



## STARTERS

- GRILLED BEEF  
TENDERLOIN FLATBREAD  
Roasted spinach and gorgonzola cheese 12.75
- PAN SEARED SEA SCALLOPS  
Grilled watermelon, baby greens and citrus  
sesame reduction 12.50
- PYRAMID CLUB CRABCAKE   
Chayote red onion slaw and creole mustard  
beurre blanc 12
- ASIAN PORK POT STICKERS  
Orange ponzu dipping sauce 8.50
- CHARRED TOMATO SOUP   
Roasted roma tomatoes, sweet onions, garlic and  
parmesan cheese croutons 6.50
- VINE RIPENED TOMATO AND  
GORGONZOLA SALAD  
Crisp applewood bacon and basil pesto oil 7.50
- WHOLE LEAF CAESAR SALAD  
Romaine lettuce, sun-dried tomatoes, parmigiano-  
reggiano and anchovies 7.50
- SEASONAL FIELD GREENS  
Manchego cheese, toasted pecans, sun-dried cherry  
and fresh herb-dijon vinaigrette 8
- CLASSIC SHRIMP COCKTAIL  
Old Bay court bouillon shrimp and cocktail sauce 14

## SIDES

Your Choice 4

- TRUFFLE SCENTED  
WILD MUSHROOMS
- TOASTED GARLIC NEW POTATOES
- WHITE TRUFFLE PARMESAN FRIES
- GRILLED ASPARAGUS WITH  
ASIAGO & LEMON
- BACON HORSE RADISH  
SMASHED POTATOES
- CREAMED SPINACH

## MEMBER FAVORITES

- PEPPER DUSTED SCALLOPS  
Pan seared with creamy parmesan risotto, wilted spinach  
and saffron butter sauce 22.25
- FREE RANGE CHICKEN BREAST  
Farmers goat cheese, cous cous, sun-dried tomatoes and  
beurre rouge 21
- GARLIC & HERB BEEF TENDERLOIN  
Fire grilled and served with wild mushroom skillet  
potatoes and marsala reduction 20
- ROASTED PORK TENDERLOIN  
Cumin laced carrot puree, braised chard and sun-dried  
cherry reduction garnished with crispy shallots 18
- MEDITERRANEAN STYLE  
SEAFOOD RISOTTO  
Lump crab, shrimp, PEI mussels and scallops tossed with  
creamy parmesan risotto 20

## CHEF RECOMMENDATIONS

- WILD KING SALMON  
Prosciutto wrapped, orzo-ginger stir fry and mango-chili  
beurre blanc 24
- AHI TUNA  
Toasted sesame soba noodles, wild mushrooms and  
yuzu glaze 26
- NY STRIP STEAK  
Spice rubbed, smoky bacon jam and fingerling potatoes 27
- FRESH CATCH  
Market Price
- SEASONAL GRILLED SPECIALTY  
Market Price

## PRE-FIXE SELECTIONS

PYRAMID TWO COURSE  
Starter & Entrée 28

PYRAMID THREE COURSE  
Starter, Entrée & Dessert 38

PYRAMID FOUR COURSE  
Starter, Soup or Salad, Entrée & Dessert 45

**\*Any Pre-Fixe Menu can be paired with wine at an additional cost**

## SPECIALTY COCKTAILS

- MILAGRO MARGARITA 11
- CAPTAIN MORGAN CABLE CAR 11
- ABSOLUT CITRON  
COSMOPOLITAN 10.50
- STOLICHNAYA APPLLETINI 10.50

## MEMBER TRADITIONS

- 5-4-3 Happy Hour Specials
- Wine Down Wednesdays
- The Chef's Cooking Class  
Third Tuesday of the month, 6-7 pm

 Member Favorite  Pyramid Club

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.