



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 Cups

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

Chicken Mediterranean Pasta

Campanelle Pasta, Grape Tomatoes, Black Olives, Artichokes, Grilled Chicken and Feta Cheese in a White Wine Sauce 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

THEMED DINNERS

Wednesday: 14 oz Pork Chop 🍷

Grilled 14 oz Pork Chop with a Mustard Demi Sauce., Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables 29

****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: Broiled Lobster Tail 🍷

Half Pound Broiled Lobster Tail. Served with Rice Pilaf and a Corn Cobette 50



BUBBLES

Brut

Perrier-Jouet (375ml), Champagne, France
70

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, Kim Crawford
Marlborough, New Zealand
12

Sauvignon Blanc, Greg Norman Estates
Marlborough, New Zealand
10

Chardonnay, Chateau Ste. Michelle "Indian Wells"
Columbia Valley, Washington
12

Chardonnay, Kendall Jackson
California
13

Riesling, Chateau Ste Michelle
Columbia Valley, WA
7

RED

Pinot Noir, Three Thieves
California
8

Pinot Noir, Boen
California
15

Merlot, The Velvet Devil
Columbia Valley, WA
9

Blend, Blackbird "Arise"
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

Prickly Pear 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.