

## CHEF RECOMMENDATIONS

### Roasted Filet Mignon

Stacked potatoes, roasted tomato and grilled asparagus 33.50

### ★ Seared Scallops & Shrimp

Yellow and white corn "risotto", fresh basil and lemon butter 26

### ★ Southern Meatloaf

Macaroni & cheese gratin, sautéed green beans and roasted tomato demi glace 18

### Pimiento Pork Chop

Pimiento cheese risotto, pulled pork, asparagus and natural jus 23

### ★ Fish & Chips

Beer battered cod, crispy slaw and French fries 14.75

### Smoked Chicken Penne

Sun-dried tomato, fennel and broccoli tossed in chicken-thyme jus 17

## SANDWICHES

*All sandwiches are served with your choice of fries, onion rings, chips or fresh fruit*

### Blackened Fish Tacos

Soft tortilla filled with spicy cole slaw and mango salsa served with vegetable rice 14

### ★ Romanmelt

Fire grilled Angus burger, grilled salami, lettuce, tomatoes, red onion, herb aioli and spicy Italian dressing 12

### Classic Burger

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 10.50

### Basil Chicken Panini

Fire grilled chicken breast with fresh basil, baby spinach, tomato, mozzarella and honey chipotle aioli 10.50

### Philly Cheese Steak

Shaved roast beef grilled with peppers, onions and cheese sauce all served on a toasted hoagie roll 12.50

## SIDES

### Truffle Mac & Cheese 5.50

### Baked Potato

Plain or loaded with bacon, cheese and sour cream 4.25

### Grilled Vegetables

Zucchini, yellow squash, asparagus, tomato and mushroom 4.25

### Sautéed Spinach 4.25

### Baked Sweet Potato

Cinnamon butter 4.25

Executive Chef Daniel Iammarino and the Culinary Team

## CHEF'S CORNER

*Seasonally Inspired Creations*

### ★ Pistachio Truffle Chicken

Angel hair pasta, wilted spinach and lemon herb butter 21

### Blackened Tuna Tortilla

Fresh pico de gallo, crispy corn tortillas, black bean purée and avocado 25

### Thai Salmon

Coconut jasmine rice, sautéed spinach and Thai curry sauce 21

### Crab Crusted Alaskan Cod

Garlic whipped potatoes, asparagus and lemon caper butter 25

### Gulf Grouper

Seared gulf grouper, potato bacon croquette and a apple tarragon fennel salad 24

## COFFEES & DESSERTS

### Bailey's & Coffee 7

### Toasted Almond Coffee 7

### Cranberry Walnut Stuffed Poached Apple

Caramel and vanilla ice cream 7

### Fried Snickers Ice Cream

Coconut and peanut brittle 6

### Warm Molten Chocolate Marshmallow Bread Pudding

Cherry marmalade and vanilla ice cream 7

### Trio of Tres Leche

Flavors of lemon, strawberry and creme brûlée 7

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.

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

## SPECIALTY COCKTAILS

- Amaretto Disaronno Sour 8  
ABSOLUT White Russian 9  
Johnnie Walker Rusty Nail 10  
Hendrick's Martini 10  
Belvedere Cosmopolitan 11  
B-52 12

## WINE BY THE GLASS

- Maso Canali Pinot Grigio  
Trentino 7  
Franciscan Chardonnay  
Napa Valley 10  
Forefront Pinot Noir  
Willamette 11  
Conundrum  
California 11  
Edmeads Red Zinfandel  
Mendocino 8  
Clos du Bois Pinot Noir  
Sonoma 11  
Stags' Leap Winery Merlot  
Napa Valley 14  
Beaulieu Vineyard BV  
Cabernet Sauvignon  
Rutherford 13

## DOMESTIC BEER

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

## PREMIUM BEER

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

## NON-ALCOHOLIC BEVERAGES

- Arnold Palmer  
A blend of iced tea and lemonade 2.50  
San Pellegrino  
Sparkling water, 500ml 3.50

## STARTERS

### W.G. Crab Cake

Crisp green apple slaw and cilantro aioli 12.75

### ★ Loetscher's Tuna Flatbread

Blackened Ahi tuna, cucumber, tomatoes, sesame and yuzu soy vinaigrette 12

### Lamb en Croute

Boursin cheese, caramelized onions and a thyme infused lamb jus 10

### Crispy Chicken Flautas

Cheddar jack cheese, fresh pico, sweet pineapple and chipotle aioli 10

### ★ Volcano Calamari

Tossed with Thai chiles, lime aioli and cilantro 10

## SOUPS & SIDE SALADS

### BLT Salad

Spinach, applewood bacon, heirloom tomatoes and peppercorn ranch dressing 9

### Oven-Roasted Beets

Candied walnuts, goat cheese and citrus vinaigrette 9

### 360 Salad

Trio of baby greens, sun-dried cranberries, spiced pecans, feta cheese and honey balsamic vinaigrette 6.25

### Chopped Caesar Salad

House made croutons and parmigiano-reggiano 5.25

### Tortilla Soup

Grilled chicken, tomatoes, cheddar and jack cheeses garnished with crispy tortilla strips 6.50

## ENTRÉE SALADS

### Tomato, Mozzarella & Prosciutto

Cucumber, frissee, tomato water and fresh basil 12

### Chinese Chicken

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin oranges, macadamia nuts and Asian vinaigrette 12.50

### Chopped BBQ Chicken

Romaine lettuce tossed in chipotle ranch dressing with cucumbers, tomatoes, black beans and fire roasted corn 12

### Napa

Seasonal greens, red wine poached pears, grapes, pecans, gorgonzola cheese, grilled chicken breast and white port dressing 12.50

## MEMBER TRADITIONS

- Fried Chicken Night, Tuesdays 5-9pm  
Prime Rib Night, Wednesdays 5-9pm  
Fajita Night, Sundays 4-8:30pm

★ Member Favorite