ENTREE SALADS

HOISIN GLAZED ASIAN TENDERLOIN SALAD 20
Nappa bok choy, carrots, red cabbage and sesame vinaigrette

BLACKENED SALMON 20
Baby spinach, tomatoes, Mandarin oranges, almonds, onions and sesame dressing

CHICKEN & SPINACH SALAD 16
Bacon, pecans, hard-boiled eggs, avocado and your choice of dressing

GRILLED ROMAINE & SHRIMP SALAD 18
White balsamic vinaigrette and shaved parmesan

COBB SALAD 16
Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing

KALE & QUINOA 16
Tri-colored quinoa, baby kale, toasted almonds, sun-dried cranberries, Mandarin orange, strawberries, avocado and citrus vinaigrette

CLUB FAVORITES

SOUTHWEST BLACK BEAN BURGER 17
Grilled black bean burger, pepper-jack cheese, onion, lettuce, tomato, avocado and chipotle aioli served on a brioche bun

CRISPY BUFFALO CHICKEN WRAP 17
Crispy chicken tenders, cheddar cheese, lettuce, tomato, ranch dressing and spicy buffalo sauce

AVOCADO TOAST 17
Creamy avocado puree, tomato, pan-fried egg and feta cheese served on seven-grain bread

PASTRAMI REUBEN 17
Sauerkraut, Swiss cheese and thousand island dressing served on a grilled marble rye

PHILLY CHEESESTEAK 17
Shaved roast beef grilled with peppers, onions and cheese sauce, all served on a toasted hoagie roll

GRILLED CHICKEN CAPRESE SANDWICH 17
Fresh mozzarella, basil pesto, tomato, onion, applewood bacon, spring mix, ciabatta bun

BLACKENED MAHI SANDWICH 17
Lettuce, tomato, onion and chipotle aioli on a toasted brioche bun

BRIE & ARUGULA BURGER 17
Caramelized onions, Brie cheese, arugula with a sriracha aioli served on a brioche bun

SIDES

CLUB-MADE CHIPS 5
FRENCH FRIES 5
ONION RINGS 5
FRUIT SALAD 5
SWEET POTATO FRIES 5
COLESLAW 4

STARTERS

SPICY TUNA POKE 16
Griddle-fried corn cakes, roasted Serrano aioli and micro-greens

BANG BANG SHRIMP 16
Crispy shrimp tossed with sweet chili aioli

BRUSSELS & BACON 14
Roasted Brussels sprouts tossed with braised bacon and parmesan cheese

CILANTRO-LIME CHICKEN QUESADILLA 16
Flour tortilla, peppers, caramelized onions and Monterrey jack cheese served with sides of sour cream, salsa and guacamole

CLASSIC WINGS 16
Tossed with your choice of Buffalo, BBQ or sweet chili sauce, served with ranch or blue cheese dressing

HUMMUS & GRILLED PITA 12
Served with tapas olive assortment, feta cheese, english cucumber, celery, carrots and grape tomatoes

WILD MUSHROOM FLATBREAD 16
Cremini and shitake mushrooms, garlic parmesan sauce, fresh mozzarella cheese, arugula and truffle oil

TIPS & ZIPS 16
Sautéed beef tenderloin tips, zip sauce over wild mushroom risotto

SPECIALTIES

BRAISED POT ROAST 26
Braised chuck roast, garlic mashed potatoes, Brussels sprouts, glazed carrots and red wine pan gravy

PAN-SEARED SALMON 26
White-corn polenta cake, sauteed spinach, ver jus beurre blanc

PAPPARDELLE PASTA 18
Sun-dried tomato sauce, broccoli rabe, cremini mushrooms, fresh mozzarella and parmesan cheese

SPA CHICKEN 22
Teriyaki glazed chicken, organic brown rice, charred vegetables

Beer-Battered Fish And Chips 17
Shoe-string french fries, coleslaw and tartar sauce

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. A federal and state government advisory urges consumers to avoid eating raw or undercooked shellfish, ground beef, chicken livers, raw sprout, and unpasteurized milk and juices. The Consumer Advisory is a reminder to consumers of the potential risks of eating raw or undercooked meat and seafood. For your protection, we recommend that you request your purchase be cooked to your desired temperature. Federal laws USA, no. 48000 and 51000.