

## SPECIALTY COCKTAILS

**BOMBAY SAPPHIRE  
MARTINI** 12

**ABSOLUT CITRON LEMON  
DROP** 11

**MYERS'S MAI TAI** 11

**STOLICHNAYA BLOODY  
MARY** 9

**HENNESSY SIDECAR** 12

**CADILLAC MARGARITA** 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

**BERINGER CABERNET  
SAUVIGNON**  
Knights Valley 14

**ESTANCIA PINOT NOIR**  
Monterey 11

**STAGS' LEAP WINERY  
MERLOT**  
Napa Valley 14

**CHATEAU ST. JEAN  
CABERNET SAUVIGNON**  
Sonoma 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

**Voss**  
Still or lightly sparkling  
water, 800ml 8.75

**ARNOLD PALMER**  
A blend of iced tea and lemonade 4

**DAILY SPARKLER**  
Sparkling fruit sensation 4

## STARTERS

**PEPPER CRUSTED AHI**  
Three peppercorn crust, cucumber, citrus and  
pineapple honey vinaigrette 14

**BRESAOLA WITH HEIRLOOM MELON**  
Aired dried Italian beef, endive and arugula salad served with  
lemon thyme dressing 12

**PAN SEARED JUMBO SHRIMP**  
Creamy spinach polenta, sweet garlic and tomato jus 12

**CLASSIC SHRIMP COCKTAIL**  
Old Bay court bouillon shrimp and cocktail sauce 9.50

**MEDITERRANEAN OLIVE ASSORTMENT** 🥕  
Roasted red peppers, fire grilled flatbread and  
garlic infused hummus 11.50

## SOUPS & SIDE SALADS

**CORN CHOWDER SOUP** ★  
Creamy sweet corn, lump crab, fresh herbs  
and cornbread crumble 5.50

**VALENCIA SALAD**  
Roasted bell peppers, oranges, grapefruit, avocado and  
Manchego cheese filled crispy corn tortilla 11

**HEARTS OF PALM & PAPAYA** 🥕  
Butter lettuce, hearts of Brazilian palm, Hawaiian papaya,  
toasted almonds and papaya seed dressing 11

**BOSTON LETTUCE WEDGE**  
Tomato, cucumber and choice of dressing 5.25

**CAPRESE SALAD**  
Roma tomatoes, fresh mozzarella and balsamic syrup 8.50

## ENTRÉE SALADS

**SOUTH WESTERN SALAD WITH GRILLED  
TENDERLOIN**  
Romaine lettuce, grilled corn, black beans and cheddar  
cheese served with chipotle dressing 16

**CHOPPED SHRIMP COBB**  
Fire grilled shrimp, blue cheese crumble, crispy bacon and  
avocado peppercorn dressing 14.75

**CHICKEN WALDORF**  
Seasonal mixed greens, sun-dried cranberries, Granny Smith  
apples and lemon yogurt dressing 12.75

**CLASSIC CAESAR** ★  
Traditional favorite served with your choice of grilled  
chicken or beef tenderloin 12.75

## MEMBER TRADITIONS

Social Hour: Tuesday -Thursday, 5-7pm

Join Chef Lewis's hands-on cooking  
classes, educational material included,  
check club calendar for t

★ Member Favorite

🥕 Vegetarian

## CHEF RECOMMENDATIONS

### PAN SEARED NEW YORK STRIP

Stacked potatoes, roasted tomato and grilled asparagus 33.75

### GRILLED SEA BASS WITH TROPICAL FRUIT SALSA

Grilled pineapple, mango and crispy rice noodles 25

### BRAISED SHORT RIBS WITH PEARL ONIONS ★

Creamy polenta and fresh spinach 20

### GRILLED MAHI MAHI

Crab pot stickers, baby bok choy, carrot stir-fry and wasabi beurre blanc 20

### ROSEMARY MARINATED PORK FLAT IRON STEAK

Caramelized Granny Smith apples, toasted almonds and rice pilaf 18

### PARMESAN CRUSTED CHICKEN

Spinach mashed potatoes, grilled tomato and natural jus 17.75

## SANDWICHES

Served with a choice of French fries, sweet potato fries, fresh fruit or cole slaw

### KOBE BURGER

Fire grilled American Kobe burger served on toasted ciabatta with Boursin cheese and crispy onions 14.75

### HOUSE MADE CHICKEN PASTRAMI

Marble rye bun, Swiss cheese and tarragon aioli 14

### DR. PEPPER BRAISED PORK TACOS ★

Flour tortillas, braised pork shoulder and jack cheese. Served with jicama slaw, salsa, sour cream and guacamole. 13

### GRILLED VEGETABLE SANDWICH

Toasted ciabatta with grilled portobello mushroom, squash, tomatoes, provolone cheese and basil aioli 11

### BLACKENED CHICKEN SANDWICH

Pan seared blackened chicken breast, cheddar, Swiss and avocado aioli served on a toasted potato roll 11.75

## SIDES

Enhance your entrée or modest craving selection 6

### SWEET POTATO FRIES

Sprinkled with sea salt

### TRUFFLE FRENCH FRIES

French fries seasoned with truffle salt and served with parmesan aioli

### JUMBO GREEN ASPARAGUS

Grilled with lemon zest

### GREEN BEANS TEMPURA

Crispy green beans with ponzu dipping sauce

### CREAMED YELLOW CORN

Yellow corn with sweet onions and cream sauce

## MODEST CRAVINGS

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

### HEARTS OF PALM & PAPAYA

Butter lettuce, hearts of Brazilian palm, Hawaiian papaya, toasted almonds and papaya seed dressing 5

### BRAISED SHORT RIBS WITH PEARL ONIONS

Creamy polenta 11

### GRILLED SEA BASS

Tropical fruit salsa 10

### PARMESAN CRUSTED CHICKEN

Mashed potatoes and natural jus 8

### ROSEMARY MARINATED PORK FLAT IRON

Caramelized apples and toasted almonds 8

## CLUB SPECIALS

### FLAT BREAD

Thin crust pizza baked daily 12

### THE TRIPLE

Soup shooter, salad and half sandwich 15

### FRESH FISH

Offered daily by the Chef and his brigade 19

### DESSERT

Daily sweet offering 8

### MIGNARDISE

Chef Lewis's handmade chocolates and treats perfect for sharing 9

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.

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

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