

## *Soups and Salads*

*Fresh Soup of the Day or New England Clam Chowder  
Cup... \$3.75 Bowl... \$4.75*

**Fresh Fruit Plate** \$11.95

*Fresh Seasonal Melon, Pineapple, and Strawberries served with a Yogurt Dip*

**Chesapeake Bay Spinach Salad** \$16.25

*Lump Crabmeat and Shrimp tossed with Corn, Roasted Red Pepper, New Potatoes, Celery, Red Onions and Bacon tossed in Old Bay Ranch Dressing and topped with Julienne Fried Potatoes*

**Virginia Cobb Salad** \$14.95

*Chopped Romaine topped with Chilled Breast of Chicken, Avocado, Bacon, Tomato, Bleu Cheese and Crisp Apple*

**Mediterranean Salad** \$13.95

*A Medley of Greens, Artichokes, Greek Olives, Roasted Roma Tomatoes, Red Onion, Cucumber, Chick Peas, and Feta Cheese with Greek-style Vinaigrette*

**Summer Salad** \$14.25

*Chopped Romaine, Pineapple, Strawberries, and Grilled Breast of Chicken tossed with Coconut Vinaigrette*

## *Cold Sandwiches*

**Avocado Club** \$14.95

*Grilled Chicken, Avocado, Bacon, Lettuce, Tomato and Mozzarella Cheese with a Light Herbed Mayonnaise, served with Potato Chips*

**Roast Turkey Wrap** \$12.95

*Roasted Turkey Breast in a Sun-dried Tomato Wrap filled with Southern Slaw, Apple, and Golden Raisins, served with Potato Chips*

## *Hot Sandwiches*

*All Sandwiches served with French Fries*

**Homestead Trout Sandwich** \$13.95

*Fresh Alleghany Mountain Trout, lightly floured and Fried on a Toasted Hoagie Roll with Tomatoes and Southern Slaw*

**Mr. Rubino's Reuben** \$14.95

*Shaved Corn Beef served with Sauerkraut, Swiss Cheese, and Thousand Island Dressing Grilled on House Made Rye Bread*

**\* The Cascades Burger** \$14.25

*A Half Pound of Ground Black Angus Beef Cooked to order, with Swiss or Cheddar Cheese and served on a Kaiser Roll with Lettuce, Tomato, and Pickle*

**Chicken Panini** \$12.45

*Herb Seasoned Chicken Breast combined with Brie Cheese and Honey Mustard on Grill Pressed Whole Grain Bread*

**Vegetarian Pita Pocket** \$12.25

*Portobello Mushrooms, Roasted Red Pepper, Spinach, Roasted Roma Tomatoes, Red Onions and Ciligine Mozzarella tossed in an Artichoke Pesto Spread and served on Grill Pressed Pita Pocket*

*\* May contain raw or undercooked ingredients.*

## *Beverages*

**The John Daly...\$8.00**  
*(Fire Fly Vodka, Sweet Tea and Lemonade)*

**Ginger Ale...\$3.50 Root Beer...\$3.50**

**Virginia Sparkling Apple Cider...\$3.00 Sparkling Water 11oz...\$3.50**

**Homestead Water...\$2.50 Still and Sparkling Water, One Liter...\$8.50**

*5% Sales Tax and 17% Service Charge will be added*

## *The History and Heritage of The Cascades Course*

In August 1894, Jacob Rubino, a highly successful investor and stock trader from New York City, visited The Homestead - and romance bloomed! Like so many others before and since, Rubino fell in love with The Homestead's majestic scenery, gentle climate, and the homelike comforts of The Homestead. So, he bought 1,700 acres of land, and quickly established a country estate of magnificent proportions.

The summer cottage that the architectural firm of Tracy and Swartwout designed, and which Rubino built, is styled with grand Italianate architecture, including fine buff brickwork, Indiana limestone, and hand-wrought iron featuring Rubino's initials. Yet, its grand loggias, spacious rooms with high ceilings and fine millwork, and Palladian design elements, may have been overshadowed by its primary, original interior design feature: an indoor swimming pool filled with water from one of the natural mineral springs on his property.

In 1923 The Homestead acquired the land and the cottage. Today you are enjoying lunch in Rubino's summer cottage, which serves as our Cascades Club House. The Legendary William S. Flynn designed the Cascades Course, and it is truly an example of championship golf.

Flynn's exceptional design for the Cascades Course was a decisive part of his growing reputation as one of the world's most talented golf course architects. Here at The Homestead, we appreciated his genius for understanding the ways in which the natural topography could best be crafted into a championship course.

Consider, for a moment, how very different the game is today from the hickory-shaft clubs, gutta-percha balls, and the rules of earlier eras. It quickly becomes evident that, while the history of the game is a rich part of the heritage of golf, courses periodically call for renewal. And so in 2006, the restoration of the Cascades bunkers was completed to the original design, as created by William Flynn more than 80 years ago....preserving its heritage for generations of future golfers.

The Cascades Course is consistently ranked as one of the Top 100 golf courses in the United States and Top 100 in the world by *Golf Magazine* and one of America's best 100 resort golf courses by *Golfweek*.

The Cascades Course has enjoyed an outstanding history, one that places it among the premier courses in the nation. "Slammin" Sammy Snead, a legend in his own right, was born here in Hot Springs, grew up on his family farm nearby, learned to play golf on the Old Course, and he perfected his game on the Cascades Course. Dozens of the world's most famous golfers, both professional and amateur, have made history on The Homestead's courses. In fact, the Cascades Course has hosted seven United States Golf Association championships and two Senior P.G.A. Championships.

This year The Homestead is delighted to host the 2009 USGA Senior Women's Amateur Championship, September 12-17.



# RUBINO'S