



ANGC Lunch


Soup & Salads

-  **Superfood Quinoa Bowl** / Edamame, fresh blueberries, sunflower seeds, sun-dried cranberries, kale, avocado and green tea honey vinaigrette 14
- BBQ Chicken Salad** / Iceberg lettuce, black beans, jicama, roasted white corn and chipotle ranch dressing garnished with crispy tortilla strips 12
- Applewood Bacon & Gorgonzola** / Baby greens, tomatoes, jicama, crispy onions and buttermilk ranch dressing 12
-  **Grilled Romaine Hearts** / Blue cheese, hot house cucumbers, red onion, cherry tomatoes and white balsamic vinaigrette 11
- Top Sirloin Chili** / Garnished with trio of cheese and onion Cup 5 / Bowl 7
- Soup of the Day** / Selection changes daily Cup 5 / Bowl 7
- Filet & Wedge** / Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fired grilled beef tenderloin 18

Member Favorites

- Brisket Plank Hoagie** / Smoked BBQ brisket, cheddar and blue cheese slaw 16
- Atlantic Salmon BLT** / Grilled salmon fillet with lettuce, heirloom tomato, crispy bacon and chimichurri aioli served on toasted French bread 15
- B.L.T.C.A.** / Grilled chicken breast, applewood smoked bacon, avocado, lettuce and tomato served on grilled sourdough bread 13
- Club Burger** / Fire grilled burger with applewood bacon, smoked cheddar cheese, bacon tomato jam, crispy tobacco onions and roasted garlic aioli 15
- Apricot & Almond Chicken Croissant** / Mixed greens, tomato and white balsamic dressing 12

Sandwiches

- BBQ Chicken Melt** / Grilled sourdough bread layered with BBQ chicken breast, jack cheese, avocado and crispy onions 14
- Grilled Rachel** / Sliced turkey breast, Swiss cheese, thousand island dressing and coleslaw served on grilled rye bread 12
- B.L.F.G.T.** / Fried green tomato, crispy bacon, provolone cheese, lettuce and red pepper aioli served on a toasted French roll 11
- Club Croissant** / Shaved turkey, ham, crispy bacon, tomato, lettuce and mayonnaise served on a toasted croissant 11
-  **Boca Burger** / Fire grilled vegetable burger with lettuce, tomato, red cabbage, onion and mayonnaise served on a toasted bun 11

Starters

- Wings Three Ways** / Crispy chicken wings with your choice of buffalo, teriyaki or ranch dipping sauces 13
- Crispy Crab Fritters** / Cajun remoulade and grilled lemon 12
- Big Bang Shrimp** / Crispy shrimp tossed in sweet chili aioli 12
- Club-Made Chicken Tenders** / Crispy chicken tenders, French fries and honey mustard dipping sauce 11
- Blackened Chicken Nachos** / Crispy corn tortillas, black beans, pepper jack cheese, blackened chicken and pico corn relish 10
- Bacon & Blue Cheese Chips** / Toasted with creamy blue cheese sauce 10

Sides

- Sweet Potato Fries** 5
- Club Made Chips** 4
- Crispy Onion Rings** 5
- Fruit Salad** 4
- Cole Slaw** 4
- French Fries** 4

Handcrafted Cocktails

Grey Goose Handle Me With Pear / Grey Goose La Poire, Cointreau, melon liqueur, pineapple juice 10

ABSOLUT Pomegranate Martini / ABSOLUT Citron, Cointreau, pomegranate, sweet & sour 9

Ketel One Blackberry Mule / Ketel One, muddle blackberries, lime juice, ginger beer 9

Hendrick's Cucumber Collins / Hendrick's fresh cucumber, lemon juice, club soda 10

Tito's Ruby Red Cosmo / Tito's Handmade vodka, Cointreau, ruby red grapefruit juice 9

Hornitos Classic Margarita / Hornitos Resposado, Cointreau, lime sour 9

Deep Eddy Lemon Basil Martini / Deep Eddy Lemon, fresh basil 9

Belvedere Caramel Apple Martini / Belvedere, apple liqueur, butterscotch liqueur 10

Wine

La Marca Prosecco / Veneto 8

Maso Canali Pinot Grigio / Trentino 6

Chateau Ste. Michelle Indian Wells Chardonnay / Columbia Valley 8

Kim Crawford Sauvignon Blanc / Marlborough 8

Terrazas Reserva Malbec / Mendoza 11

Taken Red Blend Meritage / Napa Valley 14

Meiomi Pinot Noir / Tri-Coastal 8

Uppercut Cabernet Sauvignon / Napa Valley 10

ANGC Lunch

Beer

Domestic

Michelob Ultra 4

Miller Lite 4

Budweiser 4

O'Doul's 4

Bud Light Draft 4

Coors Light 4

Import & Craft

Stella Artois 5

Blue Moon 5

Corona Light 5

Sam Adams Boston Lager 5

Sweetwater 420 5

Yuengling Draft 4

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