



Appetizers

Shrimp Cocktail – 14

Chilled Gulf Prawns, Cocktail sauce, Meyer lemon

Chef's Board - Single 13, For Two 21

Parmigiano-Reggiano, Danish Brie, Aged Cheddar, Gorgonzola, Prosciutto Ham, Soppresata, Marcona Almonds, Grain Mustard, Sweet Fig Jam, Olive oil, Grilled Bread

Steamed Mussels – 13 *New*

With wine, garlic, parsley, grilled focaccia bread

Beef Filet Jewels – 14 *New*

Pan-seared with shallots, crack black pepper, fried onion straws, blue cheese double cream

Soup – 6

Soup of the Day

Salads

Club House Salad – 6

*Mixed Greens, Tomato Wedge, Cucumber, Carrot, Croutons,
Your choice of Dressing*

Chef's Caesar in Parmesan Basket – 12 *New*

Crispy Romaine hearts, Marcona almonds, Iberico ham, smokey Caesar dressing

Grilled Southwestern Shrimp Salad – 14 *New*

*Mixed Greens, Avocado, oranges, cherry tomato, goat cheese croutons,
Jicama, micro greens
Your choice of dressing*



The consumption of raw or uncooked meat, fish, eggs, seafood or shellfish can increase your risk of food borne illness. This is especially true for people with certain medical conditions.

* Gluten Free P- Premier pricing is 50% ala carte menu



Entrée Selections



Filet Mignon – 35 New

Simply grilled, finished with a veal glace de viande

Chicken Diablo – 21 New

Spicy chorizo sausage, cornbread, black beans and pepperjack cheese blended with Southwestern spices and stuffed into a boneless breast

White Fish – 28 New

Sautéed in Chardonnay, shallots, double cream, chervil

Tournedos Rossini – 38 New

Twin Filets, foie gras, shaved truffles, brioche, Madeira reduction

Alaskan Salmon – 30 New

Pan-Seared, wilted spinach, whole grain mustard, sweet butter, double cream

Potato Gnocchi –23

Braised Beef Short Rib, Roasted Mushrooms, Spinach, Parmesan Cream, Horseradish

Prime Rib (Saturdays Only) 8oz –21 12oz –25

USDA Choice, Slow Roasted with Olive Oil, Garlic and Fresh Herbs

