

## STARTERS

### Tempura Shrimp

Batter fried shrimp, cucumber, fire roasted red pepper and chile lime vinaigrette 12

### Classic Chicken Tenders

Crispy buttermilk chicken tenders with home style fries and ranch dipping sauce 10

### ★ Sliders

Three mini burgers smothered in smoked provolone, pinto beans, guacamole, bacon, lettuce and tomato 10

### Volcano Calamari

Tossed with Thai chiles, lime aioli and cilantro 9

### ★ Fonda's Black Bean Soup

Pulled pork, tomatoes, avocado and crispy corn threads 6

### Singapore Chicken Sate with Peanut Sauce

Curry and soy spiced chicken with coconut peanut sauce and grilled flatbread 8.50

### Pesto & Prosciutto Flatbread

Classic Italian flatbread baked with prosciutto ham, basil pesto, fresh mozzarella and balsamic glaze 9.50

## ENTRÉE SALADS

### ★ Blackened Tuna

Iceberg lettuce, naval orange, red peppers, cucumbers, cilantro and Dijon soy vinaigrette 14

### BBQ Chicken Chop Chop

Cucumbers, tomatoes, black beans, and fire roasted corn tossed in chipotle ranch dressing 12

### Napa

Seasonal greens, red wine poached pears, grapes, pecans, gorgonzola cheese, grilled chicken breast and white port dressing 12

### ★ Southwest Taco

Tortilla bowl filled with iceberg lettuce, spicy beef, trio of cheeses, pico de gallo, sour cream and avocado 12

## CLUB SPECIALTIES

### Avocado Duo

Avocado halves filled with chicken and tuna salads, seasonal fresh fruit garnish 14

### ★ Romanmelt

Fire grilled Angus burger smothered in smoked provolone, grilled salami, lettuce, tomato, red onion and spicy Italian dressing 12

### Meatball Sub

Prepared in the classic style with marinara sauce and mozzarella cheese on a toasted baguette 11

### Classic Burger

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 10

### Fish & Chips Sandwich

Crispy beer battered grouper served on a toasted Kaiser roll with cole slaw and tartar sauce 12

## SANDWICHES

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

### Grilled Apple & Spinach Chicken Wrap

Tender chicken, dried cranberries and honey mustard dressing 11

### Philly Cheese Steak

Shaved roast beef grilled with peppers, onions and cheese sauce all served on a toasted hoagie roll 12

### ★ Tuna Melt

Sliced tomatoes, American and Swiss cheese served on toasted rye bread 9

### Basil Chicken Panini

Fire grilled chicken breast with fresh basil, baby spinach, tomato, mozzarella and honey chipotle aioli 11

## CHEF'S CORNER

*Seasonally Inspired Classics*

### Ahi Tuna Burger

Pan seared Ahi tuna burger, cucumber, Dijon and soy served on toasted ciabatta 14

### Wild Mushroom & Chicken Oriechette

Fire roasted onions, aged parmesan, fresh herbs and sherry mushroom sauce 14

### Crispy Chicken Flauta

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

### Kung Pao Chicken

Steamed jasmine rice and Asian vegetables 14

### Red Chile Salmon

Goat cheese and cranberry couscous, spinach, almonds and chile lime vinaigrette 14

## BEER

Stella Draft 5

Bass Pale Ale Draft 5

Heineken 5

Miller Lite 3.75

## MEMBER TRADITIONS

### Fried Chicken Night

Tuesdays, 5-9pm

### Prime Rib Night

Wednesdays, 5-9pm

### Fajita Night

Sundays, 4-8:30pm

★ Member Favorite

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.