

- SHAREABLE BITES -

ASIAN CHICKEN LETTUCE WRAPS \$14
bibb lettuce, peanuts, hot chili oil

BEEF TENDERLOIN NACHOS \$16
refried beans, smoked gouda, cheddar cheese, sliced avocado, jalapeno crema, pico de gallo

BBQ PULLED PORK EGG ROLLS \$13
cheddar cheese, pickles, citrus bbq

CARAMELIZED ONION DIP \$12
cream cheese, sour cream, broccoli, vegetable chips

TRIO BLACK & BLUE SEASONED TENDERLOIN SLIDERS \$18
pretzel bun, au jus aioli, crispy onions, horseradish cream sauce

PETE'S SIGNATURE BATTERED CHICKEN TENDERS \$12
chipotle-lime aioli

- CLUB FAVORITES -

DRUNKEN NOODLES
rice noodles with cherry tomatoes, peppers, onions
\$12
w/ Shrimp \$18
w/ Chicken \$17
w/ 4oz Filet \$20

ADOBO MAHI MAHI
brown rice, tropical fruit relish
\$24

CAPRESE PIZZA
mozzarella, tomato, basil, balsamic pearls, parmesan
\$12

Pete's
Lunch Menu

- THE BEET -

Healthy Plant Based Options

SUMMER ROLLS W/ SWEET & SPICY PEANUT SAUCE
cabbage, carrots, avocados, and cilantro
\$12

CAULIFLOWER TACO W/LIME CREMA
roasted cauliflower, avocado, cabbage, lime crema
\$15

CITRUS AND KALE SALAD
kale, romaine, avocado, pistachios
\$12

- FROM THE FIELDS -

STEAK COBB SALAD
mixed baby greens, cherry tomato, avocado, cucumber, boiled egg, blue cheese crumbles, bacon, roasted poblano ranch
\$18

HAWAIIAN POKE BOWL
romaine, radishes, cucumber, jasmine rice, cilantro, ginger vinaigrette
\$12
add tuna- \$18 add shrimp- \$18 add 4oz filet- \$20

TURKEY BLT SALAD
mixed baby greens, tomato, cucumbers, bacon, red onions, yogurt dressing
\$15

QUINOA BOWL
spinach, shredded carrots, cherry tomatoes, avocado, black bean, shredded brussel sprouts, cilantro, champagne herb vinaigrette
\$15

Juan Garcia

Executive Chef Juan Garcia

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which is distributed by the Club to certain food and beverage service employees. The service charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. 10.06.20

- FORKLESS -

CHICKEN & STEAK QUESADILLAS
jack cheese, cheddar cheese, peppers & onions, salsa, guacamole, sour cream
\$15

BEYOND CHICAGO HOT DOG
beyond hot sausage, poppy seed bun, dijon mustard, sweet relish, diced onions, tomato, pepperoncini peppers
\$14

CHICKEN CORDON BLEU SANDWICH
tempura batter white bread, fried chicken, ham, swiss cheese, habanero aioli
\$16

SMOKED SALMON SANDWICH
rosemary focaccia, lemon caper aioli, arugula, red onions, avocado
\$18

FRENCH DIP
toasted hoagie roll, caramelized onions, provolone, au jus with your choice of side
\$16

TUNA MELT
wheat bread, tomato, cheddar cheese
\$13

- SIDES -

FRENCH FRIES FRUIT CUP
SIDE SALAD CHIPS

- PREMIUM SIDES -

TRUFFLE LOBSTER MAC & CHEESE
orzo, white cheese sauce
\$16
BACON BRUSSEL SPROUTS
\$9

- ALL DAY MENU -

11:00 AM - CLOSE

CLASSIC WINGS

tossed in your choice of buffalo, bbq, or sweet chili served with ranch or blue cheese
\$13

PULLED PORK EGG ROLLS

cheddar cheese, pickles, citrus bbq
\$13

SIGNATURE BURGER

our unique signature blend of USDA chuck, brisket, & short rib with your choice of side
\$13

TURKEY BLT SALAD

mixed baby greens, tomato, cucumbers, bacon, red onions, yogurt dressing
\$15

FRENCH DIP

toasted hoagie roll, caramelized onions, provolone, au jus, with your choice of side
\$16

CHICKEN & STEAK QUESADILLAS

jack cheese, cheddar cheese, peppers & onions, salsa, guacamole, sour cream
\$15

- SPECIALTY COCKTAILS -

ANGEL SWIRL	\$13
Angels envy, Lemon juice, Red wine	
SMOKY CACTUS	\$14
Casamigos Mezcal, TX Whiskey, Grapefruit and Lime Juice	
FRENCH MARGARITA	\$14
Herradura Reposado, Chambord, Lime Juice, Topo Chico	
SPICY LEMONADE	\$12
Tito's, lemonade, Jalapeno syrup, mint, cayenne	
GRAPEFRUIT SELTZER	\$14
Bombay Sapphire, Cointreau, St Germaine, Grapefruit juice, Soda	

- BEER ON DRAFT -

BUD LIGHT	\$4.50
COORS LIGHT	\$4.50
MILLER LIGHT	\$4.50
SHINER BOCK	\$5.50
TUPPS JUICE PACK	\$6.00
REVOLVER	\$6.00
FOUNDERS IPA	\$6.00
DALLAS BLONDE	\$6.00

- DESSERTS -

CHOCOLATE CAKE

chocolate ganache, crushed hazelnut crust
\$11

ORANGE CREME BRULEE

whipped cream and oranges
\$10

EMPORIUM PIE OF THE WEEK

\$10

LEMON MOUSSE

lemon cake, cheesecake icing, honey drizzle
\$10

**FRIED MEXICAN VANILLA
ICE CREAM**

chocolate ganache & strawberry compote
\$9

CINNAMON ROLL BREAD PUDDING

cream cheese icing & toasted pecans
\$9

**SALTED CARAMEL
MOROCCAN COFFEE**

flambee sugar rim, bailey's, kahlua, coffee

KEY LIME PIE MARTINI

svedka vanilla vodka, homemade whipped cream, roses, lime