

STARTERS

Warm Duck Salad

red oak lettuce / pickled red onion / plum tomato / toasted pistachios / queso fresco / blood orange vinaigrette

Beet Salad

watercress / goat cheese / toasted pine nuts / white balsamic dressing

Farro & Roasted Vegetable Salad

red pepper aioli / olive oil

Caesar Salad

crisp romaine / caesar dressing / parmesan cheese / cracked black pepper / croutons

Soup of the Day

selection changes daily

Tartare Trio*

ahi tuna / beef tenderloin / wild salmon

ENTRÉE SALADS

Filet & Wedge*

iceberg lettuce / tomatoes / bacon / crispy onion rings / bleu cheese dressing / fire-grilled beef tenderloin

Classic Caesar

romaine lettuce / creamy caesar dressing / club-made croutons / parmesan cheese / choice of grilled chicken breast / shrimp / salmon / tuna / steak

Earth Bowl

toasted wheat berries / quinoa / baby arugula / kale / sun-dried cranberries / mandarin oranges / oven-dried grape tomatoes / feta / toasted pumpkin seeds / white balsamic vinaigrette

Asian Chicken

grilled chicken breast / napa cabbage / macadamia nuts / orange segments / cherry tomatoes / cilantro / sesame dressing / crispy wonton strips

SIDES

Fire-Grilled Asparagus

Truffle Fries

Sautéed Spinach

Club-Made Chips

Traditional Side Salad

 GLUTEN FREE

 VEGETARIAN

*This item may be served undercooked.

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

All food and beverage purchase 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.

SANDWICHES

Crab Cake

bibb lettuce / tomato / fennel slaw / old bay tartar sauce / toasted brioche bun

Bistro Steak*

baby spinach / sun-dried tomato aioli / parmesan / toasted ciabatta

Vegetarian Club

grilled carrots / squash / roasted sweet peppers / hummus / guacamole / trio of toasted breads

Atlantic Salmon BLT*

lettuce / tomato / crispy bacon / chimichurri aioli / grilled texas toast

SPECIALTIES

Blackened Ribeye Steak*

asparagus / grape tomatoes / mashed potatoes

Signature Crab Cakes

wild mushroom ragout / lemon chardonnay cream

Basil Pignoli Seared Salmon*

red pepper risotto / grilled asparagus / basil pesto butter / toasted pine nuts / parmesan

Citrus Pork Medallions

orange and five-spice reduction / jasmine rice / wilted spinach

Gluten Free Pasta Primavera

fusilli pasta / seasonal vegetable blend / fresh basil / marinara sauce / garlic / white wine

Seasonal Risotto

chef's daily creation

WINES BY THE GLASS

Riesling Clean Slate

Mosel, Germany 2015

Chardonnay Duckhorn

Napa Valley, California 2016

Pinot Noir Apolloni

Willamette Valley, Oregon 2015

Pinot Noir Etude 'Lyric'

Central Coast, California 2015

Malbec Catena

Mendoza, Argentina 2014

Cabernet Sauvignon Ancient Peaks

Paso Robles, California 2014

Specialty Cocktails

Gin and Ginger

dry gin / ginger syrup / fresh lemon

Barreled Manhattan

bourbon / maraschino / bitters / barolo chinato

Winter Rita

blanco tequila / lime & grenadine spice syrup

Crescent Blood Moon

apple jack / calvados /
housemade spiced grenadine

Rum Pomme

spiced rum / sour cider syrup / hard cider