

## SPECIALTY COCKTAILS

- Dewar's Rusty Nail 7.95  
Jameson Lemonade 7.95  
Cuervo Gold Sunrise 6.95  
Stoli Vanil Chocolate Martini 9.95  
Belvedere Lemon Drop 8.95  
ABSOLUT White Russian 8

## WINE BY THE GLASS

- Bella Sera Pinot Grigio  
Veneto 7  
Robert Mondavi Private Selection  
Chardonnay  
Central Coast 15  
Mc Williams Chardonnay  
South Eastern Australia 10  
Cavit Pinot Grigio  
Italy 10  
B&G Bistro Pinot Noir  
France 10  
Robert Mondavi Pinot Noir  
Napa Valley 9  
Sbragia Home Ranch Merlot  
Dry Creek 10  
Dynamite Cabernet Sauvignon  
Lake County 13

## 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

- Real Fruit Smoothies  
Strawberry, mango, peach, wildberry 4.95  
Espresso, Lattes and Cappuccino 4.25  
Perrier  
Sparkling mineral water 3.25  
San Pellegrino  
Sparkling water, 500ml 3.95

## STARTERS

- Crispy Calamari Marinara  
Marinara dipping sauce 9.50  
Classic Shrimp Cocktail  
Old Bay court bouillon shrimp and cocktail sauce 9.50  
Asian Pork Pot Stickers  
Orange ponzu dipping sauce 8.50  
Singapore Chicken Sate with Peanut Sauce  
Curry and soy spiced chicken with coconut peanut sauce and  
grilled flatbread 8  
 Black Bean Soup  
Sour cream and scallions 4.95  
Soup of the Day  
Selection changes daily 4.95  
Romaine & Baby Spinach Salad  
Feta cheese, fresh mint, lemon and extra virgin olive oil 7

## ENTRÉE SALADS

- Chopped Shrimp Cobb  
Fire grilled shrimp, blue cheese crumbles, crispy bacon and  
avocado peppercorn dressing 13.75  
Classic Caesar  
Traditional favorite served with your choice of grilled chicken  
or salmon 12.50  
Blackened Salmon  
Baby spinach, cherry tomatoes, mandarin oranges,  
almonds, crispy onions and sesame dressing 12.75  
 Gingham Salad  
Baby greens, grilled chicken, seasonal berries, sliced almonds,  
blue cheese, mandarin oranges and gingham dressing 13

## MEMBER TRADITIONS

### 12 Buck Thursdays


Enjoy our \$12 Club Table for lunch from 11:30am - 1:30pm.

### Society Wednesdays

Two for one entrées for society Members every Wednesday  
for breakfast, lunch and dinner.

### Member Appreciation Fridays

Complimentary breakfast and two for one lunch entrées.

 Signature Item

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

## CLUB SPECIALTIES

### Pan Seared Sea Scallops

Chanterelle mushrooms, pancetta and roasted corn salad 21

### Teriyaki Shrimp Skewers

Grilled asparagus and wild rice 17.50  
(391 / 0.3 / 33.9)

### Whole Wheat Linguini with Chicken

Root vegetables and pesto cream 16.50

### Pan Seared Crab Cakes

Rice pilaf, avocado-mango salad and herb vinaigrette 14.95

### Baja Fish Tacos

Corn tortillas with blackened tilapia, black beans, peppers, onions, queso fresco and pico de gallo 13.50

### Grilled Boneless Pork Chops

Rosemary roasted new potatoes, asparagus and whole grain mustard orange reduction 13.95

## SANDWICHES

*Served with your choice of French fries, fresh fruit or cottage cheese*

### Tri Tip Roast Beef

Grilled onions, sweet red pepper, Monterey jack cheese and au jus 12

### Blackened Chicken Sandwich

Pan seared blackened chicken breast, cheddar, Swiss and avocado aioli served on a toasted herb focaccia 10.25

### El Cubano Pulled Pork

Swiss cheese, shaved ham and roasted garlic aioli hot pressed on crunchy Cuban bread 11.50

### Skyline Panini

Choose from: grilled chicken, ham, turkey, bacon, grilled vegetables, Monterey jack, cheddar or tomatoes 10.50

### Nutty Chicken Salad Croissant

Our signature pecan chicken salad with crisp lettuce and sliced tomato served on a toasted butter croissant 10.50

## SIDES

*Your Choice 3.95*

### French Fries

### Cottage Cheese

Served with sliced tomatoes

### Fresh Fruit

### Black Beans & Rice

Garnished with sour cream

### Grilled Vegetables

Zucchini, yellow squash, peppers and asparagus

Executive Chef Scott Reifenberger and the Culinary Team

## CHEF SCOTT'S FAVORITES

### The "Reifen" Burger

Seasoned Angus beef patty, smoked gouda, balsamic roasted onions and avocado aioli 10.50

### Rare Seared Tuna Salad

Asian slaw, crispy wonton chips, soba noodles and ginger-soy dressing 14.50

### Braised Pork Belly

Beluga lentils, apple slaw and natural reduction 10.50

### Ceviche Tostadas of the Day

Seasonal fish, crispy tortillas, romaine lettuce and avocado 12.50

### Blackened Mahi Mahi

Rice pilaf, pico de gallo and grilled asparagus 14.50

## FLAMING COFFEES

### French Mocha

Godiva chocolate liqueur 7.95

### Victorian Coffee

Frangelico hazelnut liqueur 7.95

### Keoke Coffee

Kahlúa, Brandy and Crème de Cocoa 8.95

### Millionaires Coffee

Kahlúa, Baileys and Frangelico 8.95

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

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.