

SPECIALITY COCKTAILS

Cadillac Margarita

Sauza Hornitos Tequila and
Grand Marnier

Cosmopolitan

Absolut Citron and Grand Marnier

Midori Margarita

Cuervo Gold, Midori

Appletini

Smirnoff Green Apple Twist

WINE BY THE GLASS

Additional Selection Available

Montevina, Sauvignon Blanc

Refreshing lime and grapefruit 9

Simi, Chardonnay

Apple and citrus 12

Chateau St Michelle, Riesling

Passion fruit and lime notes 9

Bonterra Zinfandel

Blueberry, black cherry and
hints of spicy oak 9

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

PREMIUM BEER

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

NON-ALCOHOLIC BEVERAGES

Voss

Still or lightly sparkling, 375ml. 5

San Pellegrino

Sparkling water, 500ml. 5

Republic Tea

A variety of flavors 5

Virgin Cocktails

Bloody Mary, Daiquiri,
Pina Colada 4

Welcome to the Dayton Racquet Club

STARTERS

BBQ Shrimp & Grits

Pan seared jumbo shrimp with cheese grits and
low country BBQ sauce 12

Risotto Croquettes

Fontina cheese and basil oil 10

Thai Chicken Lettuce Wraps

Hoisin style chicken, water chestnuts, cucumber, toasted almonds
and crisp bibb lettuce. Served with sweet chili and ponzu
dipping sauces. 10

Tofu Spring Roll

Tofu, vermicelli noodle, fresh herbs and coconut curry
served cold 8

Spinach and Artichoke Dip with Pita

A creamy blend of four cheeses, roasted artichoke and spinach
served with toasted flat bread chips 8

SOUPS & SIDE SALADS

Seafood Chowder Brodo

Prepared in a lighter style with celery leaf and parsley salad 7

Simple Greens Salad

Cucumber, tomato, croutons and your choice of dressing 5

Butter Lettuce and Crispy Apple

Toasted walnuts and warm brie vinaigrette 5

Chopped Caesar Salad

House made croutons and parmigiano-reggiano 6

Sweet Onion Soup

Toasted baguette croutons and provolone cheese 7

MEMBER TRADITIONS

Member Wine Tasting- 3rd Thursday of the month at 6pm

Prime Rib Buffet- 3rd Thursday of the month

Jazz Friday- Last Friday of the month at 6pm

Premier Wine Tasting- 4th Wednesday of the month

CHEF RECOMMENDATIONS

Monkfish

Rock shrimp risotto, English peas and lobster cream 26

DRC Meatloaf

Served with mashed potatoes, haricots verts and mushroom demi glaze 22

Roasted Cuban Pork

Rice and black beans with tostones 20

Fire Grilled Mahi Mahi

Pancetta, lentil ragout and grilled lemon 23

Roasted Butternut Squash

Brussel sprout and mushroom, herb papparadelle pasta 19

Filet of beef

With layered potatoes and grilled asparagus and roasted tomato 36

MEMBER FAVORITES

Grilled Ribeye

Layered potatoes, roasted tomato and grilled asparagus 31

Seared Salmon Grilled Flatbread

Tomato, lemon, eggplant and kalamata olive reduction 22

Grilled Pork Tenderloin with Sage Spaetzle

Caramelized apples and bourbon reduction 24

Crispy Duck Breast Fig and Shallot Compote

Balsamic reduction and oven roasted tomato 27

Tuna Nicoise Salad

Pan seared ahi tuna, haricots vert, tomato, red bliss potato and hard boiled egg 18

**All entrees are served with house salad and your choice of dressing*

SIDES

Risotto Parmesan 4

Mashed Potatoes 4

Grilled Asparagus 4

Layered Potatoes 4

French Green Beans 4

Executive Chef Jack Skilliter and the Culinary Team

COFFEES

Cappuccino 5

Espresso 4

Flaming Coffees 6

Add your favorite cordial

DESSERT

Truffle Assortment

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

Chef's Feature Crème Brulee

Always something interesting 6

Cheese Cake

With caramel 6

DRC Nut Ball

Hot fudge, whipped Cream and cherry 6

Hot Fudge Chocolate Cake

Served with ice cream gelato 6

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.