

ClubEats Dinner Menu

Starters

- WILD MUSHROOM AND TRUFFLE JAR** 16
gralic, herbs, creamy grits
- TUNA POKE** 16
avocado, scallions, wasabi aioli, sesame, soy dressing, wonton crisps
- DYNAMITE TEMPURA LOBSTER TAIL** 26
sweet & spicy sriracha aioli
- CARROT CRUSTED SHRIMP** 14
citrus sauce
- WHITE MISO AND SOY PORTOBELLOS** 14
lemon zest, crushed pistachios, flower confetti
- CORN & CRAB CHOWDER** 7
perennial Member favorite
- BABY GREENS CLUBHOUSE SALAD** 6
celery hearts, tomato, herbal sprigs, champagne vinaigrette

Entrees

- KETO CHICKEN** 21
caramelized onions, mushrooms, spinach, goat cheese fondue
- PAN SEARED DUCK BREAST** 32
chili maple sweet potatoes, candied figs
- MARY KAY SALMON** 21
spinach, capers, lemon, artichokes, olive oil
- PAN FRIED IDAHO BROOK TROUT** 24
seasonal greens
- BASIL CRUSTED LAMB LOIN** 38
linguine, lemon olive oil

Weekly Features

- FRIDAY** 28
starter salad, 14 oz. cut of prime rib. mash potatoes, au jus, cream horseradish, chef choice of vegetable, and chef choice dessert
- SATURDAY** 38
starter salad, baked lobster tail, shrimp scampi, linguine, chef choice vegetable, and chef choice dessert.

Off the Grill

- ROSEWOOD FARMS WAGYU TERES MAJOR** 38
6 ounces
- BLACK ANGUS FILET MIGNON** 38
8 ounces
- PRIME NEW YORK STRIP STEAK** 48
14 ounces
- COWBOY STEAK** 48
18 ounces

Sides

- MARBLE ROASTED BABY POTATOES** 6
- ROASTED ASPARAGUS** 6
- GRUYERE CREAMED SPINACH** 6
- WILD MUSHROOM SAUTE** 8
- ROASTED BONE MARROW** 8
- LOBSTER MAC & CHEESE** 12