CURCI'S CAESAR | 10
Hearts of Romaine | House Made Dressing | Brioche Croutons
Shaved Parmesan

BERRY & GOAT CHEESE | 13
Mixed Greens | Local Berries
Humboldt Fog Goat Cheese
Candied Walnuts | Cherry Tomato
White Balsamic Vinaigrette

GREEN GODDESS | 13
Baby Kale | Hard Boiled Egg
Bacon | Red Onion | Avocado
Radish | Blue Cheese Crumbles

WATERMELON & AVOCADO | 13
Arugula | Cara Cara Orange
Cucumbers | Toasted Almonds
Feta | Mint Vinaigrette

ADD PROTEIN
Chicken | 7
Shrimp | 12
Grilled Salmon | 11
Filet Mignon | 18

SEARED AHI TUNA | 18
Pickled Mango | Avocado | Watermelon & Jalapeno Broth | Orange Segments
Cilantro

STEAK & MUSHROOM FLATBREAD | 17
Grilled Angus Beef | Pesto | Sautéed Mushrooms | Mozzarella & Parmesan Cheese

ACHIOTE FLANK STEAK | 11
Roasted Corn & Spinach Succotash
Chimichurri | Cilantro Flowers

CRISPY CALAMARI | 14
Meyer Lemon Aioli | Marinara
Grilled Citrus

POACHED PRAWN COCKTAIL | 16
Jumbo Mexican Prawns | Local Citrus Cocktail Sauce

SOUPOF THE DAY
Chef's Daily Soup Inspiration
CUP | 5 or BOWL | 7

PLANT BASED

SUMMER SPRING ROLLS | 11
Avocado | Cilantro | Red Cabbage | Spicy Peanut Dipping Sauce

CAULIFLOWER TACOS | 14
Cilantro & Lime Cashew Crema
Pico De Gallo | Avocado | House Salsa | Corn Tortillas

CHICKPEA & KALE | 17
Vegan Pasta | San Marzano Pomodoro Sauce | Opal Basil | Charred Baguette

BLACK PEPPER TOFU | 17
Steamed Jasmine Rice | Charred Broccolini Vegan Soy & Agave Glaze

This Menu available to-go
Don't Forget to ask about our Daily Family Style
To Go Menu at 442-227-0845

Chef's Daily Special | MP
Chef's Daily Inspiration with Seasonal Ingredients

CLASSIC 1/2 POUND BURGER | 15
Charbroiled Angus Beef OR Impossible Burger | Lettuce | Tomato | Onion | Pickles
Brioche Bun | Choice of Cheese
Accompanied by your choice of:
garden salad, seasonal fruit, french fries, sweet potato fries or onion rings

FILET MIGNON VICTOR | 38
Whipped Potatoes | Wild Mushrooms
Seasonal Vegetables | Demi Glace

FRENCH CUT PORK CHOP | 28
Wilted Spinach | Roasted Fingerling Potato
Chimichurri

CHICKEN CARBONARA | 24
Sun Dried Tomato | Spinach | Basil
Caramelized Onion | Crispy Prosciutto
Tagliatelle Pasta | Parmesan Breadcrumbs

PAN SEARED SALMON | 28
Faroe Island Salmon | Butter & Tomato
Provencal | Seasonal Vegetables

SHRIMP SCAMPI | 26
Cherry Tomato | Spinach | Heirloom Cherry Tomato | Caper & Butter Sauce
Tagliatelle Pasta

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed to the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©CrispyCrap USA, Inc. All rights reserved. 0708 0819 S5
**BEER & SELTZER**

**CRAFT ON DRAUGHT**
- COORS LIGHT | 5
- BLUE MOON | 6.50
- HEINEKEN | 6.50
- MODELO ESPECIAL | 6.50
- FOUNDER’S ALL DAY IPA | 6.50
- FAT TIRE AMBER | 6.50
- CIGAR CITY JAI ALAI | 6.50

