

## APPETIZERS

### French Onion Soup 11

Spanish, shallot & vidalia  
caramelized onions, crouton, Provolone,  
Gruyere & Parmesan

### Calamari 16

flash fried, Thai chili & marinara sauces,  
grilled lemon

### Club Clams 16

local little necks, casino butter, bacon lardons,  
white wine

### Escargot 14

garlic herb butter, toast points

### Beef Carpaccio 18

seared tenderloin, lemon vinaigrette,  
mixed greens, shaved parmesan,  
pink Himalayan salt, red onion

### Stuffed Mushrooms 14

onion, boursin cheese, parmesan, breadcrumbs

### Charcuterie 20

prosciutto di Parma, smoked pepperoni,  
duck sausage, brie, cave aged cheddar,  
smoked blue cheese, assorted nuts,  
fig jam, crostini

## SALAD

### gf Burrata 15

Cantaloupe & honeydew melon, prosciutto  
de Parma, fresh basil, balsamic reduction,  
pink Himalayan salt

### Caesar Rustica 13

romaine hearts, toasted baguette,  
garlic spread, melted parmesan

### gf Cobb Salad 17

Roasted butternut squash, craisins, walnuts,  
goat cheese, roasted golden beets,  
red wine vinaigrette

### Wedge Salad 13

fried egg, jalapeno bacon,  
cherry tomato, smoky bourbon  
blue cheese dressing, onion straws,  
balsamic reduction

*Add to any Salad*

*Flat Iron Steak 15 Chicken 8*

*Salmon 13 Shrimp 14*

## SEAFOOD ON THE ROCKS

Blue Point Oyster 1/2 Shell 15

Clams 1/2 Shell 14

Jumbo Shrimp Cocktail 18

Grilled & Chilled 23

(6oz) Lobster Tail

### SEAFOOD TOWER 80

(8) Oysters (8) Clams,

(4) Colossal Shrimp,

(1) Chilled Lobster Tail

## STEAKS



*The Club proudly serves  
naturally raised, nurtured, quality beef*

### gf Lovers Quarrel\* 90

42oz Porterhouse for Two

### gf Cowboy Ribeye Steak\* 55

26oz Rugged Cut of Beef

### gf A Cut Above\* 38

16oz NY Shell

### gf Filet Mignon\* 41

8oz Most Tender Cut

### gf The Butler\* 30

10oz Flat Iron Steak

### gf Veal Tomahawk Chop\* 45

14oz Milk Fed Long Bone Veal Chop

**Executive Chef Morgan Ritchie**

## Club Made Butters & Sauces

Club Signature Steak Sauce

gf Bearnaise Sauce-\$6

gf Au Poivre-\$6

gf Garlic Herb-\$6  
Compound Butter

gf Gorgonzola Crust \$8

## SIDES-\$8

Creamed Spinach

Roast Corn & Shiitake Mushroom

Succotash gf

Roasted Garlic Mashed Potato Pie gf

Broccolini gf v

"The Club" Mac & Cheese

Grilled Asparagus gf v

Club Steak Fries

Club Vegetables gf v

## MAIN

### gf Halibut 34

pan seared,  
mango pineapple relish

### Market Fish MP

chefs Daily Preparation

### Faroe Salmon 28

duxelles crusted, cognac  
truffle cream sauce

### Double Cut Pork Porterhouse\* 27

apple cider demi glace,  
apple chutney, walnuts

### gf Half Roasted Chicken 26

garlic herb seasoned, pan jus

### Chicken Pappardelle 24

roasted garlic, sundried tomato  
puree, cream, parmesan

### gf v Stuffed Acorn Squash 24

wild rice, apples, walnuts, dried  
cranberries, shiitake mushroom  
sauce

### Linguini Bolognese 27

creamy tomato sauce with  
traditional beef, veal, pork

gf= Gluten Free v= Vegan

*\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness  
especially if you have certain medical conditions*

*Before placing your order please inform your server if a person in your party has a food allergy*