


## STARTERS

STONE CRAB CLAWS   
spicy mustard sauce / lemon / lemon oil

DRY-AGED PRIME BEEF TARTARE \*  
quail egg / red onion / capers / anchovy / whole grain dijon mustard / baguette crostini



MAINE LOBSTER TARTARE \*  
whole egg mayonnaise / sriracha / avocado / lime zest / baguette crostini

HAMACHI \*   
cold-smoked / white soy-ginger ponzu / fresno chiles / micro cilantro


CHEF'S SELECTION OF FRESH OYSTERS \*   
dozen or half-dozen / mignonette / cocktail sauce / tabasco  
please inquire with your server for today's selection

## SALADS

TOWER CLUB CAESAR  
classic preparation

ROASTED BEET SALAD    
purple haze fennel goat cheese / candied walnuts /  
baby greens / apex bee farm honey vinaigrette


## CHEF'S SEASONAL SPECIALTIES

DOMESTIC RACK OF LAMB \*   
spice and herb crusted / roasted baby beets / black cherry gastrique

BUTTER-SEARED DRY SCALLOPS \*   
roasted cauliflower florets / black truffles / cauliflower purée / orange zest oil

OVEN-ROASTED ALL-NATURAL CHICKEN  
braised mushrooms / tarragon glaze

PAN-ROASTED SEA BASS \*  
roasted king mushrooms / pickled turnips / potato cake /  
lemon oil tuile / saffron-curry cream

WILD MUSHROOM RISOTTO   
pan-roasted mushrooms / pesto crema / anise / roasted cippolini onions / romano  
add lobster

## STEAKS

The Tower Club proudly features all-natural angus beef without antibiotics or added hormones. Our local harvest beef is raised at local farms throughout the Mid-Atlantic, creating a beneficial environment for local farmer and the communities in which they live.

*Our steaks are broiled and finished with herbed brown butter.*

12 OUNCE DRY-AGED PRIME NEW YORK STRIP \*

22 OUNCE BONE-IN PRIME RIBEYE \*

9 OUNCE CENTER-CUT FILET MIGNON \*

## SIDES

TRUFFLE-LOBSTER MACARONI AND CHEESE

ROASTED FINGERLING POTATO WITH CIPPOLINI AND HERBS

BROCCOLINI WITH ROASTED GARLIC AND CHILIES

GARLIC AND HERB WILD MUSHROOMS

SAUTÉED BABY SPINACH WITH GARLIC AND LEMON



Gluten Free



Vegetarian



Vegan



Made with Local Products

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

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## WINES BY THE GLASS

### WHITE WINES

**Riesling** Château Ste. Michelle,  
Columbia Valley, California, 2020

**Chardonnay** Chalk Hill Winery,  
Sonoma Coast, California, 2018

**Sauvignon Blanc** MAN Family Wines,  
Western Cape, South Africa, 2020

**Pinot Grigio** Castello Banfi, San Angelo,  
Tuscany, Italy, 2019

### RED WINES

**Malbec** Alta Vista Estate,  
Mendoza, Argentina, NV

**Cabernet Sauvignon** Duckhorn 'Decoy',  
Sonoma County, California, 2018

**Pinot Noir** Boën,  
Russian River Valley, California, 2018

**Red Blend** Quilt 'The Fabric of the Land',  
Napa Valley, California, 2017

**Red Blend** Austin Hope 'Quest',  
Paso Robles, California, 2018

**Chianti** Castello Banfi 'Riserva',  
Tuscany, Italy, 2017

### SPARKLING WINES

**Moscato** Angove 'Nine Vines',  
South Eastern Australia, 2019

**Rosé** Gérard Bertrand, Côtes des Roses,  
Languedoc, France, 2018

**Prosecco** Avissi,  
Veneto, Italy, NV

### SPECIALTY LIBATIONS

Seasonal. Signature. Experimental.

#### **Charred Pineapple Margarita**

jose cuervo, charred pineapple, agave-lime,  
jalapeno, guajillo salt

#### **Smoking Bubble Negroni**

hendricks gin, campari, sweet vermouth,  
orange twist

#### **Coconutito**

bacardi coconut, kalani, canella agave, fresh mint

#### **Aromatherapy**

apricot brandy, pinot grigio, bitters, fresh lime,  
lavender-basil simple syrup

#### **Snickerdoodle**

rumchatta, fireball cinnamon whiskey,  
vanilla vodka, cinnamon ice cream

#### **Smoked Barreled Manhattan**

buffalo trace bourbon, smoked ice, bitters,  
sweet vermouth

