



OUR STORY

In 1946, amidst the echoes of prohibition, the Turf Club was born. Without a serendipitous annexation, this infamous watering hole may have never opened its doors.

Passing hands for generations, Turf Club stands as a testament to the enduring power of community, the treasure of family, and the unbridled delight of gathering for a meal.

Guided by their passion for hospitality and their love of 'good times', Robert and Mariann Griffith are leading a revival, blending classic comfort with renegade elegance.

We invite you to be a part of this decades-old, but ever-unfolding story, one that's flavored by the spirit of the Magic Valley.

"Our family principles of integrity, hard work, dedication, and joy help us live in harmony within our family and community. We invite you to join us as we grow into a premier dining destination."

-Owners Mariann and Robert Griffith

At Turf Club we've made it our mission to curate an atmosphere that exemplifies our family's core values and, through selfless service and generosity, provide a nourishing, delightful, and seamless culinary experience.

===== **HORS D'OEUVRES** =====

Black Garlic Scampi	24
wild gulf shrimp sautéed in black garlic butter, white wine, served with a crisp baguette	
Steak Carpaccio*	26
thinly pounded steak, dijon, capers, chives, truffle aioli, arugula, house-made kettle chips	
Roasted Oysters	27
kusshi oysters roasted in duck fat & shallot, bacon & chive topping, béarnaise	
Cheese Fondue	13
a molten blend of local evans farmstead cheddar and chihuahua cheese, avocado chimichurri, served with toasted crostini's	

* consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodbourne illness

===== **BREAD SERVICE** =====

Fresh Baked Bread	8
housemade daily, herbed butter	

===== **CHILLED SEAFOOD** =====

Shrimp Cocktail	24
chilled shrimp served with classic cocktail sauce	
Fresh Oysters*	MP
seasonal selection from the coast, mignonette, harissa, crackers, lemon	
sold by the ½ dozen or dozen	
Champange & Caviar Service*	MP
by reservation only, ask your server for details	
idaho white sturgeon caviar, housemade kettle chips, blinis, creme fraîche chopped chive and hard boiled egg garnish 1 oz - serves two	

SEAFOOD TOWER
MKT PRICE

chilled lobster claw, shrimp cocktail, 1/2 dozen fresh oysters, crab claw, salmon tataki & shrimp aguachile*

===== **CHILLED PLATES & SOUPS** =====

French Onion Soup	10	Caesar Salad*	15
slow-simmered caramelized onion broth, golden, bubbling layer of melted local cheese, a crisp crouton		crisp baby gem lettuce, creamy parmigiano reggiano dressing, house-made focaccia croutons, shaved parmesan	
Asparagus Leek Bisque	13	Wedge Salad	14
garnished with grilled asparagus, pistachio parsley pesto & crispy garlic chips		crisp iceberg lettuce, bacon, chopped egg, pickled onions, creamy blue cheese, peppercorn ranch dressing	
Green Salad	13	Smoked Trout Niçoise	24
vibrant mix of seasonal greens, grilled asparagus, marcona almonds, pickled onions, marinated feta, charred lemon vinaigrette		seasonal greens, local smoked trout rillette, olives medley, pickled cauliflower, steamed potato morsels, marinated onions, chopped egg, tangy dijon honey vinaigrette	

===== **OUR LOCAL PURVEYORS** =====

Sarah & Paul Graff twin beans - twin falls, idaho	Ashley & Jake Roometua roometua river road farm - buhl, idaho
Anthony Higgins market harvest - boise, idaho	Brady Boteilho southern idaho culinary mushrooms - twin falls, idaho
Eric & Misty Evans evans farmstead cheese - buhl, idaho	Bill And Donna And Eric Stoltzfus cloverleaf creamery - buhl, idaho
The Rebholtz Family snake river farms - boise, idaho	Gary And Kim Lemmon idaho springs foods - filer, idaho
Chris Barry riverence - magic valley, idaho	

