**STARTERS**

**CRISPY ASPARAGUS**
Chipotle aioli and grilled lemon | $13

**CHICKEN & STEAK QUESADILLA**
Fire-grilled steak and chicken, jack cheese, onions, peppers and bacon served with sour cream and salsa | $11.5

**SOUP OF THE DAY**
Selection changes daily | $5

**BANG BANG SHRIMP**
Crispy shrimp tossed with sweet chili aioli | $11.5

**CLASSIC WINGS**
Tossed with your choice of buffalo, bbq or sweet chili sauce served with ranch or blue cheese dressing | $13

**FRESH AVOCADO SMASH**
Grilled tomato, jalapeño, cilantro and charred lime served with cumin-spiced chips | $13.25

**BEEF TENDERLOIN BRUSCHETTA**
Basil pesto, tomato, green onion and mozzarella cheese | $15

**LOADED NACHOS**
Crispy corn tortillas, beer cheese fondue, trio of cheese, ranch drizzle, jalapeños, pico de gallo, green onion, sour cream and salsa | $12
  - add grilled chicken $2
  - add grilled steak* $3

**HANDHELD**
Served with your choice of one side

**SIGNATURE BURGER**
Fire-grilled angus burger served with lettuce, tomato, onion and your choice of one topping | $13

**Upgrade Your Burger** | $2
  - Pimento Cheese & Bacon
  - Bacon & Egg
  - Avocado Smash & Jalapeño-Jack
  - Black & Blue

**CRISPY BUFFALO CHICKEN WRAP**
Crispy chicken tenders, cheddar cheese, lettuce, avocado, ranch dressing and spicy buffalo sauce | $11.5

**CALIFORNIA CHICKEN SANDWICH**
Avocado smash, honey mustard, swiss cheese and bacon served on toasted ciabatta | $15

**SOUTHWEST PATTY MELT**
Pepper-jack cheese, cilantro aioli, caramelized and crispy onions | $15

**SHRIMP SALAD CROISSANT**
Green goddess dressing, shredded lettuce and tomato | $14

**REUBEN SANDWICH**
Tender corned beef, sauerkraut, swiss cheese and thousand island dressing served on grilled marble rye | $12.5

**DOUBLE-DECKER CLUB**
Ham, bacon, turkey breast, lettuce, tomato, mayonnaise, american and swiss cheese served on your choice of bread | $13

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**ENTRÉE SALADS**

**FILET & WEDGE**
Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire-grilled beef tenderloin | $16

**AVOCADO SHRIMP SALAD**
Shredded iceberg lettuce, grilled tomato, black beans, boiled egg, green goddess dressing and crispy tortilla strips | $15

**COBB SALAD**
Soup of the clay and half entrée salad | $13

**SOUP & SALAD**
Soup of the day and half entrée salad | $13

**STACKED TOMATO & FRESH MOZZARELLA SALAD**
Basil oil, balsamic reduction, fresh basil and cracked black pepper | $13

**WATERMELON & TOMATO SALAD**
EVOO, parmesan crisp, balsamic reduction, teardrop tomatoes and sea salt | $14

**ENTRÉES**

**MAPLE-CIDER DOUBLE-CUT PORK CHOP**
Green chili-cheddar grits and wilted spinach | $23

**FRESH CATCH**
Served with chef's seasonal accompaniment | Mkt

**ASIAN SHRIMP TACOS**
Soft corn tortillas, crispy bang bang shrimp, cucumber, carrot slaw, napa cabbage, sesame and cilantro with a side of salsa | $12.5

**CLASSIC CHICKEN TENDERS**
Crispy buttermilk chicken tenders served with home-style fries and ranch dipping sauce | $12.5

**MEDITERRANEAN SALMON**
Orzo pasta, basil oil, sun-dried tomato, garlic and feta | $20.25

**FISH & CHIPS**
Beer-battered cod, french fries and tartar sauce | $14.5

**NASHVILLE “HOT” CHICKEN SANDWICH**
Crispy buttermilk chicken breast tossed in our signature hot sauce, served open-faced on toasted white bread with pickle chips and local honey | $12.5

**BLACK & BLUE FLATBREAD**
Blackened chicken breast, caramelized onions, creamy blue cheese and fresh mozzarella | $11.75

**SIDES**

$4

- Seasonal Vegetable Medley
- French Fries
- Traditional Side Salad
- Club-Made Chips
- Crispy Onion Rings

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*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.
RED
BY THE GLASS
Charles & Charles Merlot Blend, Columbia Valley
Columbia Winery Merlot, Washington
Robert Mondavi Private Selection Cabernet Sauvignon, Central Coast
Murphy-Goode Pinot Noir, California

WHITE
BY THE GLASS
La Marca Prosecco, Veneto
SeaGlass Sauvignon Blanc, Santa Barbara
14 Hands Chardonnay, Washington State
Banfi Le Rime Pinot Grigio, Tuscany
Anew Rosé, Columbia Valley

COCKTAILS
WEST COAST MARGARITA
Herradura Reposado tequila, Grand Marnier, fresh lemon, lime, powdered sugar

MAKER’S MARK OLD FASHIONED
Maker’s Mark bourbon, simple syrup, bitters

SVEDKA CUCUMBER LIME GIMLET
Svedka Cucumber Lime vodka, fresh lime, simple syrup

ROYAL ROUGE MULE
Crown Royal whisky, Lillet Rouge, fresh lime, ginger beer

WATERMELON FRESCA MARTINI
Milagro Silver tequila, St-Germain, fresh watermelon, mint

TITO’S POMEGRANATE LIMEADE
Tito’s Handmade vodka, fresh lime, POM, simple syrup, soda

SAPPHIRE SUNSET MARTINI
Bombay Sapphire gin, St-Germain, hibiscus liqueur, fresh lemon

THE FIRESTONE ULTIMATE BUCKET
Absolut vodka, cranberry juice, soda water, Chambord

BREWS
DOMESTICS
Miller Lite
Coors Light
Michelob Ultra
Budweiser
Bud Light
O’Douls

IMPORTS
Blue Moon
Modelo Especial
Corona Light
Corona Extra

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.