

APPETIZERS

- French Onion Soup 11**
caramelized Spanish onions, crouton,
Provolone & Gruyere
- Calamari 16**
flash fried, Thai chili & marinara sauces,
grilled lemon
- Cajun Seared Tuna* 14**
Napa cabbage slaw in cucumber
wasabi dressing, sweet soy glaze
- Escargot 14**
garlic herb butter, toast points
- gf Beef Carpaccio* 18**
seared tenderloin, lemon vinaigrette,
micro greens, shaved parmesan,
pink Himalayan salt, red onion
- Shrimp Tempura 14**
Thai chili sauce
- Charcuterie 20**
prosciutto di Parma, Iberico chorizo,
duck salami, brie, cave aged cheddar,
gorgonzola dolce, nuts, fig jam, crostini

SEAFOOD ON THE ROCKS

- Blue Point Oysters* 15
- Clams 1/2 Shell* 14
- Colossal Shrimp Cocktail 18
- Grilled & Chilled (6oz)
Lobster Tail 26

SEAFOOD TOWER* 85

- (8) Oysters, (8) Clams,
(4) Colossal Shrimp,
(1) Chilled Lobster Tail

SALAD

- gf Burrata 15**
prosciutto de Parma, heirloom tomatoes,
fresh basil, balsamic reduction, basil, pink
Himalayan salt
- Caesar 13**
romaine hearts, roasted garlic crostini,
shaved parmesan, lemon
- gf Summer Salad 13**
arugula, feta cheese, watermelon, walnuts,
lemon vinaigrette
- Wedge Salad 14**
fried egg, jalapeno bacon,
cherry tomato, smoky bourbon
blue cheese dressing, onion straws,
balsamic reduction
- Add to any Salad*
- Steak* 15 Chicken 8*
Salmon 13 Shrimp 14

STEAKS



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

- gf Lovers Quarrel* 95**
42oz Porterhouse for Two
- gf Cowboy Ribeye Steak* 60**
26oz Rugged Cut of Beef
- gf A Cut Above* 43**
16oz NY Shell
- gf Filet Mignon* 45**
8oz Most Tender Cut
- gf Veal Tomahawk Chop* 50**
14oz Milk Fed Long Bone Veal Chop
- gf Butcher's Cut* MP**
chef's daily selection

Club Made Sauces & Butters

- Club Signature Steak Sauce
- gf** Bearnaise Sauce 6
- gf** Chimichurri 6
- gf** Garlic Herb 6
Compound Butter
- gf** Gorgonzola Crust 8

SIDES-\$8

- Creamed Spinach
- gf** Roast Corn & Shiitake Mushroom
Succotash
- gf** Roasted Garlic Mashed Potatoes
- gf v** Broccolini
- "The Club" Mac & Cheese
- Club Steak Fries

MAIN

- gf Halibut 34**
pan seared,
mango pineapple relish
- Market Fish MP**
chef's daily preparation
- Faroe Salmon 28**
herb crusted, dijon cream
- Double Cut Pork Porterhouse* 27**
apple cider demi glace,
apple & walnut chutney
- Chicken Milanese 26**
arugula, red onion,
cherry tomato, feta cheese,
balsamic reduction
- Lobster Ravioli 32**
tomato, sherry, cream, lobster
- gf v Roasted Cauliflower Steak 24**
chimichurri

Executive Chef Morgan Ritchie

gf= Gluten Free v= Vegan

Entrée Sharing Charge \$12

**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