Club Menu

Appetizers/Salads

Steak Bites* **$15**
Marinated top sirloin served with horseradish and au jus.

Hummus Plate **$10**
Grilled flatbread, celery, carrots, and cucumbers served with roasted garlic and red pepper hummus.

Fried Dumpling **$12**
Teriyaki, or sweet chili sauce.

Shrimp Cocktail **$12**
Jumbo prawns, lemon boiled with house-made cocktail.

Fried Calamari **$12**
Flash-fried in buttermilk and cornmeal, onion and peppers, roasted bell pepper coulis dipping sauce.

Crab Cakes **$18**
Roasted corn salsa, whole grain mustard aioli.

Charcuterie Plate **$15**
Artisanal meats, dried fruit, and cheeses, selections may vary. Ask your server what we have today!

BBQ Brussels Sprouts **$10**
Roasted with caramelized onions, bacon, and Parmesan bread crumbs.

Smoked Chicken Wings **6/$ 6 12/$ 12**
Applewood smoked and fried.

French Onion or Soup du Jour
Cup $6 / Bowl $8

Broiled Chevre and Tomato Fondue $ 12
Drizzled with herb-infused olive oil with house-made focaccia to dip.

Dutch Salad **$ 18**
Wilted spinach, grilled potato, onion, tomato, croutons, tossed in warm bacon vinaigrette, and topped with a poached egg.

Nicoise **$ 16**
Olives, tomato, potato, Kalamata olive, egg, fried capers, and green beans.

Cobb Salad **$16**
Mixed greens with grilled chicken, tomato, bacon, avocado, bleu cheese crumbles, egg, and choice of dressing.

Wedge Salad **$14**
Iceberg lettuce, ranch dressing, bleu cheese crumbles, crispy onions, cranberries, and bacon drizzled with balsamic glaze.

Caesar Salad **$12**
Tossed romaine lettuce, Caesar, parmesan and croutons.

Strawberry Spinach **$14**
Fresh berries, craisins, candied pecans, goat cheese, red onion. Blackberry vinaigrette.

A la cart Protein:

Grilled Chicken $8, Salmon $10, Halibut $12, Steak $12, Shrimp $10, Vegetable Burger $6

[1]*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*