



Dinner Menu

FIRST

Chef's Soup du Jour

Cup \$3.50
Bowl \$5.00



Baked Brie

Candied walnuts, raspberry puree, pineapple chutney and puff pastry crust
\$8



Shrimp Cocktail

Citrus essence, candied tomato horseradish
\$10



Mojo Chicken Wings

Citrus-garlic marinade, mole poblano sauce and cool buttermilk ranch dressing
\$6

SALADS

Classic Caesar

Tender romaine, shredded parmigiano, anchovy, and buttered croutons
Petite \$7 Full \$10
Add grilled chicken breast \$4
Add shrimp \$5

Garden Salad

Mixed baby lettuces, European cucumber, carrot curls, ripe tomato and red onions.
Petite \$5 Full \$8
Add grilled chicken breast \$4
Add shrimp \$5



Wedge Salad

Iceberg lettuce, diced tomatoes, crumbled bleu cheese, crispy bacon and choice of dressing.
Petite \$5



Spinach Salad

Seared white fish, baby spinach, goat cheese, candied walnuts, ripe tomato, and warm wild boar bacon-guava dressing
\$13

Dressings

Bleu Cheese

Italian

Ranch

Thousand Island

Balsamic Vinaigrette

MAIN

Includes a choice of cup of soup or petite salad.



Grilled Salmon

Port poached grapes, mole poblano sauce, speckled rice and Chef's vegetable du jour

\$19



Oven Roasted Sea Bass

Walnut crust, caramelized fennel, sundried cranberries, Black Sambuca jus, speckled rice, Chef's vegetable du jour

\$25



Pan Seared Chicken

Boneless breast of chicken, oven dried tomatoes, fontina cheese, three olive bierre blanc, whipped potatoes, Chef's vegetable du jour

\$16



Tournedos of Beef Tenderloin

Fried onions, boursin cheese, port wine demi glace, whipped potatoes, Chef's vegetable du jour

\$26



New York Strip

12 oz. center cut, wild boar bacon-artisan bleu cheese butter, whipped potatoes, Chef's vegetable du jour

\$24



Pork Calvados

Pork loin scaloppini, crimini mushrooms, caramelized apples, Applejack Brandy demi glace, whipped potatoes, Chef's vegetable du jour

\$18



Shrimp Scampi

Gulf shrimp, diced tomatoes, double garlic, white wine, extra virgin olive oil, opal basil butter, angel hair

\$21



Baked Penne ala Bolognese

Classic veal and beef tomato sauce, penne pasta, fresh Buffalo mozzarella

\$17

Liver and Onions

Crispy apple wood smoked bacon, caramelized onions, whipped potatoes, Chef's vegetable du jour

\$16

Please notify your server if you have any allergies or adverse reaction to any foods or ingredients.

The consumption of raw or undercooked food increases the risk of foodborne illness.

Please silence your cell phone while dining.

Gentlemen should remove hats when entering the Club.