

SPECIALTY COCKTAILS

Bacardi Mojito 8

ABSOLUT White Russian 8

Myers's Mai Tai 8

Milagro Margarita 9

Belvedere Cosmopolitan 8

 Bloody Mike's Mary 7

WINE BY THE GLASS

Ecco Domani Pinot Grigio

Delle Venezie 7

Montevina Sauvignon Blanc

California 7

Simi Chardonnay

Sonoma 11

Robert Mondavi Pinot Noir

Napa Valley 9

Cellar No. 8 Merlot

North Coast 7

Beringer Founder's Estate
Cabernet Sauvignon

California 7

DOMESTIC BEER

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite, O'Doul's

PREMIUM BEER

Blue Moon, Corona, Corona Light, Sam
Adams, Stella Artois

DRAFT BEERS ON TAP

Domestic

Miller Lite, Coors Light, Bud Light and
Michelob Ultra 3.50

Import

Samuel Adams Boston Lager and Shock
Top Wheat Ale 4.25

STARTERS

Thai Chicken Lettuce Wraps

Hoisin style chicken, water chestnuts, cucumber, toasted almonds and crisp bibb lettuce. Served with sweet chili and ponzu dipping sauces. 12.50

Coconut Shrimp Lollipop

Coconut breaded shrimp with sweet chili sauce, mandarin oranges and cranberries 11.50

Lobster Mac & Cheese

Grilled Maine lobster and crisp herb crust 9

Chili Cheese Fries

Crispy fresh cut fries with chili, cheddar cheese, sour cream and guacamole 7

Crispy Mozzarella Sticks

A classic favorite served with marinara dipping sauce 7

SOUPS & SIDE SALADS

Sweet Onion Soup

Toasted baguette croutons and provolone cheese 4.25

Soup Of The Day

Selection changes daily
Cup 3.75 / Bowl 4.25

Antipasto Salad

Prosciutto, artichokes, shaved parmesan and basil oil 8

OLGA Crisphead

Mixed greens, bacon, cheese, egg, blue cheese, tomatoes, croutons and your choice of dressing 5.50

Chopped Caesar Salad

House made croutons and parmigiano-reggiano 4.50

ENTRÉE SALADS

Classic Cobb

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 12.75

Holly Tree Salad

Spinach stack tossed in coffee peach dressing, red onions, candied pecans, peaches and strawberries 10


Filet & Wedge

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin 11

Classic Caesar

Traditional favorite served with your choice of grilled chicken or beef tenderloin 10.50

 Gluten Free

 Member Favorite

CLUB SPECIALTIES

Served with your choice of house salad, Caesar salad or a cup of soup

 **Bacon Wrapped Sirloin Steak**
Topped with house demi served with horseradish mashed potatoes and seasonal vegetables 20

Fire Grilled Flat Iron Steak
Crispy onions and port wine mushroom reduction 18


Whole Wheat Linguini with Chicken
Root vegetables and pesto cream 16

Classic Chicken Fajitas
Flour tortillas, guacamole, sour cream and salsa 14.75

Mahi Mahi
Macadamia crusted mahi mahi topped with raspberry coulis with sun-dried tomato risotto and seasonal vegetables 18

SANDWICHES

Served with your choice of one side

 **Filet Dip**
Diced filet, provolone cheese, sautéed peppers and onions served on a hoagie roll with au jus for dipping 12

BBQ Chicken Melt
Grilled sourdough bread layered with BBQ chicken breast, jack cheese, avocado and crispy onions 10.50

Burger Sliders
Three pan fried mini Angus burgers with caramelized onions and American cheese 9

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

Reuben Sandwich
Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 10.50

SIDES

Your choice \$2.75

French Fries
Ask your server about our member-favorite sweet potato fries

Cole Slaw

 **Club-Made Ranch Chips**

Fresh Seasonal Fruit

Onion Straws


Executive Chef John Klein and the Culinary Team

SPECIALTY SANDWICHES

Served with your choice of one side

Monte Cristo
Shaved turkey and ham, Swiss and American cheeses served with raspberry jam on white bread 10.50

 **Cactus Jack BLT**
Bacon, lettuce, tomato, cheddar cheese on your choice of breads 7

 **TABS Pita**
Grilled turkey, avocado, bacon and Swiss cheese served in a low-carb pita 9


Grilled Vegetable Sandwich
Toasted ciabatta with grilled portobello mushroom, squash, tomatoes, provolone cheese and basil aioli 10.50


Stacked Catfish Club
Crispy southern style catfish, mixed greens, sliced tomatoes, bacon, red onion and sauce remoulade 12

MEMBER FAVORITES

Served with your choice of house salad, Caesar salad or a cup of soup

Sesame Crusted Ahi Tuna
Seared Ahi Tuna served with tempura green beans, sticky rice with hoison soy glaze 19

 **Pasta My Way**
Chicken, sausage, bacon, mushrooms, onions, peppers, tomatoes, garlic or parmesan cheese 12

 **Baja Fish Tacos**
Corn tortillas with blackened tilapia, black beans, peppers, onions, feta cheese and pico de gallo 13.25

 **Fire Grilled Berkshire Pork Chop**
Stacked potatoes, roasted tomato and grilled asparagus 16

For your convenience, the Club will add a 20% 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.

Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.