

DAYTON RACQUET CLUB

▲ Denotes gluten-free menu items

STARTERS and SHAREABLES

ARTISAN CHEESE TRAY ▲ 16

Havarti with dill, Ohio Amish Swiss, smoked gouda, Tillamook sharp cheddar, paired with vined red grapes

CHARCUTERIE BOARD 24

Chef selection of prepared items, daily selection, please ask your server for details

MEDITERRANEAN ENDIVES WITH BALSAMIC DUET ▲ 11

3 Belgian endives each portioned with a mix of feta cheese, garbanzo beans, sundried tomatoes and basil then garnished with a duet of balsamic glazes

BRAIDED PRAWNS ▲+ 16

4 jumbo prawns paired with Fanny Cradock sauce, Cajun remoulade and chargrilled lemon

TOMATO AND FRESH MOZZARELLA NAPOLEON ▲ 10

served with parmesan basil oil, garnished with balsamic glaze, charred rosemary and Kalamata olives

SOUPS and SALADS

PROSCUITTO AND RICOTTA SALAD ▲ 13

Julienne sun dried tomatoes, ricotta salata, pine nuts, fried prosciutto, Kalamata olives served on a bed of mixed greens and romaine, and topped with a vanilla white balsamic vinaigrette

CHARRED LEMON CAESAR SALAD 13

Shredded parmesan and French baguette croutons

BUTTERNUT SQUASH SOUP ▲ 13

with roasted pepita

LENTIL-CHICKEN SOUP ▲ 6

Black beluga lentils with natural Ohio raised chicken, sprinkled with scallions

SOUP SHOOTERS 7

butternut squash, lentil-chicken, soup of the day

SPECIALTY COCKTAILS

SINGAPORE SLING 12

A classic long drink originating over a century ago in south-east Asia. Made with pineapple juice, Bombay Sapphire gin, Dom Benedictine brandy, Luxardo liqueur, lime juice and grenadine. Served in a hurricane glass with a lime wedge.

LEMON BASILTINI 12

A lemon drop with a garden twist. Ketel One Citroen and muddled basil combine with fresh-squeezed lemons and house made simple syrup. Served up with a basil leaf garnish.

A KRAKEN MOJITO 12

Fresh-made grenadine and lime are mixed with Kraken rum, muddled with mint. Served on the rocks with a mint garnish.

WINES BY THE GLASS

NADIA CABERNET SAUVIGNON '14 12

19 CRIMES RED BLEND 10

HESS SHIRTAIL RANCH SAUVIGNON BLANC '16 9

BUTTER CHARDONNAY '15 10

ON THE ROCKS

SINGLE POUR. YOUR CHOICE:

Laphroaig 10: 10, Glenlivet 12: 10, Macallan 12: 13.50,

Lagavulin 16: 26, Johnny Walker Blue: 50,

Please ask your server for the availability of other liquors.

HORIZON DINING ROOM

ENTREES

GRILLED FILET MIGNON[▲] 44

Center cut beef tenderloin, bordelaise sauce, rainbow baby carrots and gouda whipped potatoes

STOCKYARD STEAK[▲] 35

Char-grilled 10oz. with caramelized onion, Danish bleu cheese mash, broccolini and porcini cognac demi-glace

SAGE RUBBED VENISON CHOP[▲] 36

Root vegetable mélange with a black-strap cherry demi-glace and fingerling potatoes

KEENER FARM BONE-IN PORK CHOP[▲] 32

Cider brine with dueling orange and thyme sauce, petite carrots and heirloom potatoes

ED HILL FARMS AIRLINE CHICKEN BREAST[▲] 32

Warm butternut squash and spinach salad with black mission fig au jus

PAN SEARED SEA SCALLOPS^{▲+} 32

Leeks, roasted sweet potatoe purée, pomegranate bierre blanc and asparagus tips

FLATBREAD WALLEYE 24

Minnesota long grain rice pilaf, lemon prosecco butter sauce and broccolini

BOURBON GLAZED SALMON[▲] 26

Smokey smashed redskin potatoes and asparagus

GRILLED VEGETABLE STACK[▲] 19

Grilled squash, eggplant, onion, peppers, fresh mozzarella, haricot-vert and cabernet tomato sauce

BUTTERNUT SQUASH RAVIOLI 21

Hazelnut nagé, snow peas and ricotta

SIDES

BROCCOLINI 6

STEAMED ASPARAGUS 6

HERICOT-VERT 6

SWEET POTATO MASH 6

BAKED POTATO 6

⁺ 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