SMALL PLATES
CHICAGO CRISPY CALAMARI (DF)
house giardiniera, horseradish aioli, marinara
lemon | 17

STREET TACOS*
choice of espresso rubbed flank steak
or aguachile shrimp
tres chilli salsa, fresh pickled jalapenos, cotija | 21

*NDUJA STUFFED DATES
smoked uncured bacon, 3/2 cheese fondue | 12

PARMIGIANO TRUFFLE FRIES (V)
fresh herbs, sea salt, truffle aioli | 11

LOBSTER BISQUE
butter poached lobster, crème fraîche
sourdough crumb, chive oil | 15

MIXED GREENS (GF / VG / DF)
heirloom tomato, toasted walnut
lemon vinaigrette | 10

AVOCADO & SHISHITO FRIES (V)
tempura batter, tajin, cilantro buttermilk ranch | 14

BIG PLATES
BLT SALMON CAESAR*
baby kale, romaine, bacon, lettuce, tomato
brioche croutons, shaved parmigiano | 23

CHOPPED COBB (GF)
hard-boiled egg, bacon, avocado, carrot, tomato
ham, swiss, balsamic vinaigrette | 22

GRILLED CHICKEN GREEK SALAD (GF)
iceberg lettuce, feta, red onion, cucumber
kalamata olives, cherry tomato, red wine
vinaigrette | 22

FAROE ISLAND SALMON (GF)*
baby kale, kasha, tri-color carrots
carrot top pesto | 34

CACIO E PEPE RICOTTA GNOCCHI (V)
fresh shucked peas, parmigiano brodo | 30

PRIME STEAK FRITES*
herb butter, shoestring fries
Chef’s house-made black garlic steak sauce
chicago cut bone-in ribeye, 16oz | 64
filet, 7oz | 52

HANDHELDs
Choice of shoestring fries, grilled asparagus
or mixed greens
(GF bread available upon request)

CRISPY CHICKEN SANDWICH
pimento cheese, house giardiniera
dill pickles, fermented pepper aioli | 18

CALIFORNIA GRILLED CHICKEN SANDWICH
provolone, avocado, lettuce
tomato southwestern aioli | 17

CLUB BURGER*
half-pound patty, cheddar, bacon, LTO
brioche bun | 18

DRY-AGED STEAK BURGER*
crispy shallots, smoked gouda
secret sauce | 23

BEYOND MUSHROOM BURGER (V)
caramelized onions, goat cheese, sprouts | 17

SLAB BACON BLT
heirloom tomato, bibb lettuce, avocado mayo,
PQB spence sourdough | 16

SWEET PLATES
OLIVE OIL CAKE (GF / VG / DF)
sweet corn, coconut, ice cream
blueberry basil compote | 10

HONEY GOAT CHEESE CHEESECAKE (V / GF)
quinoa oat crumb, grilled peach glaze | 12

METRO BROWNIE SUNDÆE (V)
warm fudge brownie, vanilla bean ice cream,
Mexican hot chocolate sauce
fresh whipped cream | 11

MEMBER FAVORITES
(V) VEGETARIAN
(GF) GLUTEN FREE
(DF) DAIRY FREE

Dominique LeBlanc, Executive Chef

*Consuming raw or undercooked foods, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All bread and buns purchased are subject to an automatic 0.5% Service Charge, a
percentage which may be distributed by the Club to selected food and beverage service employees. The
Service Charge is not a tip or gratuity. Please tell your server if you suffer from any of your guest's medical
allergies or special dietary requirements. QLExCorp USA, Inc. All rights reserved. 4160000915