

Weekly Feature Menu

November 16 - November 22, 2020

Starters

Alaskan King Crab Cake 20
horseradish sriracha remoulade

Stuffed Mushroom Duo 16
two stuffed with sausage
& two stuffed with crab

Beef Carpaccio 18
thin sliced beef tenderloin,
arugula, shaved
Parmesan & capers
with a Dijon vinaigrette (gf)

Salads

Grilled Chicken Power Salad 17
shaved Brussels, apples, dried
cranberries, sunflower seed
& shaved parmesan
with bacon infused dressing (gf)

Pistachio Goat Cheese Salad 15
candied walnuts, dried
cranberries & strawberries
served on spring mix
Rose citrus vinaigrette (v, gf)

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

Ask your server about our soups
of the day.

Lighter Fare

Enchilada Stack 19
crisp tostada, pulled chicken, pimento
cheese, Pico de Gallo, sweet corn,
roasted jalapeno crema
& guacamole (gf)

Fall Pasta 17
Angel hair pasta, wild mushrooms,
rainbow chard, roasted tomatoes,
artichokes & parmesan cheese
with lemon infused olive oil
add chicken \$6 (v)

Entrees

16 oz Ribeye 58
brandy mushroom cream sauce
loaded baked potato
lemon garlic asparagus (gf)

Halibut 26
tomato basil risotto & asparagus
lemon dill sauce

Mahi 26
grilled mahi mahi & shrimp etouffee
over rice pilaf

Smoked Turkey Dinner 21
stuffing & mashed potatoes
with gravy

Chicken La Mancha 24
pan seared chicken topped with crisp
Prosciutto, Manchego cheese
& bordelaise
served over traditional chorizo paella

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.