ENTREES

Spinach Ricotta Ravioli	24	Brick Chicken	29
handmade ravioli, bright garlic spring onion cream sauce, sundried tomato pesto, finished with fresh basil and thyme		brick pressed chicken, delicate fondant potatoes, grilled brussels sprouts, a rich chicken pan jus	
Grilled Idaho Trout	32	Turf Burger*	22
riverence raised idaho trout, wild rice medley, asparagus, carrot, finished table side with lemon caper sauce		ground prime steak, evans farmstead alpine cheese, house pickle, caramelized onion, a good bun, fries	
Dry Aged Roasted Sturgeon	49	Bison Chateaubriand	43
idaho springs farms sturgeon, smoky cauliflower purée, grilled jumbo asparagus, finished table side with chive oil, trout roe, beurre blanc		activated charcoal dry rub, smoky cauliflower purée, herb spiced and roasted cauliflower and a pour of savory demi-glace reduction	
		Steak Frites*	42
		10 oz skirt steak, served sliced, chimichurri, béarnaise, beef fat fries	

BUTCHER'S CUTS

served with melted onions and your choice of finishing enhancement: roasted garlic butter, chimichurri or cabernet gastrique | add \$2 for sauce béarnaise or bordelaise

Prime Beef Tenderloin*	63
center cut filet - 8oz	
New York Steak*	58
choice - 14oz	
SRF Double Cut Pork Chop*	52
rich pork, grain mustard sauce	
Freched Rack Of Lamb*	48
australian lamb, rosemary jus	
Dry Aged USDA Prime*	MKT
market availability, limited supply	

ADD ONS

Smoked Local Blue Cheese	10
Beef Fat Roasted Wild Mushroom	12
Shrimp	14
duo of butter poached or grilled shrimp	
Lobster Oscar	18
butter poached claw, chopped chives	

SIDES

Roasted Spring Asparagus	12
béarnaise sauce, crispy shallots	
Lobster Mac And Cheese	18
baked pasta in a rich mornay sauce, white cheddar, 4 oz lobster, old bay seasoning	
Cauliflower Hash	13
roasted cauliflower and radishes, glazed with a sweet tangy sauce, sliced scallions, chili onion crunch	

FAMOUS IDAHO POTATOES

Potato Au Gratin	14
thin sliced russet, roasted in cream sauce, parmesan	
Loaded Baked Potato	12
bacon, crème fraîche, chive, shaved cheese	
Hand Cut Or Beef Fat Fries	12 / 14
steakhouse aioli	
Mashed Potatoes	12
cream, butter, shaved manchego cheese	
Baked Idaho Potato	12
bacon, crème fraîche, chive, shaved cheese	

ASK YOUR SERVER
about dessert & after dinner drinks



WINES BY THE GLASS

SPARKLING

Montefresco Prosecco DOC	12 / 45	Hild Brut	13 / 50
<i>glera, conegliano, italy</i>		<i>elbling sekt, mosel, germany</i>	
<i>zesty, super dry with a long finish, pairs with oysters and caviar</i>		<i>bursting with juiciness balanced with high acidity, pairs with anything fried!</i>	

WHITE

Barbara Ohlzelt	12 / 48	Domaine Du Salvard "Unique"	13 / 50
<i>gruner veltliner, kaptal, austria</i>		<i>sauvignon blanc, loire, france</i>	
<i>bone dry, medium acidity and hints of citrus zest, pairs with any and all chilled seafood</i>		<i>lime zest, hints of stone fruit, minerality, pairs with trout and chicken</i>	
Hermann Ludes	14 / 52	Blood Root	15 / 60
<i>riesling, mosel, germany</i>		<i>chardonnay, sonoma coast, california</i>	
<i>just the right amount of acid and a touch of residual sweetness, pairs with shellfish</i>		<i>bright and crisp with baked apple and pear, pairs with cauliflower, sturgeon or pork chop</i>	

ROSÉ

Ostatu "Rosado"	12 / 45
<i>tempranillo, rioja, spain</i>	
<i>organic, raspberry, currant, beautiful minerality, pairs with chilled seafood or chicken</i>	

RED

Pinot Project	11 / 44	Domaine De Pallus "Messanges"	15 / 60
<i>pinot noir, monterey, california</i>		<i>chinon rouge cab franc , loire, france</i>	
<i>light and 'crushable', pairs with turf burger</i>		<i>medium body and pretty perfect acidity, pairs with tenderloin</i>	
Zuccardi "Q Series"	14 / 52	Juggernaut "Hillside"	14 / 52
<i>malbec, mendoza, argentina</i>		<i>cabernet sauvignon, sierra foothills, california</i>	
<i>slightly savory - think tobacco and smoke, pairs with dry aged cuts</i>		<i>big, bold with dark fruits / pair with: steaks</i>	

