

Dinner at the Club

Starters & Light Bites

Chicken Tenders 8

House Breaded Chicken Tenderloin
Finished with Honey Chipotle Lime Aioli

Bang Bang Shrimp 11

Fried Shrimp Drizzled in Sweet & Spicy Sauce

Baby Brie Encroute 11

Brie with Homemade Grand Marnier Strawberry Jam, Wrapped in Puff Pastry & Baked
Served with Sliced Baguette

Seafood Bisque 8

Shrimp, Scallop & Lobster Bisque with a Hint of Sherry

Gnocchi Bolognese 9

Sausage & Beef Bolognese Sauce Over Potato Gnocchi

Artisan Caesar 4

Half Head of Artisan Romaine with Bacon, Black Olives, Croutons, Parmesan Cheese & Caesar Dressing

House Salad 3.5

Whole Artisan Baby Greens with Diced Cucumbers, Grape Red & Yellow Tomatoes
With Your Choice of Dressing

Lighter Entrées

Mediterranean Salad 13

Mixed Greens with Artichokes, Kalamata Olives, Tomato, Cucumber, Roasted Red Pepper & Feta
Served with Greek Vinaigrette
Choice of Chicken 16 - Shrimp 18

Wedge Cobb 14

Iceberg Lettuce topped with Bacon, Gorgonzola, Diced Tomato, Pickled Onion, Olive, Cucumber,
Hard-Boiled Egg & Grilled Chicken
Served with Bleu Cheese Dressing

Caesar Salad 9

Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing
Topped with Bacon & Black Olives
Choice of Chicken 12 - Shrimp 14

Goat Cheese Raviolis 20

Goat Cheese with Sweet Red Pepper and Spinach Ravioli's in Sun-Dried Tomato Pesto
Grilled Chicken 23 - Grilled Shrimp 25

Vegan Vegetable Burger 9

Quinoa, Bulgar Wheat & Brown Rice Blended with Corn, Black Beans, Roasted Red Peppers & Mushrooms
Served on a Toasted Kaiser Roll with Lettuce, Tomato, Onion & Pickle Spear

Club Burger 10

Grilled Eight Ounce Angus Burger with Lettuce, Tomato & Onion
Your Choice of Side

Entrées

Filet Mignon

Zinfandel Wine Demi or Béarnaise sauce
Five ounce 20 - Nine Ounce 28

Chicken Scaloppini 17

Sautéed Fresh Breast of Chicken, Topped with Spinach, Roasted Red Pepper
& Fontina Cheese Marsala Wine Demi

Veal Forestier 19

Sautéed Veal Topped with a Creamy Bourbon Mushroom Glaze

Pork Osso Bucco 22

House Braised Pork Shanks with Mixed Vegetables in a White Wine Demi-Glaze
Accompanied with Brown Butter Gnocchi

Pork Chop 21

Grilled 14 Ounce Frenched Pork Chop with a Wild Mushroom Fricassee

Chef's Prime Butcher Block

A Weekly Hand Cut Prime Selection

Orange Thai Glazed Salmon 19

Grilled Salmon, Topped with a House Made Spicy Orange Thai Glaze

Seafood Au Gratin 23

Shrimp, Lobster & Scallop with Lobster Tarragon Sauce
Topped with Panko Citrus Parmesan Cheese Gratin

Catch of the Day Market Price

Vegetable Choices: Haricot Verts, Asparagus, Glazed Carrots
Starch Choices: Au' Gratin Potatoes, Chef's Choice of Mashed Potatoes,
Chef's Choice of Rice