



STARTERS

Shrimp Cocktail 🌿

jumbo shrimp / house made cocktail sauce / spicy mustard / lemon

Jumbo Scallops

applewood bacon / fire-roasted corn purée / micro basil

Dry-Aged Beef Carpaccio 🌿

arugula / truffle aioli / pesto / aged parmesan

Burrata Cheese 🌿

Hummingbird Farm tomatoes / sea salt / pesto oil / aged balsamic / micro basil

Petite Caesar Salad*

romaine lettuce / croutons / aged parmesan

Warm Spinach Salad 🌿

sun-dried cherries / candied pecans / bleu cheese crumbles / pan-crisped mushrooms / sherry vinaigrette

ENTRÉE SALADS

Classic Caesar *

romaine lettuce / croutons / aged parmesan

additional protein choice: chicken \$8 / shrimp or salmon * \$10 / steak * \$12

BLT Wedge

local baby tomato salad / applewood bacon / crispy onions / bleu cheese dressing / balsamic glaze

add petit filet mignon *

Chopped Crab and Shrimp Cobb 🌿

jumbo shrimp / crab / heart of palm / tomato salad / mushrooms / avocado / onions / peppers / bleu cheese / lettuces / remoulade / candied walnuts / champagne vinaigrette

SPECIALTIES

Signature Crab Cakes

fire-roasted corn salsa / red pepper sauce / sriracha aioli

Grilled Atlantic Swordfish * 🌿

avocado salad / blue crab / asian vinaigrette / lemon butter

Prime Aged New York Strip * 🌿

35 day dry-aged / herbed butter pan-roasted mushrooms / bone marrow demi-glace

Wild Mushroom Ravioli 🌿

wild mushrooms / tarragon-pernod cream / aged parmesan

Blackened Dry Sea Scallops 🌿

kale "caesar" salad / lemon essence / red pepper "bisque"



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.

Welcome Home



WHITE BY THE GLASS

- Riesling** Clean Slate
Mosel, Germany 2017
- Chardonnay** Wind Racer
Russian River Valley, California 2015
- Sauvignon Blanc** Better Half
Marlborough, New Zealand 2017
- Bordeaux Blanc** Chateau Peyrat
Graves, France 2016
- Albariño** Fillaboa
Rias Baixas, Spain 2018
- Rose** Unshackled
Napa Valley, California 2019

RED BY THE GLASS

- Malbec** Catena 'Vista Flores'
Mendoza, Argentina 2016
- Cabernet Sauvignon**, Lucas & Lewellen
Santa Ynez Valley, California 2016
- Cabernet Sauvignon** Martin Ray
Sonoma Coast, California 2016
- Pinot Noir** Unconditional
Central Coast, California 2016
- Red Blend** Quilt 'The Fabric of the Land'
Napa Valley, California 2017
- Red Blend** Unshackled
Napa Valley, California 2018

SPARKLING

- Brut** Gruet
Albuquerque, New Mexico NV
- Moscato d'Asti** DiGeorgis
Piedmont, Italy 2018
- Brut Rose** Juve & Camps
Cava, Spain NV
- Prosecco** Cantina Montelliana
Veneto, Italy NV

CORAVIN BY THE GLASS

Coravin is a unique wine preservation system, allowing wine to be poured without pulling the cork, preserving the wine inside the bottle.

WHITE

- Chardonnay** Peter Michael 'Belle Cote'
Knights Valley, California 2014
- Sauvignon Blanc** Peter Michael 'L'Apres Midi'
Napa Valley, California 2017
- Sauvignon Blanc** Quintessa 'Illumination'
Napa Valley, California 2017

RED

- Red Blend**, Bodegas El Nido, 'Clio'
Jumilla, Spain 2015
- Cabernet Sauvignon** Silver Oak
Alexander Valley, California 2014
- Merlot** Nickel & Nickel Suscol Vineyard
Napa Valley, California 2014
- Cabernet Sauvignon**, Caymus Special Select
Napa Valley, California 2015

BREWS

**Corona Extra | Amstel Light
Peroni | Yuengling**

- Weihenstephaner Hefeweizen**
Bavaria, Germany
- Michelob Ultra**
St. Louis, MO
- Oskar Blues Hot Box Porter**
Lyons, CO
- Oskar Blues Mama's Little Yella Pils**
Lyons, CO
- Port City Porter**
Alexandria, VA
- Devils Back Bone Eight Point IPA**
Lexington, VA