

HIGHLANDS

grill

NEW!
Organically Raised Beef

Golf Tips

By Andrew Dawes
Director of Instruction

Better Chips

One of the sure things to ruin a chip shot is the instinct to want to scoop the ball into the air with the hands. For better quality chip shots try this method: Put the ball slightly back in your stance with the shaft of the club slightly de-lofted and your weight favoring the forward foot. Use a tongue depressor or a pen and slip it into your glove or watch band on the back of your forward hand keeping the wrist from breaking down. This will keep the clubface square at impact and maintain the proper descending angle. It will also give the sensation of swinging the club with the arms as opposed to the wrists.

Better Distance Control When Putting

Poor distance control is the leading cause of three putting. Try practicing this by putting tees in the green at different distances such as 10, 20, 30 and 40 feet. Hit putts while looking at the tee and also with your eyes closed. Try to get the ball to stop just past the tee while remembering that it is the length and pace of the stroke that controls the distance. The reason we are using tees as opposed to a hole is to get focused solely on distance. This will help develop your sense of touch and feel. It is likely you will have difficulty with certain lengths and those are the ones to work on most. By practicing your distance control you can relieve your score of those unnecessary strokes.

Stop the Slice

The most common cause for a slice is a poor grip. To stop the dreaded slice, make sure of the top hands position first. It is important that the top hand position and front forearm are rotated toward the back shoulder. Take your top hand grip while letting your arm hang to your side. Your hand will more likely grip the club in the base of your fingers and will allow the thumb to be more on the side of the shaft. Once you put the club out in front of you three knuckles on the top hand should be visible while the face remains square. Now make sure your bottom hand grip is in the same direction as the top hand. At address ensure that your shoulders are square to the target line to avail a swing path towards the ball from inside the target line. Your slice will be gone forever.

Highlands Grill is now featuring PA Preferred USDA organically raised 100% grass fed Scottish Highland beef from Sugar Hill Farm in Elk County, PA.

The hormone and antibiotic free cattle are raised on intensively managed pastures free of pesticides and herbicides.

100% grass fed beef is lower in total fat and calories, high in Omega-3 fatty acids, and rich in antioxidants including vitamin E, vitamin C, and beta-carotene. Enjoy the flavor and health benefits of the locally raised Highland beef at Highlands Grill!



Increase Power In Your Swing When Using Your Legs—Strength Training Tip

If you have not done any exercise in a long time start off without any resistance. If you feel capable using resistance then dumbbells, a medicine ball, backpack filled with books, anything, will do the job. It should be heavy enough to be a challenge but not so heavy that you can't perform the exercise safely at least 12 times. Stand with your feet shoulder-width apart and hold whatever you are using for resistance at chest height. Keeping your heels on the ground, bend your knees and squat as if you were going to sit in a chair. When your thighs are just above parallel smoothly stand back up and simultaneously begin to push the weights overhead. At the top of the movement your arms and legs will be straight. Repeat 10-12 times then rest.



Hershey® Links History

- Began as a 175-acre cattle and pig farm once owned by Joseph B. Longenecker
- In 2002, the land was purchased from Robert and Eleanor Oellig
- The farm was originally called "Wren Dale," a name coined by former area resident May Gingrich
- Wren Dale Golf Club officially opened its front 9 on Aug. 3, 2003
- Designed by the firm of Hurdzan/Fry of Columbus, OH
- Dr. Michael Hurdzan is the author of the modern book of golf course design entitled *Golf Course Architecture*
- Hershey Trust Company purchased Wren Dale in 2005
- Hershey Entertainment & Resorts® Company managed Wren Dale since 2007 and renamed it Hershey Links®



Course Statistics

Tees	Yards	Rating	Slope
Black	7,009	73.6	137
Blue	6,621	71.8	132
White	6,111	69.3	124
Gold	5,355	65.8	117
Red	4,832	69.1	122