WINES BY THE BOTTLE

SPARKLING

Domaine Migot Brut	60	Tarlant 2005 "Cuvée Louis"	250
<i>gamay methode traditionnelle, lorraine, france</i>		<i>pinot noir + chardonnay, champagne, france</i>	
<i>perfect bubbler</i>		<i>this vintage is rare and exceptional. rich and bone</i>	
		<i>dry with hints of white truffle and pronounced</i>	
Pommery Blanc De Blancs	165	<i>minerality.</i>	
<i>chardonnay, champagne, france</i>			
<i>jasmine, citrus fruits, fresh apple with a creamy,</i>			
<i>velvety texture</i>			

WHITE

AA Badenhorst "Secateurs"	45	Domaine Huet	125
<i>chenin blanc, swartland, south africa</i>		<i>chenin blanc, 2018, "clos du bourg demi-sec",</i>	
<i>stone fruit, honey, orange peels and ripe citrus.</i>		<i>vouvray, france</i>	
<i>terrific food wine.</i>		<i>highly rated. luscious and tastes of apricots,</i>	
Michel Bregeron	50	<i>peach, honey and wet stone</i>	
<i>melon de bourgogne, "sevre et maine sur lie",</i>		Au Bon Climat	50
<i>loire valley, france</i>		<i>pinot gris + pinot blanc, 2021, santa barbara,</i>	
<i>bone dry, citrus forward with moderate degree of</i>		<i>california</i>	
<i>acidity. pairs with fish (cooked or raw), salads,</i>		<i>spends time in oak giving it a bigger body than</i>	
<i>anything herbaceous.</i>		<i>most pinot gis. perfect pairing with oysters, can</i>	
Max Ferdinand Richter	75	<i>also pair withcooked fish</i>	
<i>riesling, "wehlener sonnenuhr spatlese,</i>		Gobelsburg	50
<i>mosel, germany</i>		<i>riesling, 2021 "estate" - kamptal, austria</i>	
<i>richter family has been making wines for over</i>		<i>perfectly balanced, bone dry, hints of apple,</i>	
<i>300 years. round citrus notes, not too sweet and</i>		<i>white flowers and peach. crisp acidity</i>	
<i>electric mouthfeel.</i>		Chateau Gravelle-Lacoste	50
Domaine Lucien Crochet	70	<i>sauvignon blanc + semillion "graves blanc",</i>	
<i>sauvignon blanc, 2022, sancerre, france</i>		<i>bordeaux, france</i>	
<i>mineral forward and herbaceous. the best</i>		<i>beautiful white bordeaux, notes of tropical fruit</i>	
<i>sauvignon blanc on the menu.</i>		<i>and freshly cut grass</i>	
Sandhi	66	Domaine Roland Lavantureux	100
<i>chardonnay, santa rita hills, california</i>		<i>chardonnay, "vieilles vignes" 2022, burgundy,</i>	
<i>aroma of white peach and freshly baked bread.</i>		<i>france</i>	
<i>focused spine of acidity, textural grip and layered</i>		<i>stone fruit, wet stone, chalky minerality and a</i>	
<i>finish. more on the dry side.</i>		<i>round finish. pair with fries, cooked fish,</i>	
Mayacamas	150	<i>chicken, oysters, enough body to stand up to</i>	
<i>chardonnay, 2021, napa valley, california</i>		<i>meatier game</i>	
<i>one of the first vineyards to put california</i>			
<i>winemaking on the map internationally.</i>			
<i>pineapple, thyme, mint, apricot and pear with a</i>			
<i>nice salinity</i>			

