



**RICOTTA CRAB DIP\***  
Naan bread and crudité....16

**CHEESESTEAK SPRING ROLLS** Sriracha ketchup.....9

**BANG BANG SHRIMP\*(GF)** Crispy shrimp, tossed with sweet chili aioli.....15

**CHICKEN BACON RANCH FLATBREAD** Grilled chicken, smoked bacon, scallion, cheddar jack cheese, ranch sauce.....12

**AHI TUNA SLIDERS** Coriander dusted tuna, honey sriracha slaw, cucumber, sesame seed bun.....15

**BAVARIAN PRETZELS** Bite size pretzels, warm pimento cheese.....9

**BTR FLATBREAD** Broccoli, tomatoes, ricotta.....11

**CLASSIC WINGS (GF)** Tossed with your choice of dry rub, buffalo, BBQ, Jamaican jerk or sweet chili sauce served with ranch dressing .....14

**ENTRÉE SALADS**

**SOUP & HOUSE SALAD** Soup of the day and petite house or caesar salad .....11

**BUFFALO SHRIMP SALAD\*(GF)** Crispy Buffalo shrimp over romaine lettuce, red onion, tomato, carrot, blue cheese dressing .....16

**COBB SALAD\* (GF)** Mixed greens with avocado, bleu cheese, egg, crispy bacon, tomato, grilled chicken and choice of dressing .....14

**TRIO SALAD\* (GF)** Chicken, egg and tuna salads on mixed greens with tomato, red onion, cucumber, carrot and choice of dressing .....12

**CLASSIC CAESAR** Romaine lettuce tossed with creamy caesar dressing, club-made croutons, parmesan cheese **add: grilled chicken 4, or shrimp / salmon 7** ..... 9

**BLACKENED SALMON NICOISE\* (GF)** Roasted potatoes, hardboiled egg, French beans, lemon caper dressing.....16

**HANDHELDS** served with choice of one side

**CHICKEN or TUNA SALAD WRAP** Lettuce, tomato and onions .....12

**1908 BURGER\*** Fire-grilled angus burger served with lettuce, tomato, onions and choice of cheese .....15

**TURKEY BLT\*** Oven roasted turkey, smoked bacon, lettuce and tomato, chipotle sauce .....13

**PHILLY CHEESE STEAK** Choice of beef or chicken, sautéed onions and American cheese.....14

**FRIED CHICKEN SANDWICH** Bread and butter pickles, garlic aioli, lettuce, tomato and onions.....12

**GRILLED TURKEY BURGER** Swiss and Mushrooms, lettuce, tomato and onions.....13

**GRILLED CHICKEN CAESAR WRAP** Marinated chicken breast, romaine lettuce, parmesan cheese and caesar dressing .....12

**PRIME FRENCH DIP** Shaved prime rib, horseradish creams sauce, provolone cheese, sesame hoagie roll.....14

**CRAB CAKE SANDWICH\*** Cajun remoulade, lettuce, tomato and onions.....17

**QUINOA & CREMINI BURGER** Roasted Mushroom and Onions, provolone cheese, lettuce, tomato and onions .....13

**FRIED FISH SANDWICH** Cajun tarter sauce, bread and butter pickles, lettuce and tomato.....12

**SIDES 5**

**CLUB-MADE CHIPS \* FRENCH FRIES \* FRUIT SALAD \* CRISPY ONION RINGS \* HOUSE SALAD \* CAESAR (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 18% 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	
	G / B		G / B
<b>Acinum</b> , Prosecco Veneto, Italy	10 / 45	<b>Lyric by Etude</b> , Pinot Noir, Santa Barbara	12 / 50
<b>Le Rime</b> , Pinot Grigio, Toscana, Italy	9 / 40	<b>Paul Mas Estate</b> , Pinot Noir, France	12 / 50
<b>Clifford Bay</b> , Sauvignon Blanc, New Zealand	12 / 50	<b>Heritage</b> , Willamette Valley	14 / 60
<b>Whitehaven</b> , Sauvignon Blanc, New Zealand	14 / 60	<b>Grayson Cellars</b> , Merlot, California	9 / 40
<b>Sonoma-Cutrer</b> , Chardonnay, Russian River	16 / 68	<b>Hyatt Vineyards</b> , Merlot, Washington	12 / 50
<b>Sean Minor</b> , Chardonnay, California	12 / 50	<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>Liberty School</b> , Paso Robles	14 / 60
<b>Villa La Vie En Rosé</b> , Négrette, France	10 / 45	<b>Pull</b> , Red Blend, California	12 / 50
		<b>Nieto Senetiner</b> , Malbec, Mendoza	12 / 50
		<b>Cantine Povero, Maridà Barbera d'Asti</b> ,	12 / 50

## SIGNATURE COCKTAILS

**MELON GIMLET MARTINI** Revivalist equinox gin, lime juice, midori

**BOURBON CHILLER** Maker's mark bourbon, cointreau, ginger ale,

**CUCUMBER COOLER MARTINI** Hendrick's gin, aperol, runny honey, lime juice

**RASPBERRY BASIL MARGARITA** Hornitos silver tequila, razzmatazz, agave, syrup

**MISHKA HONEY JOHN DALY** Honey vodka, lemonade, iced tea

**BLUEBERRY MOJITO** Barcardi, simple syrup, mint, blueberries, soda

**ORANGE CRUSH** Stoli orange, grand marnier, orange juice, sprite

**STRAWBERRY SCOTCH SOUR** Dewar's, lemon juice, vanilla simple syrup, strawberries, thyme

## BREWS

### DOMESTIC

**BUDWEISER**

**BUD LIGHT HEINEKEN**

**MILLER LITE**

**COORS LIGHT CORONA**

**YUENGLING**

**ROLLING ROCK GUINNESS**

**MICHELOB ULTRA**

**MILLER HIGH LIFE**

**O'DOULS**

### IMPORT

**HEINEKEN LIGHT**

**CORONA LIGHT**

### CRAFT

**BLUE MOON**

**DOGFISH HEAD IPA**

**FOUNDERS IPA**

**OMISSION IPA**

**TWO HEARTED ALE**

**ANGRY ORCHARD**

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