**WINES
BY THE GLASS & BOTTLE**

Sparkling Wine

FREIXENET BLANC
Sant Sadurni d'Anoia, Spain
\$6.75 | \$26.00

White Wine

PINOT GRIGIO
Vicolo, Italy
\$5.00 | \$19.00

RIESLING
Schloss Vollrads, Germany
\$7.00 | \$27.00

SAUVIGNON BLANC
Fire Road, New Zealand
\$6.50 | \$25.00

SAUVIGNON BLANC
Tariguet, France
\$7.50 | \$29.00

CHARDONNAY
Sycamore Lane, California
\$5.00 | \$19.00

CHARDONNAY
Rutherford Ranch, Napa Valley
\$8.25 | \$32.00

Rose Wine


COSTIERES DE NIMES
Petite Cassagne, France
\$6.00 | \$23.00

Red Wine

PINOT NOIR
Cambria, California
\$8.50 | \$33.00

PINOT NOIR
Angeline, California
\$7.25 | \$28.00

MERLOT
Tunnel of Elms, California
\$5.00 | \$19.00

 MERLOT
Bonterra Organic, California
\$9.25 | \$36.00

CABERNET SAUVIGNON
Cypress, California
\$6.25 | \$24.00

CABERNET SAUVIGNON
Silver Palm, California
\$8.00 | \$31.00

MALBEC
Alamos, Argentina
\$7.50 | \$29.00

SHIRAZ
Hope, Australia
\$7.00 | \$27.00

SYRAH
Bridlewood, California
\$8.25 | \$32.00

Links Warm-Ups

Today's Soup \$4.50

Yesterday's Soup \$4.50

Bowl of LINKS Made Chili con Carne
with Cheese and Onion Crisps \$4.75

Tee-Off

Highland Beef Sliders
on Grilled Garlic Bread, 
Roasted Tomato, and Red Onion
Relish \$7.00

Battered Onion Rings
with Petal Dipping Sauce \$3.75

LINKS Rarebit
A Blend of Tillamook Cheddar and Irish
Tipperary Cheeses, Warm Soft Pretzels,
and Broccoli \$6.50

Steamed Mussels
in a Broth of Fresh Tomatoes, Parsley, Celery,
Garlic, Onions, and
White Wine \$6.75

Chicken Wings
BBQ Sauce, Buffalo Sauce, or
Snake Sauce \$7.25

LINKS Garlic Fries
with Herbs, Parmesan Cheese,
and Truffle Oil \$6.75

Fried Calamari
with Spicy Marinara Sauce \$7.75

Bent Grass & Fescue Greens

Roasted Butternut Squash and
Grilled Pear
Baby Spinach, Caramelized Shallots,
Roasted Pecans, Tossed with Blue Cheese
Crumbles and Maple Vinaigrette \$7.75

Par 3 Salad
Tomatoes filled with Tuna, Chicken, and
Egg Salad, Celery Iceberg Slaw, and Blue
Cheese Crumbles \$10.75

Cobb Salad
Romaine, Diced Chicken, Tomato, Avocado,
Blue Cheese, Bacon, and Hard Boiled Egg.
Choice of Dressing \$9.25 | \$11.75

Caesar Salad
Romaine, Caesar Dressing, Herb Croutons,
and Shaved Romano
\$5.50 | \$7.50

Caesar Salad with Choice of Shrimp,
Steak, Salmon, or Chicken
\$9.75 | \$11.75

Pennsylvania Steak Salad
Grilled Flank Steak, Jack Cheese,
Tomatoes, Cucumbers, Red Onions, Ranch
Dressing with French Fry Croutons on a
Bed of Mixed Greens \$13.25

Seafood Salad
Shrimp, Scallops, Salmon, Greens,
Tomatoes, Cucumbers, and Pickled Red
Onions \$13.50

Salad Niçoise
Yellowfin Tuna, Tomatoes, Red Onions,
Hard Boiled Eggs, Haricots Verts,
Black Olives, Capers, Tossed in a
Dijon Vinaigrette on a Bed of
Baby Greens \$12.75

LINKS House Salad
Mixed Greens, English Cucumber, Pear
Tomatoes, Pickled Red Onions. Choice
of Dressing \$4.75 | \$6.75

Fresh Fruit Salad
with Yogurt Dip \$7.50

Dressings
LINKS Cilantro Lime Vinaigrette,
Blue Cheese, Ranch, Balsamic Vinaigrette,
Thousand Island, Raspberry Vinaigrette,
French, and Italian

Hershey Country Club® Members receive a 10% discount on all food.

Sand Wedges & Sand Traps

Croque Madame

Grilled Ham and Swiss with a Sunny Side-up Egg, Béchamel Sauce, Chive Vinaigrette, and Pear Tomatoes \$9.25

Cuban Sandwich

Cuban Spiced Pork, Ham and Swiss Dijon Mustard, and Dill Pickle Relish \$9.75

Grilled Reuben

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Grilled Rye \$9.75

Maryland Crab Cake Sandwich

Lettuce, Tomato, and Spiced Tarter Sauce \$12.75

Salad or Lunch Meat Sandwich

Chicken, Tuna, Egg Salad, Ham, Turkey or Roast Beef, Lettuce and Tomatoes on Choice of Bread and Cheese \$8.75

Roasted Chicken Sandwich

Fresh Pulled Chicken Meat Braised in Poultry Jus on a Ciabatta Roll, Swiss Cheese, and Pepper Slaw \$9.50

London Broil Sandwich

Baby Spinach, Onion Crisps, and Horseradish Cream Sauce on a Ciabatta Roll \$9.50

Fish Hoagie

Beer Battered Cod, Shaved Iceberg, Marinated Tomato, Red Onions, and Spiced Tarter Sauce \$8.75

