

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

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

Little Greek Salad • chopped romaine, olives,
cucumbers, feta and tomato with oregano
dressing 8

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 43

* 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
46

CHEF'S FEATURED ENTRÉES

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

Ricky's Chicken Marsala • Fettucine pasta, mushroom daube and fine herbs 23

Macario's Angus Beef Lasagna • Seasonal veggies and whip potatoes 27

John's BBQ Chicken • Fried sweet potatoes, cucumber salad and yellow barbeque sauce 26

Molasses Glazed Double Bone Pork Chops • Roasted sweet potatoes and asparagus 25

Blackened Red Snapper • Cast iron blackened with cheddar grits, baby spinach and basil oil 31

Halibut Meuniere • Herb roasted marble potatoes and wilted arugula 32

FEATURED SWEETS

Berry Creme Brûlée 3

Chocolate Grasshopper Cake 4

Strawberry Panna Cotta 3

Bay Oaks Everything Sundae 16
• Bananas, Caramelized Cheesecake, Bread Pudding, Banana, 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.