



STARTERS

- AHI TUNA NAPOLEON** 
Avocado, cucumber, sweet peppers, pickled ginger and wasabi aioli
- BLT SALAD**
Spinach, applewood bacon, heirloom tomatoes and peppercorn ranch dressing
- ASIAN PORK POT STICKERS**
Orange ponzu dipping sauce
- PROSCIUTTO & MELON SALAD** 
Fresh mozzarella and basil pesto oil
- AVOCADO & MANGO SALAD** 
Baby greens and honey lime vinaigrette
- MIXED BABY LETTUCES** 
Lemon vinaigrette
- SPINACH SALAD** 
Baby spinach, Washington apples, seasonal berries, poppyseed dressing and roasted cashews

ENTRÉE SALADS

- SEARED ALASKAN SCALLOP LOMI LOMI** 
Wrapped in smoked salmon, coconut lime sauce, dried tropical fruit and sprout salad
- COASTAL TOMATO** 
Vine ripened tomato stuffed with shrimp and crab salad garnished with mixed greens, capers and boiled egg
- HEIRLOOM TOMATO CAPRESE**
Baby greens, heirloom tomatoes, fresh mozzarella, grilled chicken, kalamata olives, crispy onions and balsamic reduction
- YUCATAN SHRIMP**
Crisp romaine, tortilla chips, pico de gallo, jack cheese and black beans tossed with chili ranch dressing

NORTHWEST INSPIRED

- CHILLED PHO NOODLE SALAD**
Rice noodles, shaved beef, cilantro, basil, jalapeños, bean sprouts, star anise lime vinaigrette and Napa cabbage
- MAHI MAHI PANEER** 
Mahi Mahi, spinach paneer, tomatoes, cilantro, cumin and cardamom
- ALASKAN SALMON** 
Pan seared Alaskan King Salmon with watercress, spinach and a citrus sauce
- RAZOR CLAM LINGUINI**
Pacific Razor clams, fresh herbs, white wine, garlic, cream and grana padano
- DOUBLE R BEEF TENDERLOIN OSCAR** 
Baby red potatoes, asparagus and bearnaise sauce finished with Alaskan king crab

NON-ALCOHOLIC BEVERAGES

- RED BULL**
Vitalizes body and mind
- ARNOLD PALMER**
A blend of iced tea and lemonade
- LEMONADE**
Club-made with pure cane syrup
- SAN PELLEGRINO**
Sparkling water, 500ml

CLUB SPECIALTIES

- BLACKENED TUNA ON FOCACCIA** 
Served open face with wasabi mayonnaise and Asian slaw
- CRISPY CHICKEN CHOP CHOP SALAD**
Chopped romaine with grape tomatoes, cucumber, hearts of palm, croutons and garlic ranch dressing
- DIJON TURKEY SANDWICH**
Shaved smoked turkey, bacon, shredded lettuce, tomato and Swiss cheese served on toasted rye bread with Dijon horseradish aioli
- BASIL CHICKEN PANINI**
Fire grilled chicken breast with fresh basil, baby spinach, tomato, mozzarella and honey chipotle aioli
- CHICKEN BROCHETTE**
Harissa seasoned free range chicken breast, grilled flatbread, cucumber yogurt slaw and sliced tomatoes

SANDWICHES

- Served with your choice of CTC fries, small house salad or cup of soup*
- ST. ANDRE WRAP**
Grilled herb flat bread layered with smoked turkey, bacon, lettuce, tomato and St. Andre cheese
- CRAB CAKE SLIDERS**
Three silver dollar crab cakes pan seared and served with shredded lettuce and sauce remoulade
- CTC BURGER**
Our own blend of Washington beef tenderloin, brisket and sirloin
- HOT PASTRAMI**
Shaved pastrami with Swiss cheese and whole grain mustard on grilled dark rye bread

MEMBER TRADITIONS

- Prix Fixe Dinner**
Offered Friday & Saturday nights in the Main Dining Room. Seven course tasting menu focused on local, seasonal and fun. \$49
- Member Mixers**
1st Wednesday of the Month at 6pm

 Gluten Free  Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.
The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.
Please inform your server if you or anyone in your party has food allergies or special dietary requirements.