



## STARTERS

<b>BANG BANG SHRIMP*</b> (GF) sweet chili aioli.....	15
<b>SAUSAGE &amp; RICOTTA FLATBREAD</b> basil, tomato.....	14
<b>CHEESESTEAK DUMPLINGS</b> honey Sriracha ketchup.....	12
<b>BAVARIAN PRETZELS</b> (V) warm pimento cheese.....	9
<b>BUFFALO CAULIFLOWER</b> (V) (GF) caramelized onions, blue cheese, ranch.....	12
<b>CLASSIC WINGS</b> (GF) choice of dry rub, buffalo, BBQ, garlic parmesan or sweet chili sauce .....	14

## ENTRÉE SALADS AND SOUPS

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

## HANDHELDS served with choice of one side

<b>CHICKEN or TUNA SALAD WRAP</b> lettuce, tomato and onions .....	12
<b>1908 BURGER*</b> fire-grilled angus burger, lettuce, tomato, onions & choice of cheese .....	15
<b>PHILLY CHEESESTEAK</b> choice of beef or chicken, sautéed onions, American cheese.....	14
<b>BUFFALO CHICKEN WRAP</b> crispy fried chicken, lettuce, tomato, blue cheese.....	12
<b>TURKEY BURGER</b> bacon, sauteed onions, cheddar cheese.....	14
<b>GRILLED CHICKEN CAESAR WRAP</b> romaine lettuce, parmesan cheese, caesar dressing.....	12
<b>PRIME FRENCH DIP</b> shaved ribeye, provolone cheese, horseradish crème, au jus.....	16
<b>CRAB CAKE SANDWICH*</b> Cajun remoulade, lettuce, tomato and onions.....	17
<b>QUINOA &amp; CREMINI BURGER</b> (V) roasted Mushroom & onions, provolone cheese, lettuce, tomato .....	13

## SIDES 5

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

**Miller lite**

**Yuengling**

**Michelob ultra**

**Bud light**

**Coors light**

**Rolling Rock**

**Miller high life**

**Heineken**

**Corona**

**Guinness**

**Blue Moon**

**Angry Orchard**

### IMPORT

**Heineken light**

**Corona light**

**Amstel light**

### CRAFT

**Voodoo Ranger IPA**

**Goose Island IPA**

**Omission IPA**

\*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.