

# DINNER

## COCKTAILS

### **BACARDI MOJITO**

mint, simple syrup, lime and soda water 10

### **GREY GOOSE LEMON DROP**

cointreau, fresh lemon juice 16

### **KETEL ONE COSMOPOLITAN**

cointreau, cranberry juice 13.50

### **STOLICHNAYA BLOODY MARY**

finest call bloody mary mix, tabasco, worcestershire 11.50

### **SEABREEZE**

ketel one, cranberry juice, grapefruit juice 9.95

### **CAPE COD**

smirnoff vodka, cranberry juice, club soda 7

## WINES BY THE GLASS

**Nobilo Sauvignon Blanc 7**

**Chateau Ste Michelle Riesling 8**

**Sonoma Cutrer Chardonnay 14**

**Estancia Pinot Grigio 10**

**Ravenswood Zinfandel 12**

**Montes Alpha Merlot 15**

**Chateau Souverain Cabernet Sauvignon 14**

## MEMBER TRADITIONS

**Champagne Night on the fourth Friday of most months**

**Plenty for Twenty on Thursday Night, 6pm-9pm**

**\$12 Club Tables for all Tower Club Members Tuesdays and Thursdays**

**Prime Rib Night - Wednesdays, 5:30-9pm**

## SUSHI

### MAKI SUSHI ROLLS

wasabi / pickled ginger / soy 10

### SPICY TUNA

ahi tuna / sriracha aioli / cucumber / scallions 10

### CALIFORNIA

jumbo lump crab / avocado / sesame seeds / cucumber 10

### SALMON & AVOCADO

atlantic salmon / cucumber / avocado 10

### LAND OR SEA

chef's seasonally inspired creations mkt

## FOR THE TABLE

### ARTISAN CHEESES

quince paste / honey comb / grilled baguette / apple 16

### FIVE CHEESE FLATBREAD

ricotta / goat cheese / parmesan / fresh mozzarella / feta / grape tomato / balsamic 12

### FRITTO MISTO

rock shrimp / squid / fish / artichoke / asparagus / meyer lemon tarragon aioli 16

### SAUTÉED SHRIMP & MUSSELS

tomatoes / olives / garlic / arugula / chorizo / baguette 14

### VEAL & PANCETTA MEATBALLS

creamy peppercorn demi / tomato confit 12

## FOR THE SNACK

### AHI TUNA NAPOLEON

avocado / cucumber / sweet peppers / pickled ginger / wasabi aioli 12

### CRAWFISH & CRAB CAKES

cèleraiç rémoulade / lime crème fraiche 12

### MEDITERRANEAN MEDLEY SALAD

roasted mushrooms / grilled vegetables / club-made hummus / olive tapenade / fire toasted bread 11

### CREAM OF POBLANO SOUP

jack cheese / tortilla strips 8

### 360 SALAD

baby greens / sun-dried cranberries / spiced pecan / feta cheese / balsamic vinaigrette 8

### CAESAR SALAD

romaine hearts / white anchovy / club-made croutons / italian parmesan 9

## OCEAN

### PAN SEARED SEA SCALLOPS

mushrooms / peas / couscous / shellfish nage / celery leaf salad 30

### GRILLED MAHI MAHI

sunchokes / spinach / tomato / meyer lemon / chardonnay beurre blanc 26

### PAN SEARED STRIPED BASS

green tea bonito broth / shiitake mushrooms / fingerling potatoes 26

### SEAFOOD WHOLE WHEAT PASTA

sea scallops / lump crab / spinach / sun-dried tomatoes / micro basil 25

## LAND

### STEAK DIANE

beef tenderloin / brandy mushroom sauce 25

### GRILLED NEW YORK STRIP

roasted cipollini onion / sautéed leeks / crispy shallots / grilled asparagus / whole grain pilaf / tarragon bordelaise 27

### CURRIED LAMB SHANK

cauliflower / sweet potatoes / peas / tomato 30

### OVEN ROASTED FREE RANGE CHICKEN

olive tapenade / roasted pepper / artichoke / meyer lemon / fingerling potatoes / oregano chicken glaze 23

### PEPPERED PORK CHOP

pearl onions / potato puree / dijon demi 23

## ADDITIONAL SIDES

6

**potato puree**

**baby vegetable cocotte**

**lobster mac and cheese**

**grilled asparagus**

**brussel sprouts / bacon / shallot**

**truffled fingerling potatoes**

**sautéed spinach / toasted almond**

For your convenience, the club will add a 20% service charge to all your food & beverage purchases. There is no need for additional gratuities.

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

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.