

SPECIALTY COCKTAILS

- AMARETTO DISARONNO SOUR 8
BEEFEATER ORANGE BLOSSOM 8
KETEL ONE COSMOPOLITAN 9
STOLICHNAYA BLOODY MARY 9
GRAND MARNIER MARGARITA 9
JACK DANIEL'S PEACH TEA 8

WINE BY THE GLASS

- CANYON ROAD PINOT GRIGIO
California 8
JOEL GOTT SAUVIGNON BLANC
California 8
ROBERT MONDAVI PRIVATE
SELECTION CHARDONNAY
Central Coast 8
WOODBRIIDGE BY ROBERT
MONDAVI PINOT NOIR
California 8
STONE CELLARS MERLOT
California 7
CELLAR NO. 8 CABERNET
SAUVIGNON
North Coast 9

DOMESTIC BEER

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

PREMIUM BEER

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

NON-ALCOHOLIC BEVERAGES

Voss

Still or lightly sparkling
water, 800ml 5

ARNOLD PALMER

A blend of iced tea
and lemonade 3.25

CARDINAL CLUB'S SIGNATURE MINT TEA 3

LEMONADE

Club made with pure cane syrup 3

STARTERS

PORTABELLA & BLUE CHEESE QUESADILLA

Grilled portabella mushroom, blue cheese and mozzarella
served with guacamole, pico de gallo and sour cream 10

CRAB FRITTERS

Cajun remoulade and grilled lemon 9.50

CRISPY MOZZARELLA

Charred tomato and port wine ragout 8

JAMAICAN "JERKED" DRUMETTES

Fire grilled and served with spiced Jamaican glaze 9.50

SOUPS & SIDE SALADS

SWEET ONION SOUP

Toasted baguette croutons and gruyere cheese 6.50

SOUP OF THE DAY

Cardinal Club's daily innovation 5

GOAT CHEESE SALAD

Trio of baby greens, blackberries, crusted goat cheese, bacon
and maple sherry vinaigrette 7.50

SPINACH & PEAR SALAD

Petite mixed lettuce, fresh pears, feta cheese, candied
walnuts and white balsamic vinaigrette 7.25

ENTRÉE SALADS

CHINESE CHICKEN

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin
oranges, macadamia nuts and Asian vinaigrette 12

CLASSIC CAESAR

Traditional favorite served with your choice of grilled
chicken or beef tenderloin 12

CRAB CAKE SALAD

Cardinal Club crab cake served on mixed greens with
cucumbers, tomatoes, pickled red onions and a
creamy chipotle dressing 12

MEMBER TRADITIONS

Live at the Loft: Thursdays, 5:30-8:30pm
Complimentary Hors d'Oeuvres, Drink
Specials and Live Music

 Member Favorite

 Vegetarian

 Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

CLUB SPECIALTIES

STEAK FRITES

Grilled hangar steak with maitre d' butter and house made French fries 16

FOUR CHEESE RAVIOLI

Tomato vodka cream, wilted spinach and parmesan shards 17

SWEET CHILI GLAZED SALMON

Winter greens, toasted pepita seeds and sweet potatoes in miso broth 17
(446 / 4.4 / 29.7)

SANDWICHES

Served with your choice of one side

GRILLED CHICKEN SANDWICH

Provolone cheese and applewood bacon 10.50

MONTE CRISTO

Griddled French toast with ham, turkey and gruyere dusted with powdered sugar and served with cranberry chutney 10

CLASSIC BURGER

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

DOUBLE-DECKER CLUB

Bacon, turkey, ham, crisp lettuce, tomato and American cheese served on your choice of bread 10.50

SIDES

Your Choice \$3

FRENCH FRIES

Fresh hand cut fries

CLUB-MADE POTATO CHIPS

Ranch dipping sauce

SEASONAL FRESH FRUIT

STEAMED VEGETABLE OF THE DAY

Executive Chef Troy Stauffer and the Culinary Team

SMALL PLATES

A collection of substantive offerings inspired by the European countryside

CHICKEN RISOTTO

Lemon scented risotto with grilled chicken, garden peas and asparagus 9

SAUTÉED POTATO GNOCCHI

Light potato gnocchi sautéed with pesto cream and tomato confit 8

SPINACH GNUDI

Spinach and ricotta dumplings with house made marinara and shaved parmesan 8

TARTE FLAMBÉ

Decadent Alsatian flatbread with caramelized onions, bacon lardons, mascarpone and gruyere 8

SOPRESSATA FLATBREAD

Imported sopressata, tomato sauce, fresh mozzarella and roasted red peppers topped with baby arugula 9

DESSERTS

CARAMEL APPLE FONDUE

Seasonal apple assortment served with buttery caramel sauce 10

TRUFFLE ASSORTMENT

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

VANILLA BEAN CRÈME BRÛLÉE

Burnt sugar crust 4

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.

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