

# EVENING FARE

## SHAREABLES AND STARTERS

Soup of the day 4/7  
Short Rib Albondigas •  
Meatballs, smoked  
tomato and Oaxaca  
Cheese 12

Charcuterie and Cheese  
Board • Chef's daily  
selection served with  
whole grain mustard and  
crackers 17

Hummus & Green Goddess  
Crudite • heirloom carrots,  
cauliflower, radishes,  
pita 9

## SIGNATURE SALADS

Caprese Salad • ovoline mozzarella, fresh  
tomatoes & basil, balsamic drizzle 7  
Little Greek Salad • chopped romaine, olives,  
cucumbers, feta and tomato with oregano  
dressing 8

Wedge Salad • iceberg lettuce, tomatoes,  
bacon, blue cheese crumbles & dressing 7

Small Acorn Squash Salad • Spinach,  
mandarin oranges, feta, tomatoes, pecan  
brittle and citrus dressing 9

## TRADITIONAL ENTRÉES

All entrées include choice of soup, Caesar or house salad. Upgrade to a Signature Salad for additional charge.

\* Filet Mignon • asparagus,  
mashed potatoes,  
bordelaise sauce 33

\* Pan Seared Salmon •  
asparagus and roasted  
tomato risotto finished  
with chive oil 22

\* Steakhouse Ribeye •  
fire-grilled, roasted  
garlic mashers, grilled  
asparagus and  
steakhouse demi-glace  
38

## CHEF'S FEATURED ENTRÉES

🍄 Wild Mushroom Tamales • Roasted corn crema, avocado, smoked chipotle consommé 28

Macario's Meatloaf • Garlic whipped potatoes, roasted carrots and red wine demi 27

Chicken Eggplant Parmesan • Seasonal roasted vegetables 26

Venagas' Chicken Enchiladas • Pollo adobo, Oaxaca cheese, Spanish rice and refried beans 28

Tuna Nicoise Salad • Heirloom tomatoes, haricot verts, olives, potatoes, fried caper oregano  
vinaigrette 30

Halibut Meuniere • Herb roasted marble potatoes and wilted arugula 32

## FEATURED SWEETS

Berry Creme Brûlée 3

Chocolate Pot De Creme 4

Tres Leche with Salted Caramel 4

Bay Oaks Everything Sundae 16  
• Bananas, Caramelized Cheesecake, Bread Pudding, Cream Cheese, Chocolate and Vanilla Ice  
Creams with Chocolate and Nuts •

🍴 \*Warning: 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.