Small Plates

**Alaskan Red King Crab Cocktail**
Chilled Alaskan king crab with whole grain mustard remoulade 18

**Hummus Trio**
Roasted garlic, basil pesto & roasted red pepper 8

**Strawberry Caprese Salad**
Fresh buffalo mozzarella, Driscoll strawberries, vine ripe tomatoes, baby mixed greens, fresh basil, extra virgin olive oil and balsamic reduction 7

**Ahi Poke**
Avocado, wasabi aioli, sweet soy dressing and wonton crisp 12

**Bacon Mac & Cheese**
Mornay sauce and crispy butter breadcrumbs 7

**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

**Togarashi-Seared Tuna Salad**
Mixed greens, sesame Thai chili vinaigrette, Mandarin oranges, sesame seeds and crisp wontons 38.50

**Blue Cheese Filet Mignon**
Glazed with blue cheese butter and served with Yukon gold mashed potatoes and seasonal vegetables 37

**Alaskan King Crab Louie**
Little gem lettuce, Alaskan king crab, avocado, cherry tomato, boiled egg and louie-style dressing 25

**Classic Burger**
Fire-grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 14

**Grilled Salmon Salad**
Fire-grilled salmon fillet, seasonal greens, grape tomatoes, feta cheese, candied pecans and pear vinaigrette 22

**Grilled Mahi Mahi**
Chardonnay cream sauce, rice pilaf and seasonal vegetables 27

Wines by the Glass

- **Sartori Family Pinot Grigio**
  Italy
- **Napa Cellars Sauvignon Blanc**
  Napa Valley
- **14 Hands Chardonnay**
  Washington State
- **Murphy-Goode Pinot Noir**
  California
- **Cuttings Cabernet Sauvignon**
  California
- **Terrazas Altos del Plata Malbec**
  Mendoza

Specialty Cocktails

- **Ruby Red Cosmo**
- **Raspberry Basil Margarita**
- **Guava 75**
- **American Mule**

Themed Dinners

- **Thursday: Prime Rib Night**
  Slow roasted herb prime rib with rosemary au jus, served with a baked potato and seasonal vegetables 45

- **Friday: Softshell Crab Night**
  Fried Softshell Crab with Brown Butter Served with Corn and Rice Medley 27

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.