

## Appetizers

### **Cellar Nachos\***

Crispy Corn Tortillas, Black Bean Puree, Cheddar-Jack Cheese, Feta,  
Salsa and Guacamole  
Choice of Grilled Chicken or Beef Tenderloin  
**19**

### **Tuna Poke\***

Avocado, Scallions, Wasabi Aioli, Sesame Oil, Soy Reduction,  
Wonton Crisps  
**18**

### **Elote Risotto**

Grilled Corn, Mexican Spices, Cooked with Arborio Rice  
**14**

### **Lobster Burrata Martini\***

Chilled Lobster Meat, Heirloom Tomatoes, Peaches, Pesto,  
Burrata Cheese  
**18**

### **Avocado and Texas Ruby Red**

Sliced Avocado, Grapefruit, Endive, Popcorn Shoots,  
Nuoc Cham Dressing  
**14**

### **Maryland Style Crab Cakes\***

Blue Crab, Asian Saw, Sriracha Aioli  
**19**

### **Pistachio Brie Bites**

Grilled Ciabatta Bread, Blackberry Compote, Basil Pesto  
**16**

## Salads

### **Strawberry and Fields**

Chia Seeds, Pea Tendrils, Popcorn Shoots, Lemongrass Vinaigrette  
**15**

### **FM Melon to Goat**

Seasonal Local Melons, Goat Cheese, Raspberries,  
F.R.O.G. Jelly  
**15**

### **Salmon Quinoa Bowl\***

Spinach, Red Quinoa, Peppers, Carrots, Edamame Beans, Cucumber,  
Avocado, Tomato, Sesame Dressing  
**24**

### **Filet and Wedge\***

5 oz. Petit Filet, Baby Iceberg, Tomato, Bacon, Bleu Cheese Crumbles  
**24**

### **The "Greek"**

Arugula, Artichoke Hearts, Chickpeas, Kalamata Olives, Pepperoncini,  
Tomatoes, Shaved Red Onion, Feta Vinaigrette  
**12**



Gluten Allergy



Nut Allergy



Vegan

*\*Consuming raw or undercooked meats, poultry, 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.*