

STARTERS

MANDARIN HOISIN SEA SCALLOPS

Pan seared with mandarin oranges, crispy rice noodles and hoisin 12.50

GARLIC CHICKEN FLATBREAD

Balsamic braised onions, roasted red pepper and fresh mozzarella 10

WASABI TEMPURA AHI TUNA

Crispy ahi tuna roll with daikon cucumber salad, sticky rice and a duo of Asian sauces 16

PORTOBELLO EN CROUTE

Portobello duxelle, sun-dried tomato, basil and Gruyère cheese baked in puff pastry with red pepper puree 14.25

SOUP AND SALAD

360 SALAD

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

CRISP SPINACH WITH GOAT CHEESE SALAD

Toasted pecans, strawberries and green apple vinaigrette 7

OVEN-ROASTED BEETS

Candied walnuts, goat cheese and citrus vinaigrette 8.50

SHE CRAB SOUP DUO

A duo of cream and tomato based she-crab soups 9

DINE & DASH

Items available for Dine-In or To-Go in 10 minutes or less

CRAB & AVOCADO

Baby greens and grapefruit 14

DIJON TURKEY SANDWICH

Shaved smoked turkey, bacon, shredded lettuce, tomato and Swiss cheese served on toasted rye bread with Dijon horseradish aioli 11.50

CLASSIC BURGER

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

DR. PEPPER BRAISED PORK TACOS

Flour tortillas, braised pork shoulder and jack cheese. Served with jicama slaw, salsa, sour cream and guacamole. 13.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.