

DINNER



STARTERS

FILET MEDALLIONS* 19

Fire-grilled and served with seasonal greens, tomato relish, goat cheese, horseradish cream and balsamic reduction

BOURBON STEAK FLATBREAD* 21

Beef tenderloin, bacon, roasted onion, Gorgonzola cream and fontina cheese

WARM JUMBO LUMP CRAB DIP 17

Creamy Alabama crab dip served with fire-grilled pita and herb crostini

CRISPY SALT & PEPPER CALAMARI 15

Malt vinegar aioli

AHI TUNA TARTARE* 16

Avocado, red onion, cilantro, sweet soy, yuzu emulsion, sesame-seaweed salad, crispy wonton and pickled ginger

BANG BANG SHRIMP 14

Crispy shrimp tossed with sweet chili aioli

LARGE PLATES

STEAK FRITES* 38

Fire-grilled strip steak, crispy fries and red wine butter

STEAKHOUSE RIBEYE* 38

Fire-grilled, roasted garlic mashed potatoes, grilled asparagus and steakhouse demi-glace

PAN-SEARED HALIBUT "BLT"* 37

Heirloom tomatoes, applewood bacon and spinach risotto, parmesan and herbed olive oil

FILET MIGNON* 38

Roasted garlic mashed potatoes, green beans, port wine demi-glace

SEARED GINGER BALSAMIC SALMON* 28

Ginger, red bell pepper, green cabbage, soy dressing, cauliflower purée

PESTO GNOCCHI 24

Classic potato gnocchi tossed with sun-dried tomatoes, basil pesto, toasted pine nuts, romano cheese and balsamic reduction

JUMBO LUMP CRAB CAKES 32

Wilted spinach, garlic and mango salsa

TUSCAN CHICKEN PASTA 26

Linguini tossed with olive oil, garlic, artichokes, roma tomato, fresh basil, white wine, olives, parmesan and grilled chicken breast

BAJA BOWL* 26

Long grain rice, chicken breast, skirt steak, pico de gallo and chipotle pepper

SIDES

BEER-BATTERED ONION RINGS 6

MEDLEY OF SEASONAL VEGETABLES 6

COLESLAW 4

BACON BRUSSELS SPROUTS 6

FRENCH FRIES 5

SWEET POTATO FRIES 5



Gluten Free



Vegetarian



#LifeLivedWell

Nourishing the body + soul

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All food and beverage purchases are subject to an automatic 18% 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.

CHANTILLY GREENS

NAPA VALLEY SALAD* 22

Flaxseed-crusting ahi tuna, hot house tomatoes and roasted beets

BLACKENED SALMON CAESAR* 21

Grilled romaine, croutons and parmesan cheese tossed with Caesar dressing served with grilled lemon

BLACK FOREST COBB 19

Romaine hearts, avocado, boiled egg, tomato, Swiss cheese, green onion, bacon and Black Forest ham served with your choice of dressing

FILET & WEDGE* 20

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire-grilled beef tenderloin

HEIRLOOM TOMATO CAPRESE 17

Baby greens, heirloom tomatoes, fresh mozzarella, grilled chicken, kalamata olives, crispy onions and balsamic reduction

GRILLED SHRIMP & AVOCADO SALAD 19

Mixed greens, mango, cucumber, pico de gallo and chipotle-lime dressing

BACK 9

BARBECUE BABY BACK RIBS 30

Cajun-spiced French fries and coleslaw

SHRIMP SCAMPI 27

Linguini, white wine sauce, heirloom cherry tomatoes and parmesan

CAPRESE FLATBREAD 20

Basil pesto, fresh mozzarella, tomato and basil chiffonade

SOUTHERN FRIED CHICKEN 25

Mashed potatoes, country gravy, skillet greens and pickled jalapeño

HANDCRAFTED COCKTAILS

GREY GOOSE CARAMEL APPLE MARTINI

Grey Goose, Sour Apple Pucker, Buttershots

TITO'S MOSCOW MULE

Tito's Handmade, Freshly Squeezed Lime Juice, Ginger Beer

HENDRICK'S NEGRONI

Hendrick's, Sweet Vermouth, Campari

MILAGRO BLACKBERRY MARGARITA

Milagro Silver, Cointreau, Tres Agaves, Fresh Mint

HORNITOS JALAPEÑO MARGARITA

Hornitos, Grand Marnier, Tres Agaves, Fresh Jalapeño

DEEP EDDY LEMON BASIL MARTINI

Deep Eddy, Fresh Basil, Fresh Lime Juice, Simple Syrup

TERRAZAS MALBEC SANGRIA

Malbec, Gin, Peach Brandy

CROWN ROYAL OLD FASHIONED

Crown Royal, Simple Syrup, Bitters

HENDRICK'S AVIATION

Hendrick's, Maraschino Liqueur, Crème de Violette

SVEDKA CUCUMBER GIMLET

Svedka, Simple Syrup, Lime Juice, Cucumber

MAKER'S MARK MANHATTAN

Maker's Mark, Sweet Vermouth, Bitters

ABSOLUT POMEGRANATE MARTINI

Absolut, Pama, Triple Sec, Lime Juice, Orange Twist

BEER

DOMESTIC

Bud Light Coors Light Coors Light Draft

O'Doul's Miller Lite Miller Lite Draft

IMPORT & CRAFT

Corona Extra Modelo Especial Blue Moon Belgian White

Corona Light Stella Artois Samuel Adams Boston Lager

WINE BY THE GLASS

LA MARCA PROSECCO

Veneto

BANFI LE RIME PINOT GRIGIO

Italy

SEAGLASS SAUVIGNON BLANC

Santa Barbara

14 HANDS CHARDONNAY

Washington State

MURPHY-GOODE PINOT NOIR

California

CHARLES & CHARLES RED BLEND MERITAGE

Washington State

ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON

California

TERRAZAS ALTOS DEL PLATA MALBEC

Mendoza