

SPECIALTY COCKTAILS

TANQUERAY MARTINI 8.25

ABSOLUT CITRON

COSMOPOLITAN 8.25

DEWAR'S RUSTY NAIL 8.25

MILAGRO MARGARITA 10

BACARDI MOJITO 7.75

BLACK RUSSIAN 8.25

WINE BY THE GLASS

MASO CANALI PINOT GRIGIO

Trentino 10

CHATEAU STE. MICHELLE COLD

CREEK ESTATE RIESLING

Columbia Valley 9

JOEL GOTT SAUVIGNON BLANC

California 10

LA CREMA CHARDONNAY

Sonoma Coast 14

REX GOLIATH PINOT NOIR

California 8

TERRAZAS RESERVA MALBEC

Mendoza 10

KORBEL SPARKLING

California 10

STAGS' LEAP WINERY MERLOT

Napa Valley 15

BEER

100% San Diego. Be Proud.

Handles

Lightning Thunderweizen 5

Stone Pale Ale 5

AleSmith Nautical Nut Brown 5

Big Bottles

Lightning Elemental Pilsner / 22oz. / 10

Lost Abbey Devotion / 750ml / 16

Lost Abbey Red Barn / 750ml / 16

AleSmith X / 22oz. / 10

Stone IPA / 22oz. / 10

Port Brewing Wipeout IPA / 22oz. / 10

Lost Abbey Lost and Found / 750ml / 16

AleSmith Horny Devil / 750ml / 24

Port Brewing Shark Attack Double

Red / 22oz. / 16

Arrogant Bastard Ale / 22oz. / 10

Stone Smoked Porter / 22oz. / 10

Port Brewing Old Viscosity / 750ml / 16

STARTERS

ROASTED PORTOBELLO MUSHROOM SOUP 

Goat cheese and wild rice pancake 7

SWEET ONION SOUP

Toasted baguette croutons and provolone cheese 6.25

SMOKED SALMON QUESADILLAS

Grilled tortillas, smoked salmon, jack cheese, tomatoes and red onion 12.50

POTATO CRUSTED CRAB CAKE

Roasted corn tartar and chive oil 10.50

360 SALAD

Trio of baby greens, sun-dried cranberries, spiced pecans, feta cheese and honey balsamic vinaigrette 7.25

VINE RIPENED TOMATO AND GORGONZOLA SALAD

Crisp applewood bacon and basil pesto oil 7.25

AHI TUNA NAPOLEON

Avocado, cucumber, sweet peppers, pickled ginger and wasabi aioli 13.75

ENTRÉE SALADS

WARM DUCK CONFIT

Seasonal mixed greens, pears, blue cheese, classic duck confit and fig walnut vinaigrette 14.75

CLASSIC COBB

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 14.75

THE GRILLED VEGETABLE STACK

Mélange of seasonal grilled vegetables, basil olive oil, parmesan crisp and balsamic reduction 12.50

SUNBURST

Seasonal greens with mixed berries, tomatoes, blue cheese, spiced pecans, shredded chicken, mandarin oranges and balsamic dressing 14.75

MEMBER TRADITIONS

Distinguished Speakers Breakfast

Relevant discussion of San Diego's happenings. Last Friday of the month at 7:30am

Seafood Buffet

Chef Eric's bountiful spread on the last Friday of the month at 5:30pm

 Member Favorite

CLUB SPECIALTIES

STEAK FRITES

Fire grilled N.Y. Strip, crispy potato frites, grilled tomato and bearnaise sauce 27.25

VEAL SALTIMBOCCA

Pan seared veal medallions with sage, prosciutto ham, fresh mozzarella and truffle oil 22

ALMOND CRUSTED HALIBUT

Rock shrimp risotto and citrus butter sauce 20

ACAPULCO

Pan seared shrimp and scallops with crisp romaine, avocado, tomatoes, croutons and spicy island dressing 17.75

ROASTED MUSHROOM AND ORZO WITH GRILLED SHRIMP

Basil olive oil and fire grilled asparagus 14.75

TERIYAKI VEGETABLE STIR-FRY

Udon noodles, baby corn, water chestnuts and crispy tofu 16.75

SANDWICHES

SOUTHERN CLUB

Blackened chicken, shaved ham, applewood bacon, Swiss and American cheeses on seven grain bread 14.75

LOBSTER BLT

Grilled ciabatta bread layered with lobster salad, applewood smoked bacon, sliced tomato and lettuce 14.75

REUBEN SANDWICH

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 12.50

CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 11.50

SALMON BURGER

Pan fried salmon burger with peppered cabbage slaw and avocado aioli served on a toasted potato roll 12.50

SIDES

POTATO SALAD 5.25

FRUIT SALAD 5.25

TRUFFLE FRIES 5.25

COLE SLAW 3.25

SLICED TOMATO & COTTAGE CHEESE 5.25

Frank Polinski, Food and Beverage Director



HEALTHY CELEBRATIONS

Celebrating Good Health and Good Taste

STARTERS

GRILLED AHI TUNA

Black quinoa and farro tabbouleh salad 14.75
(218 / 1.1 / 9.7)

CRAB AND ROASTED RED PEPPER DIP

Fire grilled flatbread 12.50
(400 / 9.5 / 42.7)

ENTREES

PEPPER CRUSTED BEEF TENDERLOIN

Cremini mushroom saute, steamed new potatoes and grilled asparagus 17.75
(471 / 22.2 / 20.7)

PAN SEARED SALMON

Beet jus 16.75
(305 / 3.2 / 10)

STRAWBERRY SALAD

Goat cheese, toasted walnuts and Granny Smith apples 15.75
(457 / 10.4 / 28.1)

EDAMAME SALAD

Shiitake mushrooms, daikon radish and Thai basil 16.75
(336 / 2 / 39.9)

*Nutritional Key:

Calories / Saturated Fat (g) / Carbohydrates (g)

DESSERTS

CREME BRÛLÉE

House made vanilla bean cream brûlée served with fresh berries 9

CHOCOLATE MOUSSE DUET

Layered white and dark chocolate mousse with chocolate glaze 9

DESSERT SAMPLER

For one or the whole table to share. The sampler is small tastes of our desserts and specialty items.

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.