

SPECIALTY COCKTAILS

- GREY GOOSE MARTINI 12
- JAMESON LEMONADE 10
- TANQUERAY MARTINI 12
- STOLICHNAYA APPLLETINI 12
- HENNESSY SIDECAR 12
- MAKER'S MARK
MANHATTAN 12

WINE BY THE GLASS

- MASO CANALI PINOT GRIGIO
Trentino 12
- NAPA CELLARS SAUVIGNON
BLANC
Napa Valley 12
- CLOS DU BOIS "SPECIAL
SELECTION" CHARDONNAY
North Coast 10
- EROICA RIESLING
Columbia Valley 11
- CHATEAU ST. JEAN
CABERNET SAUVIGNON
Sonoma 14
- ESTANCIA PINOT NOIR
Monterey 11
- STAGS' LEAP WINERY
MERLOT
Napa Valley 14
- BERINGER CABERNET
SAUVIGNON
Knights Valley 14

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

- SAN PELLEGRINO
Sparkling water, 1 Litre 8.75
- VOSS
Still or lightly sparkling, 800ml 8.75
- ARNOLD PALMER
A blend of iced tea and lemonade 4

STARTERS

- PEPPER SEARED TUNA
Tender baby vegetables, arugula pudding and saffron aioli 14
- FRESH MAINE LOBSTER COCKTAIL
Maine lobster marinated in a cilantro vinaigrette with
papaya, avocado and crispy tortilla 12
- VINE RIPE TOMATO TARTARE 
Burrata cheese, brioche crouton and balsamic reduction 12
- CLASSIC SHRIMP COCKTAIL
Old Bay court bouillon shrimp and cocktail sauce 9
- CRISPY CRAB FRITTERS
Cajun remoulade and grilled lemon 9

SOUPS & SIDE SALADS

- CORN CHOWDER SOUP 
Creamy sweet corn, lump crab, fresh herbs
and cornbread crumble 6.50
- CRISPY BRIE AND ROMAINE SALAD
Marinated artichokes and raspberry vinaigrette 9.50
- HEARTS OF PALM & PAPAYA SALAD 
Butter lettuce, hearts of Brazilian palm, Hawaiian papaya,
toasted almonds and papaya seed dressing 11
- VALENCIA SALAD
Roasted bell peppers, oranges, grapefruit, avocado and
Manchego cheese filled crispy corn tortilla 11
- OVEN-ROASTED BEETS
Candied walnuts, goat cheese and citrus vinaigrette 9.50

MEMBER TRADITIONS

Social Hour

Tuesday-Thursday, 5-7pm

Cooking with Chef Lewis

Join Chef Lewis's hands-on cooking classes, educational
material included, check club calendar for times

Wine & Dine Fridays

Featured wines at a great value starting at 5:30pm.

 Member Favorite

 Vegetarian

CHEF RECOMMENDATIONS

ROASTED FILET MIGNON ★

Stacked potatoes, roasted tomato and grilled asparagus 35

PAN SEARED NEW YORK STRIP

Stacked potatoes, roasted tomato and grilled asparagus 34

PAN ROASTED VEAL TENDERLOIN

Braised green lentils and natural pan gravy 25

PORK THREE WAYS

Pork tenderloin, tender pork belly and phyllo wrapped pork shoulder served with mustard tarragon sauce 24

ALMOND CRUSTED HALIBUT

Rock shrimp risotto and citrus butter sauce 20

PORCINI DUSTED SALMON

Farro and black rice with roasted winter squash and caper lemon sauce 25

MEMBER FAVORITES

HERB CRUSTED RACK OF LAMB

Yukon Gold potatoes wrapped in prosciutto and served with rosemary garlic sauce 40

ROASTED DUCK WITH CINNAMON AND STAR ANISE

Sweet potato mash 25

SPANISH STYLE SEAFOOD LINGUINI

Shrimp, clams, chorizo sausage all finished with white wine, tomatoes and Italian parsley 22

PARMESAN AND PESTO STUFFED CHICKEN BREAST

Crispy risotto cakes, roasted tear drop tomatoes, kalamata olives and chianti 17

BLACK OLIVE OIL POACHED MONKFISH

Onion soubise sauce and roasted fingerling potatoes 25

SIDES

Enhance your entrée or modest craving selection with one of our signature sides 6

CREAMED CORN

Yellow corn with sweet onions in a cream sauce

FINE GREEN BEANS

Shallot butter and crispy onions

ROASTED FOREST MUSHROOMS 🥕

Fine herbs and garlic

BAKED IDAHO POTATO

Bacon, sour cream and green onions

TRUFFLE FRENCH FRIES ★

Parmesan aioli

MODEST CRAVINGS

These small portions are great for sampling or combine two or more with a side to create a custom meal

ROASTED DUCK BREAST

Sweet potato and star anise 10

BLACK OLIVE OIL POACHED MONKFISH

Wilted spinach 10

ALMOND CRUSTED HALIBUT

Citrus butter 10

RACK OF LAMB

Rosemary garlic sauce 13

ROASTED PORK

TENDERLOIN

Grain mustard sauce 10

DAILY CREATIONS

PRIX FIXE

Five course menu of moderate portions for your enjoyment 35

FRESH FISH

Offered daily by Chef and his brigade 19

DESSERT

Daily sweet offering 9

MIGNARDISE

Chef Lewis's handmade chocolate and treats perfect for sharing 8

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

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.