Dinner Menu

1st Tee

**French Onion Soup**
Rich caramelized onion broth, garlic croutons, Gruyere cheese 10

**Pub Pretzels**
Beer cheese, salted baked pretzel sticks 10

**Mediterranean Snack**
Housemade hummus, cucumber, heirloom tomato, marinated Kalamata olives, feta cheese spread, pita wedges 9

**Asian Tuna Tartare**
Sweet soy sauce, spicy mayo, scallions, black & white sesame seeds, fried wonton cup 18

**Smoked Salmon Chowder**
House smoked salmon, herbs, potato, sweet corn, fresh dill 11

**Chicken Flyers**
Lemon pepper or traditional Buffalo wings 6 wings-13 / 10 wings-17

**Pan Seared Chicken Dumplings**
Lemongrass, toasted sesame seeds, teriyaki glaze 18

The Fringe

**Add: Grilled Chicken, Seared Salmon, Jumbo Shrimp 8**

**Manor House Salad**
Artisan greens, European cucumber, heirloom cherry tomato, shredded carrots, shaved sweet onion, garlic croutons, herb buttermilk dressing 14

**Classic Caesar Salad**
Chopped romaine, garlic croutons, shaved parmesan, zesty Caesar dressing 14

**Baby Spinach Salad**
Baby spinach, strawberry wedges, chopped egg, candied pecans, shaved sweet red onion, warm bacon sherry vinaigrette 16

**Roasted Beet Salad**
Thick sliced red & yellow beets, goat cheese crumbles, crushed pistachios, oranges, baby arugula, honey balsamic vinaigrette 15

**Grilled Pineapple Fruit Salad**
Chopped romaine, red & green grapes, strawberries, Mandarin oranges, sliced toasted almonds, mint threads, Pina Colada dressing on a grilled pineapple steak 17

Hand Helds & Drivers

**Shrimp Street Tacos**
Sautéed shrimp, avocado, pickled red onion, cilantro, grilled flour tortillas, lime wedge, crema sriracha 17 *corn tortillas available upon request*

**Beef Street Tacos**
Spiced braised beef, avocado, pickled red onion, cilantro, grilled flour tortillas, lime wedge, crema sriracha 16 *corn tortillas available upon request*

**The Manor Burger**
Applewood smoked bacon, aged white cheddar, herb aioli, lettuce, tomato, onion, pickle, toasted bun 16

**Bada Bing Shrimp**
Lightly breaded shrimp, sweet chili sauce, diced tomato, green onion 18

Chef’s Manor Specialties

**Chef’s Charcuterie Board**
Hard salami, prosciutto ham, clothbound cheddar, feta cheese spread, marinated Kalamata Olives, grape cluster, orange zest, fig jam, house crackers 24

**Parmesan Crusted Chicken**
Italian breaded chicken, melted mozzarella, basil marinara, vegetable capellini 29

**Indian Coconut Curry Lamb**
Sweet peas, potatoes, carrots, coconut curry cream, cilantro, pickled onions, basmati rice, vegetable samosa 36

**Veggie Stuffed Crepes**
Sweet peas, roasted carrot, fresh corn, wild mushrooms, poblano cream risotto 22

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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. All food and beverage purchases are subject to a 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.
**Steakhouse Selections**

- **8oz Filet Mignon** 42
- **32oz 1855 Porterhouse** 89
- **8oz Crab Imperial Stuffed Lobster Tail** 46
- **16oz Cowboy Ribeye** 46
- **12oz Prime New York Strip** 47
- **Roasted Bone Marrow** 12
  - Salsa Verde, Pickled Onions
- **(5) Shrimp Scampi** 12
  - Bourbon Peppercorn Demiglace 6
  - Green Garlic Butter 3
  - Horseradish Cream 3
  - Grilled Blue Cheese Onion 5

**Shareable Sides**

- **Fried Brussels Sprouts** 10
- **Brown Butter Rosemary Carrots** 8
- **Lemon Garlic Broccolini** 12
- **Parmesan Crusted Asparagus** 9
- **Oven Roasted Mushrooms** 12
- **Whipped Yukon Gold Potatoes** 8
- **Sweet Pea Truffle Risotto** 14
- **Baked Lobster Mac 'n' Cheese** 13

**From the Waters**

**CHOOSE YOUR PREPARATION WITH OUR CHEF'S FISH RECOMMENDATION**

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<td>Black Cod 41</td>
<td>Grouper 44</td>
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<td>Salmon 32</td>
<td>Ahi Tuna 36</td>
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**El Paso Style**
Grilled, stuffed poblano pepper, fajita style peppers and onions, melted jalapeño jack cheese, tomato rice, chopped cilantro, poblano cream
– Chef’s Recommendation: Grouper or Salmon

**Waikiki Style**
Pan crisp, misoyaki marinated, baby bok choy, soy glazed shiitake mushrooms, ocean salad, ginger rice
– Chef’s Recommendation: Black Cod or Ahi Tuna

**Fisherman’s Wharf Style (add'l $5)**
Seared, tomato saffron sauce, shrimp, clams, mussels, crab claws, white wine, fresh herbs, crusty bread
– Chef’s Recommendation: Grouper or Salmon –

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