WINES BY THE BOTTLE

PINK & ORANGE

Reeve 2022 "Remy Saves The Day"	45	Ameztoi "Rubentis"	50
<i>grenache + malbec, healdsburg, california</i>		<i>hondarribi beltza + hondarribi, zuri, getaria, spain</i>	
<i>fresh raspberry with a herbal push on the finish.</i>		<i>from the basque region, bright, easy drinking,</i>	
<i>percentage of all bottles sold go to help a global</i>		<i>beautiful rose</i>	
<i>leader in the movement against plastic pollution</i>			
Chateau Simone	150	Radikon	90
<i>grenache + mourvèdre + cinsault, 2022</i>		<i>chardonnay + sauvignon blanc, 2021</i>	
<i>"palette rosé" - provence, france</i>		<i>"slatnik" - friuli-venezia giulia, italy</i>	
<i>vibrant and complex barrel aged rosé. for the</i>		<i>great introduction to orange wine—spicy and</i>	
<i>pink fans that want something that can stand up to</i>		<i>intense with notes of honey, white flowers, lemon</i>	
<i>grilled or roasted meats</i>		<i>peels and hints of ginger</i>	

RED

Evesham Wood	55	Arterberry Maresh	125
<i>pinot noir, willamette valley, oregon</i>		<i>pinot noir "old vines dundee hills", dundee, oregon</i>	
<i>cherry, red apple, fresh flowers, silky mouthfeel</i>		<i>pomegranate, rhubarb and black tea,</i>	
<i>and a bright, vibrant acidity</i>		<i>light in body, rated as one of the best</i>	
Jean Foillard	55	<i>domestic pinot noirs</i>	
<i>gamay, "beaujolais villages", beaujolais, france</i>		Domaine De Fonsainte "Corbieres"	45
<i>light-bodied, delicate floral aroma, dried</i>		<i>carignan blend, 2020, - langeudoc, france</i>	
<i>cranberries, perfect with most of our food</i>		<i>medium-bodied, raspberry and blackberries with a</i>	
Ameztoi "Stimatum"	45	<i>touch of licorice, tannins and acidity in perfect</i>	
<i>hondarribi beltza, 2022, getaria, spain</i>		<i>balance</i>	
<i>bright acidity, similar in weight to a cab franc,</i>		Rombauer	57
<i>baking spice and clove</i>		<i>zinfandel, napa valley, california</i>	
Broc Cellars "Amore Rosso"	60	<i>rich, bold and well balanced with notes of dark</i>	
<i>barbera + dolcetto, mendocino, california</i>		<i>fruit, clove and vanilla.</i>	
<i>darker, vibrant fruit notes with good structure,</i>		Monastero Suore Cistercensi	69
<i>pairs with rustic dishes, stands up to high acidity</i>		<i>sangiovese and cilieggiolo, "benedic", lazio, italy</i>	
<i>and palette cleaning with lighter beef and pork</i>		<i>this organic wine undergoes a 15-day natural</i>	
<i>dishes</i>		<i>fermentation. an ethereal wine that coats the palate</i>	
Cep Vineyards	75	<i>with hints of red fruit, tea, pipe tobacco</i>	
<i>syrah, 2021, sonoma, california</i>		Quinta Do Infantado	45
<i>plum skins, dried blueberry, black pepper and</i>		<i>touriga franca + tinta roriz, 2015, douro tinto,</i>	
<i>smoke</i>		<i>douro, portugal</i>	
Montesecondo "Chianti Classico"	70	<i>cab and zin drinkers will love this, high-toned fruit,</i>	
<i>sangiovese, 2020, tuscan, italy</i>		<i>fresh blueberries, licorice root</i>	
<i>blood orange, mint, floral notes</i>			

