

## SPECIALITY COCKTAILS

### Long Island Iced Tea

Smirnoff Vodka, Beefeater Gin,  
Cruzan Rum and  
DeKuyper Triple Sec 9

### Knob Creek Manhattan

And Sweet Vermouth 9

### Midori Margarita

Cuervo Gold, Midori 9

### Bloody Mary or Maria

Absolut Peppar or  
Cuervo Especial 8

## WINE BY THE GLASS

*Additional Selection Available*

### Montevina, Sauvignon Blanc

Refreshing lime and grapefruit 9

### La Crema Chardonnay

Apple and citrus 12

### Chateau St Michelle, Riesling

Passion fruit and lime notes 8

### Bonterra Zinfandel

Blueberry, black cherry and  
hints of spicy oak 10

### Sterling Syrah

Blackberry, cherry and spiced  
vanilla 9

### Clos du Bois Pinot Noir

Wild berry and currant 10

## DOMESTIC BEER

Bud Light, Budweiser, Coors  
Light, Michelob Ultra, O'Doul's,  
Miller Lite 4

## PREMIUM BEER

Heineken, Blue Moon, Corona,  
Sam Adams, Stella Artois 5

## NON-ALCOHOLIC BEVERAGES

### Voss

Still or lightly sparkling, 375ml. 5

### San Pellegrino

Sparkling water, 500ml. 5

### Republic Tea

A variety of flavors 5

### Arnold Palmer

A blend of iced tea and lemonade 3

## SOUPS & SIDE SALADS

### Sweet Onion Soup

Toasted baguette croutons and provolone cheese 5

### Mushroom Brie Soup

Seasonal wild mushrooms, fresh herbs, white wine and  
club-made croutons 5

### Chopped Caesar Salad

House made croutons and parmigiano-reggiano 5

### Simple Greens

Cucumber, tomato, croutons and your choice of dressing 4

### Butter Lettuce and Crispy Apple Salad

Toasted walnuts and warm brie vinaigrette 5

## ENTRÉE SALADS

### Spinach Salad

Baby spinach, crispy bacon, candied pecans, red onion rings,  
strawberries, crumbled bleu cheese, herb vinaigrette dressing and  
your choice of grilled chicken or salmon 11

### Classic Caesar

Traditional favorite served with your choice of grilled  
chicken or beef tenderloin 11

### Greek Salad

Crisp romaine, grilled chicken breast, feta cheese crumbles,  
kalamata olives, tomatoes, toasted pita croutons and  
oregano dressing 12

### Grilled Shrimp Salad

Fresh dill, baby greens and radicchio 7

### Cobb Salad

Mixed greens with avocado, tomato, egg, crisp bacon,  
blue cheese, grilled chicken and your choice of dressing 12

### Tuna Nicoise Salad

Pan seared ahi tuna, haricots verts, tomato, red bliss potato and  
hard boiled egg 12

## MEMBER TRADITIONS

**Pizza, Pasta - 1<sup>st</sup> Wednesday of the month**

**Prime Rib Buffet- 3<sup>rd</sup> Thursday of the month**

**Jazz Friday- Last Friday of the month at 6pm**

**Member Wine Tasting- 3<sup>rd</sup> Thursday of the month at 6pm**

## CHEF RECOMMENDATIONS

### Fish & Chips

Beer battered cod, crispy slaw and French fries 12

### Warm Duck Confit Salad

Frisee salad, bacon, walnut vinaigrette, topped with a poached egg 14

### Crispy Rock Shrimp Mac & Cheese

Prosciutto, cheddar cheese crisp and basil oil 14

### DRC Meatloaf

Mashed potatoes, haricots vert and port mushroom demi glaze 13

### Kobe Burger

Fire grilled American Kobe burger served on toasted ciabatta with Boursin cheese and crispy onions 13

## SANDWICHES

### Prime Rib Cheese Steak

Shaved prime rib, caramelized onions and havarti cheese served on a grilled baguette with burgundy jus 14

### Salmon Burger

Pan fried salmon burger with peppered cabbage slaw and avocado aioli served on a toasted potato roll 12

### Grilled Vegetable Sandwich

Toasted ciabatta with grilled portabello mushroom, squash, tomatoes, provolone cheese and basil aioli 12

### El Cubano Pulled Pork Sandwich

Swiss cheese, shaved ham and roasted garlic aioli hot pressed on crunchy Cuban bread 12

### Double Decker Club

Bacon, turkey, ham, crisp lettuce, tomato and American cheese served on your choice of bread 12

### Reuben

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing served on a grilled marble rye 10

## SIDES

Sweet Potato Fries

Club Made Chips

Fruit Cup

Cottage Cheese

French Fries

*Executive Chef Jack Skilliter and the Culinary Team*

## MEMBER APPRECIATION

### Choose between:

Soup & Salad or

Soup & Deli Select

Sandwich 10

*Tax & gratuity included*

## COFFEE

Cappuccino 5

Espresso 4

Flavored Coffees 4

Vanilla

Hazelnut

Mocha

Raspberry

## DESSERT

### DRC Nut Ball

Hot fudge, whipped cream and cherry 6

### Chef's Feature Crème Brulee

Always something interesting 6

### Hot Fudge Chocolate Cake

Served with ice cream gelato 6

### Cheese Cake

With caramel sauce 6

### Truffle Assortment

Creamy dark chocolate confections crusted with Chef's seasonal creation 10

For your convenience, the Club will add a 20% service charge to your food and beverage purchase.

Consuming raw or undercooked fish, meat or eggs can increase your risk for foodborne illness.

The Club uses only Trans Fat Free oil and natural fats in the cooking of all menu items.