WEEKLY FEATURE MENU
JANUARY 5 - 10, 2021

STARTERS

CRAB STUFFED PORTOBELLO CAPS
with lemon chive aioli | 18

BATTERED CAULIFLOWER
tossed in buffalo sauce, topped with bleu cheese, chives, ranch, melted cheddar & Parmesan | 13

SEARED AHI TUNA NACHOS
marinated seared Ahi tuna, cucumber, red onion, avocado Aioli, sriracha mayo & fried Wontons | 17

SALADS

CHOP HOUSE SALAD
seared prime rib, roasted corn, marinated tomatoes, shredded white cheddar cheese & hard boiled egg | 18

WINTER SALAD
beets, goat cheese, spiced walnuts, dried cranberries, red onion & orange vinaigrette served over mixed greens | 14

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LIGHTER FARE

ANGEL HAIR PASTA
smoked tomato, artichoke, spinach, mussels, clams, & white wine lemon herb sauce | 24

SEARED SALMON
brown rice pilaf, sautéed squash & tomato basil chutney | 23

ENTRÉES

BLACKENED HALIBUT
served over Cajun couscous & lemon grilled asparagus | 27

14 OZ NY STRIP
served with mashed potatoes & broccoli finished with Gorgonzola bleu cheese cream sauce | 54

SEARED CHILEAN SEA BASS
served over spinach sundried tomato risotto, infused with crispy Pancetta & asparagus | 31

BBQ MAC & CHEESE
BBQ brisket, pulled pork & chicken infused Mac & Cheese topped with green onions & seasoned bread crumbs | 23

*Contacting the restaurant ahead of time about gluten-free, dairy-free, nut-free, etc. requests may increase your risk of foodborne illness. All food and beverages are prepared in an environment with 24% dairy. We are unable to accommodate requests to de-gut fish. We are unable to complete requests to cut fish into smaller pieces to meet special dietary requirements. All dining areas are non-smoking. Cancellations must be made 48 hours in advance. **All gratuity included. **BBQ hours 4-7 pm. ***Redemption of $500 gift card required. **AIA 16-0621
TREESDALE ALL DAY MENU

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

STARTERS

WINGS
BBQ, Buffalo, Sweet Chili or Dry Rub, with celery & carrots | 15

MINI GRILLED CHEESE SQUARES
short rib caramelized onion, provolone, roasted tomatoes, red peppers & queso dipping sauce | 14

FRIED RAVIOLI
with vodka sauce [V] | 12

SHRIMP COCKTAIL
chilled shrimp, Old Bay cocktail & lemon [GF] | 13

CRAB DIP
with fried pita bread | 15

HANDELD

WAGYU BURGER
fire grilled Wagyu burger, lettuce, tomato, onion & pickle | 17

FRIED CHICKEN SANDWICH
lettuce, tomato, pickle chips & Cajun Remoulade | 14

CLUB SANDWICH
ham, turkey, lettuce, tomato, bacon, American & Swiss cheese | 14

TUNA SALAD SANDWICH
lettuce & tomato, served on toasted white bread | 13

GRILLED BUFFALO CHICKEN WRAP
chicken, tomatoes, lettuce & buffalo sauce | 16

HOT TURKEY SANDWICH
on white bread with French fries & gravy | 15

SALMON BLT
bacon, lettuce, tomato & basil mayo | 18

HANDHELD SIDES
French Fries, House Made Chips, Sweet Potato Fries, Onion Rings, Tater Tots or Fruit Cup

SALADS

CAESAR
romaine, parmesan cheese, croutons & Caesar dressing | 8
Chicken | 5
Grilled Shrimp | 6
Salmon | 8

SOUTHWEST CHICKEN SALAD
romaine, tomato, black beans, corn & fried tortilla | 17

5 OZ. FILET & WEDGE
Romaine, bleu cheese, bacon, tomato & bleu cheese dressing | 32

AHI TUNA SALAD
cucumber, avocado, tomato, pickled red onion, mandarin oranges & fried wontons | 19

ENTRÉES

BLEU CHEESE STUFFED CHICKEN
served with roasted red potatoes & asparagus | 22

GORGONZOLA CRUSTED FILET
hand cut parmesan truffle potato wedges & broccoli [gf] | 53

GARLIC SEAFOOD MAC & CHEESE
shrimp, lobster & scallops in creamy garlic mac & cheese | 27

POWER BOWL
steamed quinoa & rice blend, roasted vegetables & lemon vinaigrette [V] | 20

VEGETARIAN TORTELLINI
with roasted vegetable medley & pesto cream | 19

LUNCH TO-GO

Half Sandwich with Soup, Salad, or Chips | 12

SANDWICH OPTIONS
Italian Hoagie | Chicken Salad | Tuna Salad | B.L.T. | Ham & Cheddar

*Daily Soup Feature *Chef’s Choice Salad

*Contacting Bar and Kitchen staff with any requests, substitutions, specialty orders or requests for any allergy or food allergies or special dietary requirements. All Bar & Kitchen staff is trained to safely handle these requests. However, please remember that our staff are not always able to guarantee that all requests or dietary requirements will be followed. Please let us know in advance if you have food allergies or special dietary requirements. Allergy Menu 12.5.19 allergy menu. 03.01.2015.
New Limited Curbside Delivery Menu to be released beginning
Monday, January 11, 2021

MONDAY

TACO TUESDAY | 19
Chicken Tacos (3)
Braised chicken, lettuce, cilantro, onions, smoked cheddar, corn salsa & cilantro-lime aioli

Shrimp Tacos (3)
Jalapeno bacon pineapple coleslaw, cojita cheese & Caribbean jerk remoulade

Both entrees served with black bean Mexican rice.
These items are only available as written, may not be mixed together

WEDNESDAY

SPECIALTY BURGER NIGHT
The Texas Longhorn
Half pound Angus beef burger with cheddar cheese, onion strings, jalapeno bacon, tangy BBQ sauce, lettuce & tomato, served on a brioche bun | 18

The Big Squeal
Half pound Angus beef burger, pulled pork, smoked gouda cheese, onion strings, bacon coleslaw, BBQ sauce, lettuce, & pickles, served on a brioche bun | 19

Little Havana
Seared Chicken breast, grilled pineapple pickle salsa, caramelized ham & Swiss cheese, served on a brioche bun | 16

SATURDAY

PRIME RIB NIGHT | 35
AVAILABLE EVERY OTHER SATURDAY
BEGINNING JANUARY 16, 2021
12 oz. of Prime Rib with au jus, Horseradish available upon request, Baked Potato, Broccoli

GAMEDAY PLATTER
AVAILABLE DAILY | $5
TWO DAY LEAD TIME REQUIRED

Pub Pretzels
with Beer Cheese

Boneless Wings
Choice of 1 sauce: Buffalo, BBQ, Dry Rub, Sweet Chili or Plain, Ranch or Bleu Cheese

Chicken & Cheese Quesadilla
With Peppers & Onions, Salsa & Sour Cream

Spinach Dip
with Fried Pitas

Order must be placed two days in advance
No substitutions please

*Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an additional 2% Service Charge, a fee of which is distributed by the Club to contracted food and beverage service employees. The Service Charge is not a tip or gratuity. Please allow at least 24 hours if you require a special pastry, bread, design or special dietary request. All O.R.I.P. (Oats, Rye, I.P. or Spelt) received. ©2021 TGC.