



SMALL PLATES

Soup of the Day 9

please inquire with your server for today's selection

Ahi Tuna * 18+

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

Fried Brussels Sprouts  10

crispy onions / truffle-honey mayonnaise
add applewood bacon \$2

**Seared Jumbo Dry Sea Scallops** 16

corn purée / maple-glazed pancetta /
lemon essence / brown butter / baby basil

**Baby Spinach Salad**  10

dried cranberries / caramelized shallots /
cave-aged bleu cheese / candied pecans /
pancetta vinaigrette

**Petite Caesar** 9

romaine / croutons / shaved parmesan

SHAREABLES

Jumbo Lump Crab Quesadilla 22+

blue crab / spinach / roasted peppers /
jack cheese / sriracha aioli

Shrimp Cocktail  16

jumbo shrimp / house-made cocktail sauce /
spicy mustard / lemon

Crispy Calamari 13

red pepper / scallions / banana peppers /
basil aioli / marinara

Cheesesteak Eggrolls 10

prime beef / jack cheese / peppers / onion /
sweet and sour mayonnaise

House Smoked Wings 12

jumbo chicken wings / ranch /
sesame-scallion barbecue sauce

*can be made gluten free

ENTRÉE SALADS

Classic Caesar Salad 11

romaine / croutons / shaved parmesan

Chopped Crab and Shrimp Cobb  22

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

Baby Iceberg BLT 11

local baby tomato salad / applewood bacon /
crispy onions / bleu cheese dressing / balsamic glaze
add petit filet* \$15



Additional protein choice

chicken \$8

salmon* or shrimp \$10

steak* or ahi tuna* \$15

SANDWICHES

"Surf & Turf Burger" * 28+

grilled filet mignon / lobster in brown butter /
truffle cheese / tarragon aioli

Tower Club Kobe Burger * 20+

porter infused cheese / applewood bacon /
house-made barbecue / crispy onions
add fried egg \$2

**Fried Chicken** 18

sriracha-buttermilk battered / smoked provolone /
sriracha aioli

Crab Cake Sandwich 22

oven-dried tomato / lettuce / remoulade /
buttered brioche



SPECIALTIES

18 oz. Prime Dry-Aged Bone-In Ribeye *  51+

truffle fries / red wine-peppercorn demi-glace

Signature Crab Cakes 36

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

**Porcini Dusted Salmon** *  28

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

Fresh Pumpkin Ravioli  26

pumpkin spice / sage-truffle buttercream /
toasted pine nuts / shaved parmesan
add lobster or crab \$10



THE "BEET BOX"

FEATURED HEALTHY OPTIONS

Roasted Chickpea and Kale Salad   10

roasted squash / dried cranberries /
curried vinaigrette

**Beyond Burger**  16

caramelized onion / baby herbs /
chipotle mayonnaise

Fried "Chicken" Tacos  18

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.

The Service Charge is not a tip or gratuity.