



- STARTERS -

TIERED CHARCUTERIE \$24
chef selection of 3 cured meats & 3 artisan cheeses, grain mustard, seasonal marmalade, assorted crackers

CRISPY BUTTERMILK GREEN TOMATOES \$12
alabama white bbq sauce, bacon jam

CHORIZO-STUFFED DATES \$12
bacon-wrapped, mexican chorizo, scarmosa cheese, petite artisan arugula salad

GRILLED OCTOPUS \$18
creamy grits, ancho chili sauce

BLISTER SHISHITO PEPPERS \$9
smoked salt

JUMBO BROWN SHRIMP COCKTAIL \$19
horseradish cocktail sauce

CLASSIC FRENCH ONION SOUP \$14
four cheese grilled cheese sandwich

- GREENS -

add salmon - \$8 | grilled chicken - \$5
4oz tenderloin - \$9

HOUSE CAESAR \$8
romaine, caesar dressing, croutons, parmesan cheese

SIMPLE GREEN SALAD \$6
mixed baby greens, cucumber, heirloom tomatoes
your choice of dressing

ROASTED ACORN SQUASH & PEAR SALAD \$12
baby greens, pomegranate seeds, blue cheese, pecans, maple vinaigrette

- TALONS & HOOVES -

add a 6oz. butter-baked lobster tail to any entree for \$16

FIVED SPICED DUCK BREAST \$28
sweet potato puree, pomegranate reduction, arugula salad

LEMON DILL BRAISED LAMB SHANK \$26
moroccan couscous, fennel, feta cheese

CHAIRMAN RESERVE FILET \$38

CHAIRMAN RESERVE COWBOY \$44

CHAIRMAN RESERVE STRIP \$32

Available Sauces & Rubs: brandy peppercorn demi | bernaise sauce | 15 spice blend | coffee spice

- FROM THE POND -

PASTA BALLERINE \$16
cherry tomatoes, corn, pesto shishito pepper sauce
add chicken \$5 | add salmon \$8

SHRIMP FAJITAS \$22
peppers, onions, roasted pineapple salsa, cilantro-lime rice, sliced avocado, flour tortillas

CRAB-STUFFED RAVIOLI \$26
seafood broth, seasonal vegetables, serrano chili oil

CHILEAN SEA BASS \$38
celery root puree, braised red cabbage, onions, red wine reduction

GRILLED MAHI MAHI \$26
couscous, apple pear chutney

CHORIZO-STUFFED LOBSTER TAIL \$44
risotto, heirloom tomato, asparagus, blood orange gastrique

- SIGNATURE SIDES -

LOBSTER MAC & CHEESE \$14

BACON BRUSSEL SPROUTS \$9

ROASTED CAULIFLOWER \$9
WITH SUN-DRIED TOMATO PESTO

SPINACH RISOTTO CROQUETS \$8

GARLIC BABY PORTABELLOS \$9

GRILLED BALSAMIC ASPARAGUS \$9

*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.