough (Order HOT or COLD)

the Patty - 1/2 lb. Angus Beef with Cheddar, Grilled Onions & Sauerkraut, drizzled with Chipotle Aioli on Grilled Rye Bread +\$1

Avocado Turkey Wrap \$12.95

Sliced Turkey & Tomato, Provolone, Fresh Lettuce, Avocado & Chipotle Mayo in a Flour Tortilla



Debell Clubhouse Sandwich \$14.95

Sliced Turkey & Ham, Applewood Bacon, Lettuce, Tomato, Herb Aioli, Cheddar Cheese on Grilled Sourdough double stacked (pictured above)

Baja Chicken Sandwich \$14.95

Fresh Lettuce, Tomato, Guacamole and Pepper Jack Cheese, Bacon with Chipotle Ranch drizzle, Served on a Ciabatta Bun

Lunch Sides:

French Fries (Cajun, Truffle Parmesan)

Tater Tots, Salted Edamame,

House OR Caesar Salad

Upgraded Side Options \$2 :

Sweet Potato Fries, Fresh Fruit,

Coleslaw, Onion Rings

BURGERS

Served on a Brioche Bun including Lettuce, Onion, Tomato, a Pickle Spear & ONE Side



Hilltop Burger \$14.95

1/2 lb. Angus Beef Patty, Choice of Cheese (pictured above)

Upgrade \$2 = Turkey Patty with Grilled Mushrooms

Add BBQ & Bacon \$1 = Southwest Bacon Burger

Bacon Bleu \$15.95

1/2 lb. Angus Beef Patty with Bleu Cheese crumbles & Applewood Bacon

Mushroom Swiss \$14.95

1/2 lb. Angus Beef Patty with Sauteed Mushrooms & Swiss Cheese

Beyond Burger \$13.95

1/2 lb. Beyond Vegan Patty, Choice of Cheese

Cheese Options: Cheddar, Swiss, Pepper Jack, Provolone, Smoked Gouda, or Bleu Cheese Crumbles

Add-ons \$1 :

Sauteed Mushrooms, Grilled Onions,

Applewood Bacon OR Extra Cheese

Avocado OR Egg \$2 // Extra Patty \$3

Looking for a delicious Meal with a beautiful view?

Make a Reservation today with our host!

\$37.99/person

Available Monday-Sunday 2 to 5 pm

No Substitutions on Protein or Portion Sizes

Wine & Bread Service

*comes with ONE complimentary glass
& (1) Warm Roll with Butter*

*Mezzacorona, Pinot Grigio
Coppola, Cabernet Sauvignon
Campuget, Rose*

First Course

Choice of:

Caeser, House Salad OR Soup of the Day

Second Course

Choice of:

*Baby Back Ribs
a Half Rack (6) order with Fries
& Coleslaw*

King Salmon

*Grilled 6oz. King Salmon topped with Feta Cheese &
Piquillo Sauce with Garlic Mashed Potatoes
& Seasonal Vegetables*

*Angel Hair Pasta with Chicken OR Shrimp
Tossed in Tomatoes, Basil & Garlic Olive Oil
alongside Fresh Garlic Bread*

Third Course

Choice of:

*Crème Brulée
Mango Sorbet
Apple Cobbler
Vanilla OR Chocolate Ice Cream*

Fresh Mocktails

Taylor's Peach Mule

*Peach Puree, Limes & Mint muddled
& Shaken with Simple Syrup
then topped with Ginger Beer*

Aileen's Tea

*Strawberry Puree mixed with
Iced Tea & 2 Limes to Squeeze*

Anna's Grape Vine

*Muddled Grapes, Basil & Lime
Shaken with Simple Syrup
Topped with Soda Water*

Jasper in Italy

*Non-Alcoholic Italian Spritz,
a dash of Pomegranate Syrup,
muddled Basil & Limes,
Topped with Rose Lemonade*

the Dan-Dan

*Muddled Strawberries, Blueberries
& Cilantro with Ginger Syrup
Topped with Sparkling Water*

Par-TEE At Anna's

*Jalapeño, Strawberry Puree and Mint
muddled then shaken with Sour Mix
and Limes*

Sanni's Sun

*Blood Orange Juice,
Red Bull & Grenadine
with Maraschino Cherries*