

All Day Menu 2018

We are committed to local farms and try to source all of our products within a hundred mile radius of our Club. We only use farms of sustainable or of organic practices, we think it makes a difference.

SMALL PLATES

Ahi Tuna Volcano Avocado, ponzu, mesclun greens, soy-ginger molasses, scallion oil, crispy tortilla chips, sriracha aioli and spring onions 16

Pistachio-Crusted Scallops Braised leeks and sweet red pepper jus 15 

Achiote Chicken Nachos Crispy tortilla chips with black beans, trio of cheese, black olives, jalapeño, pico de gallo, guacamole and sour cream 15

BBQ Chicken Flatbread Fire-grilled chicken, caramelized red onion, jalapeños and cheddar jack cheese 12

Bruschetta Mozzarella Toasted French bread with basil pesto, roma tomato, fresh mozzarella and parmesan cheese 9.50 

Corn Chowder Soup Creamy sweet corn, lump crab, fresh herbs and cornbread crumble 7

Garlic Truffle Fries Home-style fries, sea salt, chives and truffle aioli 8

919 Salad Baby arugula, strawberries, sun-dried cherries, shaved manchego, pistachios and white balsamic vinaigrette 9.50 

SIDES

Club-Made
Chips 4.50

Vegetable
Medley 4.75

Sweet Potato Fries 4

Fruit Salad 3.50

Lowfat Cottage
Cheese 3

Sliced Tomatoes 2.50

MAIN DISHES

Lump Crab and Citrus Salad

Crisp apple, arugula and toasted almonds 18

Carne Asada

Wagyu flat iron steak, fingerling potato, Brussels sprouts and bacon hash, chimichurri and herb salad 18

Filet & Wedge

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire-grilled beef tenderloin 18

BLTA Chicken

Grilled chicken breast, applewood bacon, avocado, tomato and lettuce served on a toasted kaiser bun 15.50

Asian Chicken

Udon noodles, toasted cashews, snow peas, grilled chicken and cilantro lime vinaigrette 15

Shrimp BLT Tacos

Yucatan-style shrimp, bacon, onions, pico de gallo and chili-lime aioli 12

Applewood Bacon Burger

Fire-grilled Angus burger with cheddar cheese, lettuce, tomato and onion served on a toasted bun 14

American Kobe Beef Sliders

Cheddar cheese, house-made pickles and spicy ketchup 13

REDS

by the glass

Murphy-Goode Pinot Noir 9.50

Columbia Winery Merlot 9.50

Terrazas Reserva Malbec 12.50

Charles & Charles Red Blend Meritage 9.50

La Crema Pinot Noir 14.50

Penner-Ash Pinot Noir 20

bottle

Murphy-Goode Pinot Noir 36

Columbia Winery Merlot 36

Terrazas Reserva Malbec 48

Taken Red Blend Meritage 58

WHITE

by the glass

Chandon Brut Classic Sparkling 14

La Marca Prosecco 8.50

Chateau Ste Michelle Riesling 8

SeaGlass Sauvignon Blanc 8.50

Castello Banfi San Angelo Pinot Grigio 11.50

14 Hands Chardonnay 8.50

bottle

SeaGlass Sauvignon Blanc 32

14 Hands Chardonnay 32

Meiomi Chardonnay 40

Chateau Ste. Michelle Chardonnay 32

LIBATIONS

Savory Bombay Sapphire Gin & Tonic Made with Bombay Sapphire Gin and Basil 11.50

Bulleit 95 Rye Bullet Proof Made with Bulleit 95 Rye Whiskey and Domaine de Canton Ginger Liqueur 10.50

Crown Royal Big Apple Punch Made with Crown Royal Whiskey and Apple Juice 11.50

A Knob Creek Boulevardier Made with Knob Creek Bourbon and Campari 12.50

Tito's Lone Star Paloma Made with Tito's Handmade Vodka and Combier

Pamplemousse Grapefruit Liqueur 10.50



Gluten Free



Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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.