SMALL PLATES

**Ahí Tuna Tartare**
Ahí Tuna, Avocado, Daikon Sprouts, Ponzu Sauce 16

**Hummus Trio**
Olive Tapenade, Cucumber Salad, House Made Hummus Served with Toasted Pita Bread 8

**Maryland Jumbo Lump Crab Cake**
Whole Grain Mustard Remoulade, Sonoma Field Greens 14

**Thai Chicken Lettuce Wraps**
Marinated Thai Chicken, Water Chestnuts, Mushrooms, Cashews, Sliced Green Onions, Julienne Red Pepper Served With Lettuce Cups and Thai Ginger Sauce 10

**Fried Arancini**
Deep Fried Italian Rice Ball Made with White Wine, Risotto and Pecorino Cheese, Accompanied with Pesto Aioli and Tomato Ragu 12

**Firecracker Shrimp**
Crispy Shrimp tossed with Sweet Chili Aioli and Lime, Served with Ranch Dipping Sauce 15

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BIG PLATES

**Dry Aged NY Strip**
Served with Yukon Gold Mashed Potatoes, Seasonal Vegetables and Lemon-Herb Compound Butter 37

**Spaghetti Carbonara**
Pancetta, Prosciutto and Smoked Bacon in a White Wine Cream Sauce, Garnished with Aged Pecorino 23

**Blue Cheese Filet Mignon**
Glazed with Blue Cheese Butter and Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables 37

**Jumbo Lump Crab Louie**
Little Gem Lettuce, Jumbo Lump Crab, Avocado, Cherry Tomato, Boiled Egg and Louie-Style Dressing 25

**Grilled Porterhouse Steak**
Grilled 24oz Porterhouse Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables 45

**Pesto Salmon Salad**
Seasonal Greens, Feta Cheese, Grape Tomatoes Artichokes Hearts, Honey Lime Vinaigrette 22

**Chilean Sea Bass**
Sautéed Chilean Sea Bass, Served with Rice Pilaf and Seasonal Vegetables. Topped with a Corn, Leak Sauce 37

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THEMED DINNERS

**Wednesday: 14 oz French Veal Chop**
Grilled 14 oz Veal Chop with a Merlot Compound Butter. Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables 45

****Ask server about Wine Wednesday Specials**

**Thursday: Prime Rib Night**
Slow Roasted Herb Prime Rib with Rosemary Au Jus, Served with a Baked Potato and Seasonal Vegetables 45

**Friday: STEAMED SNOW CRAB**
Half Pound Broiled Lobster Tails. Served with Rice Pilaf and a Corn Cobette 50

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All food and beverage purchases are subject to an automatic 20% 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. 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. The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.
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## BUBBLES

<table>
<thead>
<tr>
<th>BRUT</th>
<th>Prosecco</th>
<th>Sparkling Rose</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taittinger (375ml), Champagne, France</td>
<td>Mionetto (187ml), Treviso, Italy</td>
<td>Faire la Fete, Cremant de Limoux, France</td>
</tr>
<tr>
<td>68</td>
<td>16</td>
<td>12</td>
</tr>
</tbody>
</table>

## SPECIALTY COCKTAILS

### 1st Tee Mule
Absolute Vodka, Strawberry Syrup, Lime Juice and Ginger Beer 12

### The Highwest
Highwest American Prairie Bourbon, Antica Vermouth, and Black Walnut Bitters 14

### Tee Off Spritz
Aperol and St-Germain Liqueur topped with Champagne 12

### Bloody Orange Margarita
Casamigos Blanco Tequila, Blood Orange Syrup, Fresh Lemon & Lime Juice Served with a Salt Rim 13

### The Botanist Martini
The Botanist Gin, Dry Vermouth and Orange Bitter Shaken and Served 14

### 10th Tee
Twist on a Classic Mojito served with Mt Gay Rum and Fresh Lime & Mint 13

<table>
<thead>
<tr>
<th>BUBBLES</th>
<th>WHITE</th>
<th>RED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brut, Taittinger</td>
<td>Rose, Fleur De Mer, Cotes de Provence, France</td>
<td>Pinot Noir, Erath, Oregon</td>
</tr>
<tr>
<td>Prosecco, Mionetto</td>
<td>White Blend, Evolution Lucky No. 9, Dundee Hills, US</td>
<td>Pinot Noir, Boen, California</td>
</tr>
<tr>
<td>Sparkling Rose, Faire la Fete, Cremant de Limoux</td>
<td>Pinot Grigio, J Vineyards, California</td>
<td>Merlot, The Velvet Devil, Columbia Valley, WA</td>
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<tr>
<td></td>
<td>Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand</td>
<td>Blend, Blackbird “Arise”, Napa Valley, California</td>
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<tr>
<td></td>
<td>Sauvignon Blanc, Greg Norman Estates, Marlborough, New Zealand</td>
<td>Cabernet Sauvignon, Locations CA, California</td>
</tr>
<tr>
<td></td>
<td>Chardonnay, Chateau Ste. Michelle “Indian Wells”, Columbia Valley, Washington</td>
<td>Cabernet Sauvignon, Silver Palm, California</td>
</tr>
<tr>
<td></td>
<td>Chardonnay, J Lohr, Monterey California</td>
<td>Pinot Noir, Boen, California</td>
</tr>
<tr>
<td></td>
<td>Riesling, Chateau Ste Michelle, Columbia Valley, WA</td>
<td>Merlot, The Velvet Devil, Columbia Valley, WA</td>
</tr>
</tbody>
</table>

### WHITE
- **Rose**, Fleur De Mer, Cotes de Provence, France 11
- **White Blend**, Evolution Lucky No. 9, Dundee Hills, US 11
- **Pinot Grigio**, J Vineyards, California 9
- **Sauvignon Blanc**, Oyster Bay, Marlborough, New Zealand 12
- **Sauvignon Blanc**, Greg Norman Estates, Marlborough, New Zealand 10
- **Chardonnay**, Chateau Ste. Michelle “Indian Wells”, Columbia Valley, Washington 12
- **Chardonnay**, J Lohr, Monterey California 10
- **Riesling**, Chateau Ste Michelle, Columbia Valley, WA 7

### RED
- **Pinot Noir**, Erath, Oregon 11
- **Pinot Noir**, Boen, California 15
- **Merlot**, The Velvet Devil, Columbia Valley, WA 9
- **Blend**, Blackbird “Arise”, Napa Valley, California 18
- **Cabernet Sauvignon**, Locations CA, California 12
- **Pinot Noir**, Erath, Oregon 11
- **Pinot Noir**, Boen, California 15
- **Merlot**, The Velvet Devil, Columbia Valley, WA 9
- **Blend**, Blackbird “Arise”, Napa Valley, California 18
- **Cabernet Sauvignon**, Locations CA, California 12