**BOTTLES & CANS**
- MILLER LIGHT | 5
- AMSTEL LIGHT | 6
- CORONA EXTRA | 6
- STELLA ARTOIS | 6
- NEW BELGIUM FAT TIRE AMBER | 6
- OSKAR BLUES CAN-O-BLISS | 6
- FOUNDER’S SOLID GOLD AMBER | 6
- VOODOO RANCER HAZY IPA | 6
- SAM ADAMS BOSTON LAGER | 6
- WHITE CLAW | Black Cherry | Mango | 6
- REDBRIDGE GLUTEN FREE | 6
- HEINEKEN 0.0 NON-ALCOHOL | 6
- LA QUINTA BREW CO. EVEN PAR IPA | 6
- MODELO NEGRA | 6

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**FUN CLUB COCKTAILS**

- **THE CHAIRMAN | 10**
  - Casamigos Reposado | Fresh Lime Juice
  - Diet Ginger Beer
- **GO FOR THE GREEN | 14**
  - Cuervo Blanco | Cointreau
  - Fresh Lime Juice | Fresh Cucumber
- **COURSE OVERVIEW | 14**
  - Hendrick’s | Luxardo Liqueur
  - Crème de Violette | Fresh Lemon Juice
- **SMOKE SIGNAL | 14**
  - Buffalo Trace | China China | Honey
  - Angostura
- **DESERT ORCHARD | 14**
  - Old Forster Rye 100 | Dorn B&B
  - Amaro Montenegro
- **SUMMER SPRITZ | 12**
  - Aperol | Avissi Prosecco | Cub Soda
- **HONEY LEMON BUZZ | 14**
  - Absolut Citron | Cointreau
  - Fresh Lemon Juice | Honey
- **VESPER | 14**
  - Tito’s | Botanist | Lillet Blanc
- **SAND TRAP BEACHES | 14**
  - Mounty Gay Eclipse | Cointreau
  - Fresh Orange Juice | Orgeat
  - Fresh Lime Juice | Meyers Float
- **KACHINA | 14**
  - Bacardi | Fresh Lime Juice | Strawberry
  - Egg White Fizz

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**BUBBLES FOR ONE OR FOR ALL**

**SPARKLING & CHAMPAGNE**
- **CREMANT BRUT ROSE | 10 | 37**
- **TAITINGER BRUT LA FRANCAISE (375ml) | 34**
- **AVISSI PROSECCO | 9 | 34**

**ROSE**
- **THREE THIEVES | 7 | 26**
- **GERARD BERTRAND COTE de ROSES | 12.5 | 37**

**SOFT DRINKS**

**SODA | 3.5**
- PEPSI | DIET PEPSI SIERRA MIST
- GINGER ALE
- MUG ROOT BEER

**LEMONADE | 3.5**
- ARNOL PALMER | 3.5

**JUICE | 3.5**
- ORANGE | APPLE CRANBERRY GRAPEFRUIT
- PINEAPPLE

**BOTTLED WATER | 3.5**

**SPARKLING WATER | 4**

**ICED OR HOT TEA | 3.5**

**COFFEE | 3.5**

**GATORADE | 4**

**RED BULL | 5**

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**WINE STEMS & BOTTLES**

**WHITE**
- **PINOT GRIGIO**
  - THREE THIEVES | 7 | 26
- **CASTELLO SAN ANGELO | 10 | 37**
- **SANTA MARCHEHERITA | 12.5 | 47**
- **SAUVIGNON BLANC**
  - M.A.N. | 8 | 30
  - EMMOLO | 13 | 48
- **RIESLING**
  - CHATEAU ste. MICHELLE | 8 | 30
- **CHARDONNAY**
  - THREE THIEVES | 7 | 26
  - **CHALK HILL SONOMA | 12 | 45**

**RED**
- **PINOT NOIR**
  - THREE THIEVES | 7 | 26
  - **TALBOTT KALI HART | 12.5 | 47**
- **ENROUTE | 22 | 75**
- **CABERNET SAUVIGNON**
  - THREE THIEVES | 7 | 26
  - **QUEST | 12.5 | 47**
  - **HALL | 22 | 75**
- **MALBEC**
  - **PADRILLOS | 75 | 28**
  - **ALTA VISTA ESTATE | 9 | 34**
- **OLD WORLD**
  - **CHIANTI CLASSICO DOCG | 12.5 | 47**
- **WINE CORKAGE | 17**

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This Menu is for One Time Use