WINES BY THE BOTTLE

RED, CONTINUED

Domaine De Manarine	40	Foxglove	40
<i>grenache and syrah, 2016, rhone, france</i>		<i>zinfandel, paso robles, california</i>	
<i>cherry notes, light tannins, hints of spice, try this with one of our steaks</i>		<i>bright, refreshing, on the fuller side of medium-bodied, cured meat, red meat, cheese</i>	
Vietti "Perbacco"	63	Muga "Reserva Rioja"	65
<i>nebbiolo, langhe, italy</i>		<i>tempranillo and granacha, a rioja alta, spain</i>	
<i>baked cherries, orange peel, chocolate, peppery and mineral finish. pair with red meats, heartier dishes and sharp cheese</i>		<i>medium acidity, blackberry, blueberry, stands up to our richest dishes</i>	
Corison	250	Chateau Haut-Segottes	75
<i>cabernet sauvignon, napa valley, california</i>		<i>cabernet and merlot, "saint émilion grand cru", bordeaux, france</i>	
<i>saline, cedar, dry tannins, cocoa and stewed plums in perfect harmon.</i>		<i>very clean and focused, black/blue fruits, black peppercorns and oak aging</i>	
Mayacamas	325	Silver Oak	183
<i>cabernet sauvignon, 2019, napa valley, california</i>		<i>cabernet sauvignon, alexander valley, california</i>	
<i>fragrant and medium to full bodied. aged in a mix of french and american oak. experience dark fruit, tobacco, licorice, and warming spices</i>		<i>brushy aromas of sage and thyme embellishing a core of red fruit rich with wild strawberry, raspberry and freshly picked plum. pair with steak</i>	
Conundrum	70	Chateau Montelana	190
<i>petite syrah, zinfandel and cabernet sauvignon, sonoma county, california</i>		<i>cabernet sauvignon, napa valley, california</i>	
<i>rich and complex with notes of dark chocolate, cherries and wood. pairs with smoked meats or turf burger</i>		<i>dense with fresh berries, dried cherries, bergamot, lavender, mint</i>	
Ramey	150		
<i>cabernet sauvignon, napa valley, california</i>			
<i>touch heavier on the savory side, rich with tobacco and fresh leather. beautiful wine</i>			

FORTIFIED

Broadbent Rainwater	7	Broadbent	11
<i>madeira, madeira, portugal</i>		<i>20 Year Port, duoro, portugal</i>	
<i>a balance of light toffee and citrus acidity</i>		<i>deep, fruity nose with hints of stewed cherry, caramel, orange peel, allspice, and brown sugar</i>	
Kopke	8		
<i>10 year port, duoro, portugal</i>			
<i>from the oldest port wine house in portugal. smooth and round on the palate, with flavors of dried fruit and hints of wood and honey. an excellent finish.</i>			



SALADS & STARTERS

Hummus & Tzatziki

served with a medley of olives, za'atar spice,
spiced lavash crackers /19

Shrimp Cocktail

chilled shrimp, classic cocktail sauce /24

Roasted Oysters

kusshi oysters roasted in duck fat and shallot, with
bacon, chives, and a side of béarnaise /27

Spring Greens Salad

vibrant mix of seasonal greens, grilled asparagus,
marcona almonds, pickled onions, marinated feta,
charred lemon vinaigrette /13

Smoked Trout Niçoise

seasonal greens, local smoked trout rilette, olives,
pickled cauliflower, steamed potato morsels, marinated
onions, chopped egg, dijon honey vinaigrette /24

Caesar Salad*

crisp baby gem lettuce, creamy parmigiano
reggiano dressing, house-made focaccia croutons,
shaved parmesan /15

Wedge Salad

crisp iceberg lettuce, bacon, chopped egg,
pickled onions, creamy blue cheese,
peppercorn ranch dressing /14

ENTREES & SHARE PLATES

Available From 5pm To 10pm

Steak Carpaccio*

thinly pounded steak with dijon, capers, chives,
truffle aioli, arugula, house-made kettle chips / 26

Bison Chislic

cubed bison tenderloin, spiced and fried to perfection,
served with a savory steak sauce aioli / 18

Cheese Fondue

local evans farmstead cheddar and chihuahua cheese,
avocado chimichurri, toasted crostini's / 13

Crab Cakes

three cakes topped with poached egg,
onion chili crunch, and fresh scallions / 26

Black Garlic Scampi

wild gulf shrimp sautéed in black garlic butter and
white wine, crisp baguette / 24

Lobster Roll

delicate butter-poached lobster claw, house-made
brioche roll, béarnaise, house-made chips / 26

The Lounge Smash Burger*

house-ground prime beef, mustard, onion, american
cheese, toasted potato roll, house-made chips /12

Steak Frites*

10 oz skirt steak, served sliced, chimichurri,
béarnaise, beef fat fries / 42

*consuming raw or undercooked meat, poultry, shellfish,
seafood or egg may increase your risk of foodborne illness



