

APPETIZERS

French Onion Soup 11

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

Butternut Squash Soup 10

Crème fraiche, roasted butternut seeds

Calamari 16

Flash fried, Thai chili & marinara sauces, grilled lemon

Gravlax 16

Cured herbed salmon, capers, lemon, dill, whipped cream cheese, EVOO, crostini

Cuban Pretzel Board 14

Soft baked pretzel, prosciutto, pork belly, smoked gouda, provolone, cornichons, spiced honey mustard

Beef Carpaccio* 18

Seared tenderloin, lemon vinaigrette, watercress, shaved parmesan, pink Himalayan salt, red onion

Escargot 15

Garlic herb butter, toast points

Shrimp Tempura 14

Thai chili sauce

SEAFOOD ON ICE

Oyster 1/2 Shell 15

Clams 1/2 Shell 14

Jumbo Shrimp Cocktail 18

Grilled & Chilled 21

(4oz) Lobster Tail

SEAFOOD TOWER 90

(4) Oysters, (6) Clams,

(4) Colossal Shrimp,

(1) Chilled Lobster Tail

SALAD

Waldorf 15

Mixed greens, apple, grapes, blue cheese crumble, walnuts, balsamic vinaigrette

Caesar Rustica 13

Romaine hearts, toasted baguette, garlic spread, melted parmesan

Butternut & Goat Cheese 17

Arugula, spinach, roasted butternut, herbed goat cheese, raisins, pecans, cider vinaigrette

Wedge Salad 13

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

Add to any Salad

Sirloin Steak * 15 Chicken 8

Salmon* 13 Shrimp 14



STEAKS

Lovers Quarrel*	42oz Porterhouse for Two	95
Cowboy Ribeye Steak*	26oz Rugged Cut of Beef	55
A Cut Above*	16oz NY Shell	43
Filet Mignon*	8oz Most Tender Cut	45
Veal Tomahawk Chop	14oz Milk Fed Veal	50
Butchers Cut*	Chefs Daily Selection	MP



MAIN

Market Fish* MP

Chef's daily preparation

Faroe Salmon* 28

Miso glaze, green onion

Halibut* 34

Pan seared, mango pineapple relish

Double Cut Pork Porterhouse* 27

Apple cider demi glace, apple chutney, walnuts

Chicken Florentine 26

Spinach & mozzarella stuffing, sauce Mornay

Stuffed Acorn Squash 23

Wild rice, raisins, walnut, porcini gravy

Duck & Apple Ravioli 28

Brown butter sauce

Club Made Butters & Sauces

Club Signature Steak Sauce

Garlic Herb Butter

Bearnaise Sauce

Gorgonzola Crust

Truffle Butter

Lemon Pepper Herb Blend

SIDES- \$9

Root Vegetable Medley

Creamed Spinach

Roast Corn & Shiitake Mushroom Succotash

Mashed Potato

"The Club" Mac & Cheese

Confit Steak Fries

Executive Chef Morgan Ritchie

*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