

Dinner

We are committed to local farms and try to source all of our products within a hundred mile radius of our Club. We only use farms of sustainable or organic practices; we think it makes a difference.

S M A L L P L A T E S

- Ahi Tuna Tacos*** Sesame seared ahi tuna, cucumber-carrot slaw and Asian dressing served in soft flour tortillas 17
- Salmon Sliders*** Thai cucumber-chili salsa 15
- Pulled Pork Chips** Crispy potato chips, club-made salsa, pickled jalapeños and cheddar-jack cheese 12
- Crispy Mushroom Ravioli** Pesto cream and marinara dipping sauces 11
- Pesto & Prosciutto Flatbread** Classic Italian flatbread baked with prosciutto ham, basil pesto, fresh mozzarella and balsamic glaze 11
- Caesar Salad** Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper and croutons 6
- Garlic Truffle Fries** Home-style fries, sea salt, chives and truffle aioli 7
- Bourbon-Bacon Wedge** Crisp iceberg lettuce, grape tomatoes, blue cheese crumbles, spiced pecans and buttermilk ranch 9

S I D E S

- Sautéed Spinach 6
- Vegetable Medley 5
- Fire-Grilled Asparagus 6
- Sweet Potato Fries 5
- French Fries 4
- Traditional Side Salad 4

M A I N D I S H E S

- Ribeye Stroganoff***
Pan-seared ribeye, mushrooms, egg noodles, baby spinach, sour cream demi-glace and parmesan cheese 28
- Flat Iron Steak Chimichurri***
Parmesan steak fries and grilled tomato 25
- BBQ-Glazed Salmon***
Rosemary fingerling potatoes, caramelized onions and spinach, garlic-lemon aioli 24
- Barbecued Mahi Mahi**
White cheddar grits, grilled asparagus and sweet corn crema 22
- Gluten-Free Shrimp Pasta**
Bell pepper, red onion, cremini mushroom, garlic, white wine and parmesan cheese 18
- Texas-Style Stuffed Chicken**
Roasted airline chicken breast with tomato-chorizo stuffing served with cheddar Yukon mashed potatoes, baby carrots and roasted red pepper cream 17
- Chicken Napoleon**
Grilled chicken breast, beefsteak tomato, fresh mozzarella, pesto and balsamic reduction 15
- Cranberry Chicken**
Seasonal greens, candied pecans, grape tomatoes, red grapes, grilled chicken breast and champagne vinaigrette 17
- Butternut Squash Ravioli**
Brown butter, parmesan cheese and crostini 17
- Fish & Chips**
Crispy wedge-cut fries, sauce gribiche and green peas 16

R E D S *by the glass*

- Terrazas Altos del Plata Malbec
Charles & Charles Red Blend Meritage
Murphy-Goode Pinot Noir
Meiomi Pinot Noir
Sterling Cabernet Sauvignon
Conundrum Red Blend

bottle

- Terrazas Altos del Plata Malbec
Charles & Charles Red Blend Meritage
Sterling Cabernet Sauvignon
Meiomi Pinot Noir

W H I T E *by the glass*

- 14 Hands Chardonnay
Banfi Le Rime Pinot Grigio
SeaGlass Sauvignon Blanc
Conundrum White Blend
Storypoint Chardonnay
La Marca Prosecco

bottle

- Banfi Le Rime Pinot Grigio
La Marca Prosecco
SeaGlass Sauvignon Blanc
Storypint Chardonnay

L I B A T I O N S

- Outlaw Gentleman** Templeton Rye Whiskey, Maple Syrup, Chocolate Bitters, Orange Peel
- Shake Some Dust** Crown Royal Whisky, Carpano Antica Sweet Vermouth, Drambuie Liqueur, Bitters, Orange Bitters, Sugar Rim
- Straight Sling** Hendrick's Gin, Triple Sec, Lemon, Grenadine, Luxardo Cherry
- Strawberry Basil Mule** Tito's Handmade Vodka, Ginger Beer, Strawberries, Lime, Basil
- Pineapple Mojito** Bacardi Rum, Pineapple, Lime, Club Soda, Mint

*Denotes items that are served raw or undercooked and contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness