CLuBEATS Dinner Menu

FOR THE TABLE

TUNA POKE
avocado, scallions, cucumber, wasabi aioli, sesame soy dressing, wonton crisps | 16

HEIRLOOM TOMATO TOAST
whipped goat cheese, pistachio pesto, torn basil, balsamic drizzle, toasted basil focaccia | 14

BLUE POINT OYSTER ROCKEFELLER
creamed spinach, parmesan, panko bread crumb topping | 18

TEXAS WAGYU BEEF SAUSAGE GF
thin sliced, club crackers, creole mustard dipping sauce | 17

CHARCUTERIE BOARD
chef selected cheeses, art isan cured m eat s olives, candied pecans, accompanied condiment s | 28

JAPANESE 7 SPICE SALMON GF
steamed short grain rice, tamari glaze | 18

CAESAR
parmesan, pepitas, crushed croutons, anchovy, sun-dried tomato dressing | 13

THE BEET BOX

IMPOSSIBLE BEEF PATTY TOSTADA
lettuce, pico, avocado | 18

PLANT BASED CHICKEN
chickpea, kale, pomodo sauce | 18

ENTREES

OFF THE MONTAGUE

FILET MIGNON
8 ounces | 38

PRIME NEW YORK STRIP
14 ounces | 52

COWBOY STEAK
18 ounces | 48

ADD ON FEATURES
Bleu Cheese Butter | 5
Truffle Butter | 8
Colossal Cut Bacon | 12
Jumbo Crab Oscar | 15

SEASONAL

PETITE FILET & SPRING SAUTE
spring vegetables, orecchiette pasta, lemon carbonara sauce | 38

BLACKENED GULF COAST SNAPPER
LaSenda's popcorn grits, mushroom brie sauce, wilted spinach | 36

HERITAGE POULET ROUGE
five spring onion & herb ragout, steamed rice | 36

QUICK FRIED CAJUN CRAWFISH TAILS
cheese grits, etouffee sauce | 19

STEWED RASPBERRIES
rhubarb, raspberry, vanilla yogurt | 20

STEWED RHubarB
raspberries, rhubarb, vanilla yogurt, oat crumble | 20

SWEET & SPICY BRUSSEL SPROUTS | 7

CHARRED BROCCOLI | 7

LOBSTER MAC & CHEESE | 12

TOASTED SESAME SEABASS GF
cilantro bell pepper salad, club-made teriyaki sauce | 42

EVERYTHING CRUSTED TUNA GF
Chef K spice blend crusted, black sesame rice, edamame, soft boiled half egg, sriracha aioli | 28

SIDES

whipped potatoes | 6
asparagus parmesan | 6
sweet & spicy brussel sprouts | 7
charred broccoli | 7
lobster mac & cheese | 12

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All food and beverage to-go purchases are subject to an automatic 10% 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.

4/06/21