Half Sandwich and Cup of Soup

Chicken, Tuna, Egg Salad, Ham, Turkey or Roast Beef, Lettuce and Tomatoes on Choice of Bread and Cheese \$9.50

LINKS Hamburger

Ground 8oz Sirloin with Grilled Red Onions, and Choice of Cheese \$9.75

Wraps and Roughs

Quesadillas

Jack Cheese, Guacamole, Salsa, Sour Cream, and Chipotle Ranch, Choice of Flank Steak, Chicken, or Roasted Vegetables and Smoked Gouda \$11.75

Cheese Steak Wrap

Chopped Philly Steak with Provolone, Peppers and Onions in a Flour Tortilla \$9.75

Spicy Chicken Wrap

Grilled Sliced Chicken, Lettuce, Grilled Onions, and Spiced Chipotle Sauce on a Flour Tortilla \$9.75

9 Irons

Scottish Pizza

Goat Cheese, Smoked Salmon, Capers, and Fresh Herbs \$12.00

Fresh Mozzarella and Roma Tomato

Grilled "White" Pizza, Fresh Basil, Sea Salt, Extra Virgin Olive Oil \$9.25

Three Wild Mushrooms in Ricotta Cheese

On Grilled Pizza Dough, Fontina Cheese, and Balsamic Glaze \$10.50

Pepperoni Grilled Pizza

Light Tomato Glaze with Mozzarella Cheese, Thin Slices of Pepperoni, and Fresh Oregano \$10.50

Fairways

Today's Cut of Highland Beef

Organically raised in Pennsylvania, exclusively at Highlands Grill \$ Market Price



Peppercorn Crusted Petit Filet Mignon

Horseradish Jus, Roasted Potatoes, and Seasonal Vegetable \$22.50

Chicken Marsala

Sautéed Chicken Topped with Mushrooms and Shallots in a Marsala Wine Sauce, Served with Oven Roasted Rosemary Potatoes, and Seasonal Vegetable \$17.75

Old Bay Roasted Chicken

Slow Roasted Half Chicken and Lemon Jus with Garlic Mashed Potatoes and Seasonal Vegetable \$15.75

Roasted Pork Chop

Granny Smith Apple Chutney, Braised Cabbage, and Parslied Red Potatoes \$16.50

Lamb Bolognese

Sautéed Ground Lamb with Spiced Tomato Sauce Tossed with Penne Pasta, side of Cheesy Garlic Bread \$15.25

Lasagna

Five-Cheese Lasagna and LINKS Meat Sauce with a side of Cheesy Garlic Bread \$13.75

Seafood Pasta

Shrimp, Scallops, Grilled Salmon with Julienne Fresh Vegetables in a Herb Cream Sauce over Penne Pasta with a side of Cheesy Garlic Bread \$18.75

Sesame Seared Sea Scallops

Seared Golden Brown Scallops with Ginger Dressing, on a Bed of Sautéed Spinach, Red Onions, and Shiitake Mushrooms \$18.75

Seared Swordfish

Spinach and Tomato Cream, Herbed Rice Pilaf, and Seasonal Vegetable \$17.75

Grilled Salmon

Herbed Rice Pilaf and Seasonal Vegetable \$16.75

Fish & Chips

Beer-battered Filet of Cod with French Fries, Spiced Tartar Sauce and Malt Vinegar \$13.25

Butternut Squash Risotto

Caramel Glazed Shrimp \$18.00

Clubhouse Trivia

- Opened April 18, 2009 with 12,500 sq. ft.
- Fully stocked Golf Shop, open from 7 AM-7 PM (in-season), offering premier merchandise from the best names in golf
- Pursuing LEED (Leadership in Energy and Environmental Design) certification.
- Clubhouse uses a geo-thermal heat pump system as well as LEED certified wood and recycled materials

HIGHLANDS



Hole-in-One

Reese's® Peanut Butter Pie \$4.75

Hershey's® Chocolate Cream Pie \$4.75

Bananas Foster Bread Pudding
Puddle of Creme Anglaise \$5.75

Balieys Irish Cream Cheesecake
Kahlua Whipped Cream \$5.75

Warm Berry Blossom
Vanilla Ice Cream \$5.75

Hershey's Three
Chocolate Mousse Cake \$6.00

Selection of Sorbets and
Ice Creams with Hershey's
Chocolate Sauce \$3.00 | \$4.50

TAP ROOM LIST

Scotch. There are two major categories, single and blended. Single means that the entire product is from a single distillery, while Blended means that the product is composed of whiskies from two or more distilleries. Traditional practices define five types.

