

SPECIALTY COCKTAILS

Johnnie Walker Rusty Nail 7

ABSOLUT White Russian 8

Grey Goose Cosmopolitan 8

Frangelico Iced Coffee 8

★ Bloody Mary or Maria 7

Beefeater Grapefruit Fizz 8

WINE BY THE GLASS

Terrazas Malbec

Mendoza 7

Chateau Ste. Michelle Harvest
Select Riesling

Columbia Valley 7

★ Kendall Jackson Vintner's
Reserve Chardonnay

California 7

BV Coastal Estates Cabernet
Sauvignon

California 10

Souverain Merlot

Alexander Valley 9

Montevina Sauvignon Blanc

California 8

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

Variety of Fruit Juices

Apple, grapefruit, orange, pineapple
and tomato 4

Gatorade 4

★ Arnold Palmer

A blend of iced tea and lemonade 3

Flavored Iced Tea

A daily flavor offering 3

STARTERS

Thai Chicken Lettuce Wraps

Hoisin style chicken, water chestnuts, cucumber, toasted almonds and crisp bibb lettuce. Served with sweet chili and ponzu dipping sauces. 10.50

Mandarin Hoisin Sea Scallops

Pan seared with mandarin oranges, crispy rice noodles and hoisin 9

Wings Three Ways

Crispy chicken wings with your choice of buffalo, teriyaki or ranch dipping sauces 9.50

Classic Chicken Tenders

Crispy buttermilk chicken tenders with home style fries and ranch dipping sauce 8.50

Chicken and Steak Quesadillas

Fire grilled steak and chicken, jack cheese, onions, peppers and bacon. Served with sour cream and salsa. 8.50

SOUPS & SIDE SALADS

★ Avocado & Mango Salad

Baby greens and honey lime vinaigrette 5.25

Sweet Onion Soup

Toasted baguette croutons and provolone cheese 5.25

Chopped Caesar Salad

House made croutons and parmigiano-reggiano 4.25

Soup of the Day

Chef's daily inspiration 2.95

ENTRÉE SALADS

Blackened Salmon

Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 13.75

Chinese Chicken


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

Salad Trio


Tuna, chicken, and fresh fruit salad served on a bed tender greens finished with poppyseed dressing 8

Filet & Wedge

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin 12.50

 Hot & Spicy

★ Member Favorite

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

CLUB SPECIALTIES

Cedar Plank Salmon

Asparagus noodles and dill shallot vinaigrette 18

Classic Cobb

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 12.75

Classic Caesar

Traditional favorite served with your choice of grilled chicken or beef tenderloin 11.50

Country Fried Steak

Crispy fried steak with white gravy, mashed potatoes and vegetables 11

Fish & Chips

Beer battered cod, crispy slaw and French fries 12.75

SANDWICHES

Grilled Chicken Sandwich

Provolone cheese and applewood bacon 10.50

★ Double-Decker Club

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

🍷 Buffalo Chicken Wrap

Crispy chicken, bacon, lettuce, tomato and blue cheese dressing all wrapped in a grilled sun-dried tomato tortilla 10.50

Classic Burger

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

★ Reuben Sandwich

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 10.50

SIDES

★ Club-Made Ranch Chips 3.25

Garden Vegetables 3.25

Seasoned Fries 3.25

Seasonal Fresh Fruit 3.25

Side House Salad 3.25

Executive Chef Paul Elliott and the Culinary Team

CHEF'S CORNER

SIGNATURE STARTERS

Crispy Calamari Marinara

Marinara dipping sauce 8

Asian Pork Pot Stickers

Orange ponzu dipping sauce 8

SIGNATURE ENTREE'S

Half Sandwich Combo

Choice of a Reuben or Club sandwich served with a cup of our daily soup 8.50

🍷 Grilled Mahi Mahi

Roasted pineapple and black bean salsa 17.75

(358 / 1.3 / 28.2)

Fire Grilled New York Strip

Fire grilled to New York Strip served mashed potatoes, seasonal vegetables and sauce bearnaise 24

SIGNATURE DESSERTS

Raspberry Cheesecake

New York style cheesecake with raspberry swirl 6

★ Crispy Waffle Sundae

Crispy waffle with vanilla ice cream, whipped cream, chocolate sauce and candied pecans 6

Key Lime Pie

Island style pie with fresh raspberries and whipped cream 6

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

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 18% service charge to your food and beverage purchase. There is no need for individual gratuities.