



SMALL PLATES

Ahi Tuna Tartare 🍴

Ahi 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

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

Colorado Lamb Chops 🍴

Grilled Double Cut Domestic Lamb Chop Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables 42

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

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: Australian Lobster Tail

8 oz Broiled Lobster Tail Topped with a Champagne Butter Sauce. Served with Rice Pilaf and a Corn Cobette 45



BUBBLES

Brut

Taittinger (375ml), Champagne, France

68

Prosecco

Mionetto (187ml), Treviso, Italy

16

Sparkling Rose

Faire la Fete, Cremant de Limoux, France

12

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, Ferrari Carano

Sonoma County California

14

RED

Pinot Noir, Erath

Oregon

11

Pinot Noir, Boen

California

15

Blend, The Prisoner

Napa Valley, California

18

Blend, Locations CA

California

12

Cabernet Sauvignon, Silver Palm

California

12

Cabernet Sauvignon, Justin

Paso Robles, California

16

Malbec, Tahuan

Mendoza, Argentina

11

SPECIALTY COCKTAILS

1st Tee Mule

Absolute Vodka, Strawberry Syrup, Lime Juice and Ginger Beer 12

The Highest

Highest 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

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.