

# Weekly Feature Menu

October 13 - October 18, 2020

## Starters

*Country Fried Prime  
Rib Bites 14*  
served with gravy

*Scallops 18*  
cauliflower purée & crispy pancetta  
caper raisin vinaigrette (gf)

*Jalapeño Popper Dip 13*  
served with fried pita bread

## Salads

*Orchard Salad 14*  
craisins, pine nuts, beets & feta  
served over mixed greens  
apple cider dressing (gf, v)

*Southwestern Caesar  
Salad 16*  
grilled chicken, pico de gallo,  
queso fresca & fried tortillas  
served on romaine lettuce

Add a house salad or Caesar  
salad for an additional 4.

Ask your server about our soups  
of the day.

## Lighter Fare

*Italian Hoagie 14*  
ham, salami, pepperoni, prosciutto,  
provolone, lettuce, tomato  
& pepperoncini  
served on a toasted baguette  
with basil mayo  
served with choice of handheld side

*Fall Pasta 21*  
broccoli, leeks, roasted red pepper,  
mushrooms & spinach  
lemon basil pesto cream sauce

## Entrees

*Asian Surf & Turf 61*  
14 oz miso marinated New York Strip  
topped with bang bang fried shrimp

*Chilean Seabass 36*  
brown buttered crab risotto,  
grilled asparagus  
topped with gremolata

*Sesame Chicken 21*  
sauteed broccoli  
white rice

*Mom's Meatloaf 21*  
broccoli & mashed potatoes

*Fish & Chips 16*  
beer batter cod  
French fries  
tarter sauce

GF: Gluten Free    V: Vegetarian    DF: Dairy Free  
VG: Vegan    S: Spicy



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 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.