

We are committed to local farms and try to source all of our products within a hundred mile radius of our Club. We only use farms of sustainable or of organic practices, we think it makes a difference.

STARTERS

- Four Cheese Scallops** Pan-seared scallops, crispy four cheese potato cakes, citrus and sriracha aioli 18
- Sesame Seared Ahi Tuna** Watercress, cucumber, yuzu dressing and aged soy 16
- Artisan Cheese Board** Selection of regional cheeses and herb crostini 16 🥕
- Soy Glazed Chicken Kabobs** Shiitake mushrooms, scallions and soy glaze 14
- She Crab Soup** Finished with crab, sherry and cream 9
- Three Cheese Onion Soup** French-style sweet onion broth with toasted baguette croutons, Gruyère, romano and provolone cheese 7 🥕
- Wedge Salad** Crispy iceberg lettuce, grape tomatoes, bacon, blue cheese, crispy onions and blue cheese dressing 9
- Caesar Salad** Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper and croutons 9 ★

MAIN DISHES

- Ancho Coffee Rubbed NY Strip**
Grand Marnier butter, sweet potato hash, balsamic glazed cipollini onion and grilled asparagus 43
- Chinatown** ★
Shrimp, scallops, lobster, jasmine rice and stir-fried Asian vegetables 36
- Seared Duck Breast**
Crispy cheese grits, Brussels sprouts and blackberry demi 33
- Grouper Piccata**
Egg battered grouper fillet with parmesan cheese, garlic, capers, artichoke hearts and lemon butter sauce served with mashed potatoes and seasonal vegetable 32
- Steak Diane** ★
Pan-seared beef tenderloin, mushrooms, brandy, Dijon mustard, sherry, demi-glace, herb crusted tomato and blue cheese whipped potatoes 30
- Citrus Chile Chicken**
Roasted fingerling potatoes, sautéed garlic kale and bacon vinaigrette 19
- Petite Filet & Shrimp**
Scampi-style butter sauce and potatoes au gratin 24
- Honey Glazed Salmon**
Creamy risotto, spicy tomato relish and steamed asparagus 24

REDS

by the glass

- Robert Mondavi Private**
Selection Cabernet Sauvignon 6
Terrazas Altos del Plata Malbec 9
Charles & Charles Red Blend Meritage 12
Sterling Vineyards Cabernet Sauvignon 9
Columbia Crest Grand Estates Merlot 11
Murphy-Goode Pinot Noir 8

bottle

- William Hill Estate Cabernet Sauvignon 80
Sterling Vineyards Cabernet Sauvignon 36
Terrazas Altos del Plata Malbec 36
Murphy-Goode Pinot Noir 32

WHITE

by the glass

- 14 Hands Chardonnay** 8
SeaGlass Sauvignon Blanc 8
Chandon Brut Classic Sparkling 12
Robert Mondavi Private Selection
Chardonnay 6
Robert Mondavi Private
Selection Pinot Grigio 6
La Marca Prosecco .187 12

bottle

- 14 Hands Chardonnay** 30
Banfi Le Rime Pinot Grigio 28
Kim Crawford Sauvignon Blanc 36
Moët & Chandon Impérial Champagne 145

LIBATIONS

- Bulleit 95 Rye Bullet Proof** Bulleit Rye and Ginger Liquor 9.75
- Belvedere Perfect Thyme Martini** Belvedere Vodka and St-Germain 14
- Crown Royal Big Apple Punch** Crown Royal and Caramel Apple Butter Syrup 10.75
- Sauza Pomegranate Mint Margarita** Sauza Tequila and Pomegranate Liqueur 9.75
- A Knob Creek Boulevardier** Knob Creek and Campari 11.75

★ Prepared Tableside

🥕 Vegetarian

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.