

The Start

Lobster Bisque	19
served tableside	
Escargot	15
garlic herb butter, toast points	
Calamari	17
Thai chili & marinara sauce	
Octopus	18
grilled octopus, cucumber, tomato, onion salad lemon vinaigrette	
Tuna Tacos	22
Napa slaw, pico de gallo, cilantro chutney	
Confit Duck Wings	15
confit then fried drumetts, plum sauce	
Lobster Mac & Cheese	25
gruyere, wine, orechiette, lobster meat	
Cuban Pretzel Board	24
soft baked pretzel, prosciutto, pork belly, smoked gouda, provolone, spiced honey mustard	

The Club CAB Steaks

Lover's Quarrel*	100	
42oz. CAB Porterhouse for 2		
Ribeye*	65	
26oz. CAB Cowboy Ribeye		
New York Strip Steak*	46	
16oz. CAB Strip Steak		
Tender Cut*	52	
8oz. Center Cut CAB Filet Mignon		
Bevet Steak*	40	
10oz. CAB Prime		
Butcher's Cut*	MP	
Chef's Daily CAB Selection		

The Mains

Faroe Island Salmon*	32
pistachio crust, lemon dill sauce	
Sea Bass	42
lemon caper sauce	
Double Cut Pork Porterhouse	27
apple cider demi glace, apple chutney, walnuts	
Chicken Milanese	26
arugula, cherry tomato, red onion, feta, Italian vinaigrette, balsamic reduction	
Long Island Duck	37
half roasted duck, orange gastrique	
Market Fish	MP
chef's daily preparation	
Spinach Mushroom Ravioli V	29
wild mushroom bolognese	

The Sea

Oysters 1/2 Shell	16
6 each, cocktail & mignonette sauces	
Clams 1/2 Shell	14
6 each, cocktail sauce	
Shrimp Cocktail	19
cocktail sauce	
Chilled Lobster Tail	35

The Tower 85

8 oysters, 8 clams, 4 shrimp,
1 chilled lobster tail

The Greens

Tuna*	23
seared tuna, Napa cabbage, peanuts, Thai peanut dressing, crunchy wontons	
Caesar	14
romaine hearts, toasted baguette, garlic spread, parmesan	
Arugula	14
arugula, feta cheese, watermelon, candied walnuts, lemon vinaigrette	
Wedge	15
fried egg bacon, cherry tomato, smoky bourbon blue cheese dressing, onion straws, balsamic reduction	

Add to any salad
steak* 15 chicken 8
salmon* 13 shrimp 14

The Sauces

Club signature steak sauce
garlic herb butter
gorgonzola crust
red wine demi glace

The Sides

creamed spinach
brussel sprout hash
mashed potato
mac & cheese
grilled asparagus
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