TURF CLASSICS

	Turf Club Martini 12 london dry gin, french vermouth, house orange bitters, lemon peel or olive
	A Pear Ol Spritz 13 idaho pear brandy, aperol, sparkling wine, orange
	Horseshoe Mule 13 blanco tequila, strawberry, basil, ginger beer, lime
	Quantum Leap Whiskey Sour 13 overproof bourbon, amaro, lemon, cherry bark, vanilla
	Campfire Old Fashioned 11 bourbon, smoked demerara sugar, house blend of aromatic bitters
	Black Manhattan 14 rye whiskey, averna, aromatic bitters

SIGNATURE COCKTAILS

	Quality Time 11 vodka, cucumber, mint, orange blossom water, sea salt, lime
	Tom Sawyer 12 vodka, huckleberry, basil, lemon
	Gin There Done That 13 gin, tarragon, cucumber, tonic
	Garden Margarita 13 tequila, génépy, tarragon, lime, jalapeño
	Life In Bloom 13 rye, apricot, lavender, lemon
	Leo's Ghost 14 scotch, absinthe, lime, mint, smoke

FREE SPIRITED

	Garden Party 8 cucumber, basil, lime juice, agave, soda
	Hold Your Horses 9 strawberry, lime, mint, ginger beer
	Putting On The Spritz 9 wilderton nonalcoholic apertivo, cranberry, soda, orange



BEER, CIDER & SELTZER

Coors Light	5
Michelob Ultra	4
Budweiser	5
Bohemia Mexican Pilsner	6
Pilsner Urquell	6
Horseshoe Collective Golden Ale	6
Pfreim Pale Ale	6
Pfreim IPA	7
Mad Swede Amber	6
Athletic Non-Alcoholic Lager upside dawn golden style	6
Golden State Cider 16oz	9
Untitled Art Seltzer <i>prickly pear guava, blood orange, pineapple mango or blackberry agave</i>	6

BEVERAGES

Soda coke, diet coke, sprite, ginger ale	5
Ginger Beer cock & bull	5
Scratch Lemonade fresh lemon, cane sugar	5
Iced Tea seasonal blend	5
Hot Tea seasonal selection, see menu	6
Topo Chico sparkling mineral water, seasonal flavor	8
Health Elixir artisanal sparkling mineral water	8

FOR QUALITY & VALUE

a standard american shot is 1.5 ounces.
our spirits are priced for a 2 ounce
pour. juices, purees and syrups are all
handcrafted in house





DESSERT

NY Cheesecake	12
served with a warm berry compote	
Lemon Meringue Tart	13
zesty lemon curd, buttery crust, toasted meringue	
Carrot Cake	14
made with freshly grated carrots & warm spices, cream cheese frosting	
Warm Capri Cake GF	12
chocolate cake, pistachio gelato	
Crème Brûlée	12
silky vanilla custard, caramelized sugar crust, served with a berry compote	
Seasonal Gelato & Sorbet	7
ask for our current offerings	

AFTER DINNER POURS

Kopke - 10 Year Port - <i>duoro, portugal</i>	8
Broadbent - 20 Year Port - <i>duoro, portugal</i>	11
Broadbent Rainwater Madeira - <i>madeira, portugal</i>	7
Cynar - <i>termoli, italy</i>	10
Braulio - <i>bormio, italy</i>	9
Averna - <i>caltanissetta, italy</i>	12

COFFEE SELECTION

Proudly Serving Locally Roasted Coffee

Espresso	5
Cappuccino	6
Latte	6 / 7
8 oz / 12 oz	
Americano	5
French Press	5
decaf or regular - 16 oz	

TEA SELECTION

Local Offerings From Twin Beans - *Twin Falls, ID*

Green Teas	6	Black Teas	6
Jasmine Pearls		London	
crisp, floral, fresh		citrus, floral, rich	
Meyer Lemon		Classic Black	
citrus, grassy, sweet		bright, brisk, smooth	
Sencha		Sugar Maple Black	
olive, pine, wheatgrass		decadent, round, sweet	
Herbal Teas	6	Tali's Masala Chai	
Lavender Chamomile Rose		round, savory, spice	
floral, fresh, honey			
Cinnamon Orange			
warm, comforting, sweet			