

STARTERS

Classic Nachos

Tri-colored tortilla chips, black beans, tomato and queso. Served with sour cream and guacamole. 10.50

Lobster Mac & Cheese

Grilled Maine lobster and crisp herb crust 9.50

Chicken and Steak Quesadillas

Fire grilled steak and chicken, jack cheese, onions, peppers and bacon. Served with sour cream and salsa. 8.50

★ Pig Wings

Three crispy fried pork shanks tossed in sweet chili sauce and served with Asian slaw 9

Chopped Caesar Salad

House made croutons and parmigiano-reggiano 4.25

Goat Cheese Salad

Trio of baby greens, blackberries, crusted goat cheese, bacon and maple sherry vinaigrette 8.50

Buffalo Shrimp

Crispy rock shrimp served with a side of ranch dipping sauce 8.50

ENTRÉE SALADS

★ Avocado Duo

Avocado halves filled with chicken and tuna salads, seasonal fresh fruit garnish 13.75

Blackened Salmon

Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 12.50

★ Grilled Chicken Sunburst

Crisp romaine, seasonal berries, gorgonzola cheese, mandarin oranges, toasted almonds and poppyseed dressing 10.50

Chinese Chicken

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin oranges, macadamia nuts and Asian vinaigrette 10.50

CLUB SPECIALTIES

Spanish Style Seafood Linguini

Shrimp, clams, chorizo sausage all finished with white wine, tomatoes and Italian parsley 20

Garlic & Herb Beef Tenderloin

Fire grilled and served with wild mushroom skillet potatoes and marsala reduction 17.75

★ Fish & Chips

Beer battered cod, crispy slaw and French fries 13.75

Baja Fish Tacos

Corn tortillas with blackened tilapia, black beans, peppers, onions, queso fresco and pico de gallo 13.75

Crispy Duck Breast Salad

Seasonal berries, mesclun greens and blood orange vinaigrette 15.75

SANDWICHES

Served with your choice of two sides

Blackened Chicken Sandwich

Pan seared blackened chicken breast, cheddar, Swiss and avocado aioli served on a toasted potato roll 10.50

★ Burger Sliders

Three pan fried mini Angus burgers with caramelized onions and American cheese 9.50

Classic Burger

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 9.50

★ Chicken Wrap

Your choice of Buffalo Chicken, Chicken Caesar or Ranch Chicken wrapped in spinach tortilla 10

EL CAPTAIN BURGERS & SANDWICHES

Served with your choice of one side

CBLTA Sandwich

Fire grilled chicken breast, smoked bacon, lettuce, tomato, avocado with mayo served on your choice of toasted bread 11

BBQ Mahi Mahi Burger

Grilled Pacific mahi mahi filet, glazed with mango purée, topped by cole slaw, grilled pineapple slice, sweet onion and lime aioli served on a toasted sesame bun 13

Napa Valley Sourdough Burger

Fire grilled beef patty, cheddar cheese, smoked bacon, sautéed mushrooms, avocado and tangy bbq sauce on a toasted bun 12

Ultimate Veggie & Portobello Burger

Grilled fresh mushroom and garden burger with lettuce, tomato, cucumber and avocado yogurt served on a toasted sesame bun 11

Mt. Diablo BBQ Pulled Pork Sandwich

Smoked pulled pork smothered with jalapeño jack cheese, tangy BBQ sauce, fruit chutney, lettuce, tomato and red onion 12

California Chicken Sandwich

Grilled chicken breast with melted jack cheese, roasted peppers, lettuce, sweet onion and guacamole served on a sesame bun 11

BEER

Blue Moon 4.25

Stella 4.25

New Castle Ale 4.25

Bud Light Draft

20oz mug 3.75

MEMBER TRADITIONS

Bingo Night

Come join your friends and fellow members for an exciting evening with dinner followed by bingo and prizes!

Chef's Corner

First Friday of the month... This is an opportunity for the culinary team to showcase their culinary talents.

★ Member Favorite

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items. For your convenience, the Club will add a 18% service charge to your food and beverage purchase. There is no need for individual gratuities. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.