



## STARTERS

### Wild Mushroom Flatbread 17.00

Goat cheese, wild baby arugula, caramelized onions, applewood smoked bacon, crème fraiche and white truffle oil

### Beef Tenderloin Carpaccio 15.00

Arugula salad, capers, olive oil and parmesan

### Crab and Roasted Red Pepper Dip 13.00

Fire grilled flatbread

### Black Mission Figs 12.00

Shaved prosciutto, mascarpone cheese, cracked black pepper, olive oil and grilled focaccia

### Wedge Salad 8.00

Crisp iceberg lettuce, bleu cheese crumbles, grape tomatoes, bacon, bleu cheese dressing and crispy tobacco onions

### Sweet Onion Soup 7.00

Toasted baguette croutons and provolone cheese

### Spicy Edamame 8.00

Fresno chiles, Thai chili sauce and teriyaki

## CLUB SPECIALTIES

### BBQ Chicken Melt 15.00

Fire grilled chicken breast with avocado, jack cheese and crispy onions served on a toasted jalapeño cheddar bun

### Burger Sliders 14.00

Three pan fried mini Angus burgers with caramelized onions and American cheese

### Grilled Rachel 14.00

Sliced turkey breast, Swiss cheese, thousand island dressing and coleslaw served on grilled rye bread

### Beer Battered Fish & Chips 15.00

Crispy potatoes, Napa slaw, tartar sauce and lemon

## SALADS

### Blackberry & Bleu Steak Salad 16.00

Seasonal greens, bell pepper, red onion, bleu cheese, grape tomatoes and blackberry balsamic vinaigrette

### Pepita Chicken 16.00

Crispy chicken, queso fresco, corn salsa, pickled onion, avocado and creamy jalapeño dressing

### Teriyaki Chicken Salad 15.00

Crispy tempura chicken, seasonal greens, shredded carrot, celery, broccoli, cucumber, mandarin orange and toasted sesame dressing

### Fire Grilled Salmon & Spinach 15.00

Caramelized leeks, candied walnuts, goat cheese and bacon sherry vinaigrette

### Chop House 16.00

Crisp romaine, tomatoes, cheddar cheese, applewood bacon, fire grilled beef tenderloin, crispy potatoes and honey mustard dressing

## SANDWICHES

### Crispy Shrimp Tacos 16.00

Avocado, cabbage, tomato, queso fresco and tequila lime aioli. Served with a side of club-made salsa.

### Firecracker Steak Wrap 15.00

Marinated beef ribeye, pico, avocado, mozzarella cheese, shredded lettuce and cilantro-lime aioli wrapped in a flour tortilla

### Classic Burger 14.00

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

### Grilled Buffalo Chicken Wrap 14.00

Crispy bacon, lettuce, tomato, jack cheese and bleu cheese dressing wrapped in a flour tortilla

### Roasted Vegetable Panini 13.00

Grilled squash, onion, roasted red pepper, fresh mozzarella and pesto aioli served pressed on a ciabatta roll

## SIDES

Truffle Fries 7.00 • Traditional Side Salad 5.00 • Fruit Salad 5.00 • Cole Slaw 5.00 • Sautéed Spinach & Caramelized Onions 5.00 • Vegetable Medley 5.00

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.

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.



## HANDCRAFTED COCKTAILS

**Grey Goose Ruby Red Cosmo** 7.00  
*Grey Goose with the refreshing character of zesty ruby red grapefruit juice*

**Beefeater Cucumber Collins** 7.00  
*Crisp. Refreshing. This drink must be good for you, it's got a vegetable in it!*

**Crown Royal Old Fashioned** 8.00  
*Made with Crown Royal and Angosturo Bitters*

**Milagro Cucumber Margarita** 8.00  
*Margaritas with a spicy kick! Made with Cointreau and fresh jalapenos*

**Tito's Caramel Apple Martini** 8.00  
*This caramel apple treat is made with vodka and sweet caramel*

**Maker's Mark Manhattan** 8.00  
*This Manhattan forgoes the usual whiskey and opts for the smoother blend*

**Deep Eddy Tropical Lemonade** 7.00  
*This vodka is gluten-free!*

**Belvedere Spiked Palmer** 8.00  
*Arnold's favorite, spiked!*

## WINES BY THE GLASS

**Uppercut Cabernet Sauvignon** 10.00  
*Napa Valley*

**Terrazas Altos del Plata Malbec** 9.00  
*Mendoza*

**Mark West Pinot Noir** 8.00  
*California*

**Chateau Ste. Michelle Dry Riesling** 7.00  
*Columbia Valley*

**Ruffino Prosecco** 10.00  
*Italy*

**Estancia Chardonnay** 9.00  
*Monterey*

**Wild Horse Pinot Noir** 15.00  
*Central Coast*

**Ecco Domani Pinot Grigio** 8.00  
*Delle Venezie*

## BEER

### Domestic

*Bud Light 3.50*

*Miller Lite 3.50*

*Budweiser 3.50*

*Bud Light Draft 3.75*

*Coors Light 3.50*

*Michelob Ultra 4.00*

*O'Doul's 4.50*

*Thirsty Goat Draft 4.75*

### Import & Craft

*Blue Moon 4.50*

*Corona Light 4.50*

*Dos Equis 4.50*

*Corona 4.50*

*Stella Artois 4.50*

*Heineken 4.50*