



STARTERS

BANG BANG SHRIMP* (GF) sweet chili aioli.....	15
SHORT RIB AND CHEDDAR FLATBREAD onion marmalade, aged English cheddar.....	13
CHEESESTEAK DUMPLINGS honey Sriracha ketchup.....	12
BAVARIAN PRETZELS (V) warm pimento cheese.....	9
BUFFALO CAULIFLOWER (V) (GF) caramelized onions, blue cheese, ranch.....	12
CLASSIC WINGS (GF) choice of dry rub, buffalo, BBQ, garlic parmesan or sweet chili sauce	14

ENTRÉE SALADS AND SOUPS

SMOKED BRISKET CHILI cheddar cheese & scallions	7 / 9
FRENCH ONION SOUP swiss, provolone, brioche crouton	10
SNAPPER SOUP Sherry.....	7 / 9
SOUP & HOUSE SALAD soup of the day & petite house or caesar salad	11
COBB SALAD* (GF) mixed greens, avocado, bleu cheese, egg, bacon, tomato, grilled chicken & choice of dressing	14
TRIO SALAD* (GF) chicken, egg and tuna salads, mixed greens, tomato, onion, cucumber, carrot & choice of dressing.....	12
CLASSIC CAESAR romaine lettuce, caesar dressing, club-made croutons, parmesan cheese add: grilled chicken 4, or shrimp / salmon 7	9

HANDHELDS served with choice of one side

CHICKEN or TUNA SALAD WRAP Lettuce, tomato and onions	12
1908 BURGER* Fire-grilled angus burger, lettuce, tomato, onions & choice of cheese	15
PHILLY CHEESESTEAK Choice of beef or chicken, sautéed onions and American cheese.....	14
BUFFALO CHICKEN WRAP Crispy fried chicken, lettuce, tomato, Buffalo sauce, blue cheese.....	12
TURKEY CUBANO Roasted turkey, ham, swiss & provolone cheese, pickle, honey Dijon	13
GRILLED CHICKEN CAESAR WRAP romaine lettuce, parmesan cheese, caesar dressing.....	12
PRIME FRENCH DIP Shaved ribeye, provolone cheese, horseradish crème, au jus.....	16
CRAB CAKE SANDWICH* Cajun remoulade, lettuce, tomato and onions.....	17
QUINOA & CREMINI BURGER (V) Roasted Mushroom & onions, provolone cheese, lettuce, tomato	13

SIDES 5

CLUB-MADE CHIPS
FRENCH FRIES
CRISPY ONION RINGS

FRUIT SALAD
CAESAR SALAD
HOUSE SALAD

(GF) GLUTEN FREE (V) VEGETARIAN

*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 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.



WHITES		REDS	
Tiamo , (split), Prosecco Veneto, Italy	16	Boen , Pinot Noir, Tri County	12 / 50
Mionetto , Prosecco Veneto, Italy	10 / 45	Paul Mas Estate , Pinot Noir, France	12 / 50
Le Rime , Pinot Grigio, Toscana, Italy	9 / 40	Heritage , Willamette Valley	14 / 60
Clifford Bay , Sauvignon Blanc, New Zealand	12 / 50	Grayson Cellars , Merlot, California	9 / 40
Whitehaven , Sauvignon Blanc, New Zealand	14 / 60	Hyatt Vineyards , Merlot, Washington	12 / 50
Sonoma-Cutrer , Chardonnay, Russian River	16 / 68	Joliesse , Cabernet Sauvignon, California	10 / 45
Grayson Cellars , Chardonnay, California	9 / 40	Grayson Cellars , Cabernet Sauvignon	9 / 40
Urban , Riesling, Germany	10 / 45	Silver Palm , North Coast, California	12 / 50
Sokol Blosser Evo Lucky No.9 , White blend, Willamette, Oregon	11 / 48	Pull , Red Blend, California	12 / 50
Villa La Vie En Rosé , Négrette, France	10 / 45	Tahuan , Malbec, Mendoza	15 / 65
		Cantine Povero, Maridà Barbera d'Asti ,	12 / 50

SIGNATURE COCKTAILS

APEROL SPRTIZ prosecco, club soda

NORTH HILLS SUNSET Mt. Gay rum, Bacardi rum, orange, pineapple, grenadine

COURVOISIER PEAR SIDCECAR Grand Marnier, lemon, pear syrup

ABSOLUT ESPRESSO MARTINI kahlua, espresso

BOULEVARDIER High West Prairie Bourbon, sweet vermouth, Campari

ORANGE BLOSSOM Botanist gin, St. Germain, orange syrup, grapefruit

CASA MARGARITA Casamigo tequila, Grand Marnier, orange, lime, agave syrup

HONEY MULE Mishka honey vodka, ginger syrup, lime

SMOKEY OLD FASHIONED Jack Daniels single barrel, simple syrup, angostura bitters

BOURBON SPICED LEMONADE Makers Mark, vanilla spiced syrup, lemonade

BREWS

DOMESTIC

Budweiser

Bud light

Miller lite

Coors light

Yuengling

Rolling Rock

Michelob ultra

Miller high life

IMPORT

Heineken

Heineken light

Corona

Corona light

Guinness

Amstel light

CRAFT

Blue Moon

Voodoo Ranger IPA

Angry Orchard

Goose Island IPA

Omission IPA

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