- Single malt whisky is a 100% malted barley whisky from one distillery, distilled in batches in pot stills
- Single grain whisky is distilled at a single distillery from water and malted barley, with or without whole grains of other cereals; it must not meet the requirements of a single malt whisky
- Blended malt whisky is a blend of Single Malt Whiskies, from more than one distillery
- Blended grain whisky is a whisky created by mixing grain whiskies from more than one distillery
- Blended Scotch whisky is a mixture of single malt whisky and grain whisky, distilled at more than one distillery

Scotch Blends

Grant's	\$ 4.50
Dewars White Label	\$ 6.00
J&B	\$ 6.00
The Famous Grouse	\$ 6.00
Chivas Regal	\$ 7.00
Jonnie Walker Red	\$ 6.00
Jonnie Walker Black	\$ 7.00
Jonnie Walker Green	\$ 9.25
Jonnie Walker Gold	\$ 13.25
Jonnie Walker Blue	\$ 19.25

Single Malt

McClellands Lowlands	\$ 6.00
Bowmore Islay	\$ 6.50
Glennlivet 12yr. Highland	\$ 7.75
Glenmorangie 10yr. Highland	\$ 8.00
Laphroaig 10yr. Islay	\$ 8.50
Glenfiddich 15yr. Speyside	\$ 8.50
Glen Rothes	\$ 9.00
Caol Ila 12yr. Islay	\$ 9.25
Balvenie 12yr. Speyside	\$ 9.25
Macallan 12yr. Highland	\$ 9.25
Aberlour Cask Strength	\$ 13.25
Lagavulin 16yr. Islay	\$ 15.25



WHISKEY

Canadian

Canadian Club	\$ 4.50
V.O.	\$ 4.50
Crown Royal	\$ 6.75

Irish

Bushmills	\$ 6.00
Michael Collins	\$ 6.75
Jameson	\$ 6.25
Tullamore Dew	\$ 7.50
Redbreast	\$ 9.00

Sour Mash

Jack Daniels	\$ 5.75
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Kentucky Bourbon

Jim Beam	\$ 5.75
Wild Turkey	\$ 5.75
Makers Mark	\$ 6.75
Jefferson Very Small Batch	\$ 8.00
Basil Hayden's	\$ 8.25
Bookers	\$ 9.25

Vodka

Pinnacle France	\$ 4.50
SKYY United States	\$ 5.00
Stolichnaya Russia	\$ 5.75
Absolut Sweden	\$ 6.00
Absolut Vanilla Sweden	\$ 6.00
Kettle One Netherlands	\$ 6.00
Kettle One Citroen Netherlands	\$ 6.00
Zyr Russia	\$ 6.75
Boyd and Blair Pennsylvania	\$ 7.00
Grey Goose France	\$ 7.50
Grey Goose L'Orange France	\$ 7.50

Gin

Seagrams United States	\$ 4.50
Beefeater England	\$ 5.75
Bombay England	\$ 6.00
Tanqueray England	\$ 6.25
Bombay Sapphire England	\$ 7.00
Hendricks Scotland	\$ 7.25

Rum

Bacardi Silver United States	\$ 4.50
Malibu Barbados	\$ 5.75
Myers Dark Jamaica	\$ 6.00
Mount Gay Barbados	\$ 6.00
Captain Morgan United States	\$ 6.00
Appelton Estates Jamaica	\$ 6.25
Pyrat XO Reserve Anguilla	\$ 6.75
Mount Gay Extra Old Barbados	\$ 8.75

Tequila

Margaritaville Mexico	\$ 4.50
Jose Cuervo Jalisco Mexico	\$ 5.75
Sauza-Hornitos Tequila Mexico	\$ 6.75
El Mayor Blanco Jalisco Mexico	\$ 7.25
Patron Silver Jalisco Mexico	\$ 9.25

Brandy

Raynal V.S.O.P. France	\$ 5.25
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Cognac

Courvoisier V.S. France	\$ 7.25
Remy Martin V.S.O.P. France	\$ 9.25
Martell V.S.O.P. France	\$ 8.25

Port and Sherry

Cockburn's – Late Bottled Portugal	\$ 6.75
Taylor Fladgate Tawny Portugal	\$ 8.25
Tito Pepe, Dry Sherry Spain	\$ 5.00

Beer Selections

From the Cobra Beer Tap

Ask your server for today's
draft beer selections.
Served at 34 degrees.

Bottled Beer

Amstel Light	\$ 4.00	Netherlands	Heineken	\$ 4.00	Netherlands
Budweiser	\$ 2.75	USA	Labatt Blue	\$ 3.75	Canada
Budweiser American Ale	\$ 4.00	USA	Michelob Ultra	\$ 2.75	USA
Coors Light	\$ 2.75	USA	Stouts American Pale Ale	\$ 4.50	Pennsylvania
Corona Extra	\$ 3.75	Mexico	Sierra Nevada, Pale Ale	\$ 4.25	California
Fullers ESB	\$ 5.00	England			