

Reserve



Lunch

STARTERS

Seared Jumbo Dry Sea Scallops

corn purée / pancetta / lemon essence / brown butter / baby basil



Dry-Aged Beef Carpaccio * 

arugula / aged parmesan / sea salt / truffle oil

Ahi Tuna * +

sashimi style / curry-sriracha glaze / soy-ginger dressing

Petite Caesar

romaine / croutons / shaved parmesan

Soup of the Day

please inquire with your server for today's selection

SALADS

Chopped Crab and Shrimp Cobb  +

jumbo shrimp / crab / heart of palm / tomato salad / mushrooms / avocado / onions / peppers / bleu cheese / remoulade / candied walnuts / champagne vinaigrette



Baby Iceberg BLT

local baby tomato salad / applewood bacon / crispy onions / bleu cheese dressing / balsamic glaze
add petit filet mignon *



Classic Caesar *

romaine / creamy caesar dressing / croutons / shaved parmesan
additional protein choice:
chicken
shrimp or salmon *
ahi tuna * or steak *

SPECIALTIES

Dry-Aged Prime New York Strip "Frites" *  +

truffle fries / red wine-peppercorn demi-glace

Signature Crab Cakes +

fire-roasted corn salsa / red pepper "bisque" / sriracha aioli



Porcini Dusted Salmon * 

pan-seared / charred brussels sprouts / whole grain mustard vinaigrette

Fresh Pumpkin Ravioli 

pumpkin spice / sage-truffle buttercream / toasted pine nuts / shaved parmesan
add lobster or crab



THE "BEET BOX"

FEATURED HEALTHY OPTIONS

Roasted Chickpea and Kale Salad  

roasted squash / dried cranberries / curried vinaigrette



Beyond Burger 

caramelized onion / baby herbs / chipotle mayonnaise

Fried "Chicken" Tacos 

panko-breaded vegan chicken / corn salsa / baby greens / avocado / chipotle mayonnaise



MADE WITH LOCAL PRODUCTS



GLUTEN FREE



VEGETARIAN



VEGAN

+This item does not apply for Dining Benefits, Charity Gift Certificates, or Discounts.

*This item may be served undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All food and beverage purchase 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.