STARS

**AHI POKE STACK**
Smoked Soy Marinade Tuna, Cucumber, Avocado, Wasabi Cream, Seaweed Salad, Fried Wontons | 18

**CRISPY CALAMARI**
Fried Calamari Served with Cocktail Sauce and Lemon | 17

**CHICKEN QUESADILLA**
Flour Tortilla, Pepper Jack, Cheddar Cheese, Served with Sour Cream, Guacamole and Salsa | 16

**BUFFALO CHICKEN FLATBREAD**
Grilled Chicken Tossed in Buffalo Sauce, Blue Cheese, Red Onion, Tomatoes, Drizzled with Ranch Dressing | 17

**GARLIC AND MUSHROOM BEEF TIPS**
Sautéed Beef Tenderloin Tips Tossed with Garlic and Mushrooms, Served with Toast Points | 18

**BANG BANG SHRIMP**
Crispy Shrimp Tossed with Sweet Chili Aioli | 16

**CLASSIC WINGS**
Tossed with your choice of Buffalo, BBQ or Sweet Chili Sauce, Served with Ranch or Blue Cheese Dressing | 17

**HUMUS & GRILLED PITA**
Served with Tapas Olive Assortment, Feta Cheese, English Cucumber, Celery, Grape Tomatoes and Carrots | 13

ENTRÉE SALAD

**FILET & WEDGE SALAD**
Iceberg Lettuce, Tomato, Cucumber, Red Onion, Crispy Bacon, Blue Cheese, Beef Tenderloin, Blue Cheese Dressing | 21

**HEIRLOOM TOMATO AND FRESH MOZZARELLA SALAD**
Stacked Heirloom Tomato and Fresh Mozzarella, Field Greens, Olive Oil and Aged Balsamic | 18

**SHRIMP AND AVOCADO SALAD**
Mixed Greens, Roasted Corn Relish, Avocado, Cilantro Lime Vinaigrette | 22

**MEXICAN GRILLED CHICKEN SALAD**
Mixed Greens, Roasted Corn, Black Beans, Cheddar Cheese, Red Onion, Tomatoes, Fried Tortilla Strips, Chipotle Ranch | 18

**ASIAN SALMON SALAD**
Hoisin Glazed Salmon, Napa Cabbage, Bok Choy, Celery, Carrots, Red Pepper, Red Cabbage, Sesame Vinaigrette | 22

**COBB SALAD**
Mixed Greens with Avocado, Tomato, Egg, Crispy Bacon, Blue Cheese, Grilled Chicken and your Choice of Dressing | 17

**BRUNCH BURGER**
Blend of Brisket and Ground Chuck Patty, Fried Egg, Hash Browns, TPC Bacon, Cheddar Cheese, Caramelized Onions, Lettuce, Tomato, Sriracha Aioli | 18

**FALAFEL WRAP**
Lettuce, Tomato, Pickled Red Cabbage, Tahini Sauce | 16

**TPC SPICY FRIED CHICKEN SANDWICH**
Breaded and Fried Spicy Chicken Breast, Roasted Jalapeño Aioli, Crispy Onions, Lettuce, Tomato | 17

**BLACKENED MAHI MAHI TACOS**
Cabbage Slaw, Cilantro, Avocado Lime Creme, Fried Plantains, Served in Flour Tortillas | 18

**CORNED BEEF REUBEN**
House-Made Corned Meat, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Served on Marble Rye | 18

**CRISPY BUFFALO CHICKEN WRAP**
Crispy Chicken Tenders, Cheddar Cheese, Napa Cabbage, Bok Choy, Tomato, Avocado, Ranch Dressing and Spicy Buffalo Sauce | 17

**FRENCH DIP**
Slow Roasted Shaved Prime Rib and Provolone Cheese, Served on a Toasted Hoagie Bun with a Side of Au Jus | 18

SPECIALTIES

**CUMIN SPICED FAROE ISLAND SALMON**
Cilantro Rice, Black Bean and Avocado Salsa | 30

**CAJUN SHRIMP PASTA**
Sautéed Shrimp, Peppers, Onions, Bowtie Pasta in a Cajun Cream Sauce | 22

**CHICKEN PARMESAN**
Breaded Chicken, Topped with Marinara Sauce, Mozzarella Cheese, Angel Hair Pasta, Broccoli | 24

**STEAK & FRITES**
Grilled 10 oz Strip Steak, Herb Butter, Crispy Parmesan Fries | 40

**BEER BATTERED FISH AND CHIPS**
Shoestring French Fries, Coleslaw and Tarter Sauce | 19

SIDES | 5

Coleslaw
Fruit Salad
French Fries
Onion Rings
Club-Made Chips
Sweet Potato Fries

**MEMBER FAVORITES**

**VEGETARIAN**

**SPICY**

*Combining meat or poultry with beans, grains, seafood, shellfish, or eggs may increase your risk of foodborne illness. Modified recipes without meat or poultry are available. TPC Bacon, Cheese, Red Onion, Jalapeños, and Pepper Jack are grilled and served fresh. Please ask your server for assistance in determining the calorie and sodium values for each dish. ©2023 TPC. Inc. All rights reserved. RW19 10.20*