

Lunch



Menu

**All of our beef is Certified Angus Beef*



Today's House-made Soups

Asked Server Cup ..\$5.00 Bowl ..\$7.00

Entrée Salads

Seafood Cobb - Mixed greens topped with grilled jumbo shrimp, scallops, red onion, avocado, egg, bacon and tomatoes **\$18.50**

Black & Bleu - Mixed greens, diced onion, diced Heirloom tomatoes and crumbled Bleu cheese with medallions of Certified Angus Beef Tenderloin **\$19.50**

Salmon & Figs - Mixed greens topped with grilled Wild Salmon, strawberries, dried mission figs, & dried cranberries, diced tomatoes, red onion served with honey Balsamic dressing **\$16.95**

Dressings

Italian • Bleu Cheese • Balsamic Vinaigrette • Ranch
Poppy-seed • Thousand Island • Honey Mustard

Beverages & Shakes

Fountain: Coke • Diet Coke • Sprite • Raspberry Tea\$2.75
Canned: Coke • Diet Coke • Sprite\$2.75
Bottled Ginger Ale \$2.75 • Assorted Flavored Gatorade\$2.75
Iced or Hot Tea\$2.75
Bottled Water\$2.00
Orange Juice • Cranberry Juice • V-8 Juice \$2.75
Handcrafted Milk Shakes: Vanilla, Chocolate & Strawberry\$4.95

Sides

Fries • Sweet Potato Fries • Fruit Cup • House-made Cole Slaw • House-made Chips
Onion Rings **add 75 cents**
Add a cup of soup or house salad to any sandwich **\$5.00**

By the Basket: Fries or Sweet Potato Fries **\$7.00**
Onion Rings **\$3.95**

Wings (6) Choice of: Mild - Hot - Honey BBQ - Sweet Chili Sauce **\$14.50**

Crispy Brussel Sprouts with crispy bacon, garlic tossed in a sweet Chili glaze .. **\$11.00**

A 16% service charge will be added to members account and 18% to non-members ticket.

Entrées

Korean Pulled Pork Taco with Cole slaw, Gochang sauce & Sesame seeds **\$10.95**

Black & Bleu House Chips covered in a warm Bleu cheese sauce, topped with fresh tomatoes, scallions, crumbled Bleu cheese and finished balsamic reduction **\$8.95**

Quesadillas with diced peppers, red onion, tomatoes, Monterey jack & cheddar cheese topped with mild salsa and sour cream.

.....**Cheese ... \$11.00 Chicken ... \$13.50 Shrimp ... \$15.00**

Cubano Open Faced Flat Bread, Roast pork atop dill pickles, whole grain mustard, ham and melted Swiss cheese **\$13.95**

Beef Tips Flat Bread Beef tips sautéed with onions, Portabella mushrooms, and Bleu cheese crumbles **\$14.95**

Traditional Margarita Flat Bread with light tomato sauce, fresh mozzarella, basil, garlic, red onion, and tomatoes **\$11.00** Add Chicken **\$15.00**

Fried Oysters (5) & House-made Chicken Salad Plate **\$13.95**

100% All Beef Hot Dog .. \$5.50 **with Chips** ...\$6.50 **Bratwurst** . . . \$6.50 **with Chips** ...\$7.50

Sandwiches

Includes one side & choice of Sourdough, Wheat, Rye Bread

Toasted BLT **\$8.75** **Toasted Turkey Club** **\$11.00**

Grilled Cheese **\$8.00** **Grilled Cheese with Bacon** **\$9.50**

Deli Ham (Cold) **\$11.00** **Grilled Deli Ham & Cheese** **\$11.50**

Corn-beef or Pastrami Reuben served with sauerkraut, Swiss cheese & Thousand Island dressing on rye bread **\$11.50**

House-made Chicken Salad ...\$9.00 **House-made Tuna Salad** ...\$9.00 **House-made Egg Salad** ... \$7.25

Sandwiches below are served on Brioche bun with choice of one side

Cubano with pulled pork, deli ham, pickles & Swiss cheese **\$13.95**

BBQ Chicken Breast, tomato & bacon **\$12.95** **Blacken Ahi & Cheddar** **\$14.95**

Thinly Sliced Prime-Rib topped with provolone cheese and horseradish sauce . . . **\$14.95**

..... *** Fried Oysters (5)** ...**\$11.95** *** Fried Flounder** .. **12.95**

** Served with choice of house-made tartar or cocktail sauce*

Hamburger ... **\$11.00** **Cheeseburger** **\$12.00** **Bacon Cheeseburger** **\$12.95**

Choice of Cheeses: White Cheddar, American Swiss or Provolone

Add Sautéed Mushroom, Onions, Jalapenos or Bleu Cheese Crumbles \$2.50 each

Consumption of rare or undercooked meat & seafood may increase the risk for food borne illness.

Bar



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Today's House-made Soups

Asked Server Cup ..\$5.00 Bowl ..\$7.00

Crispy Brussel Sprouts with crispy bacon, garlic tossed in a sweet Chili glaze .. \$11.00

Calamari Hand breaded with tomato sauce or sweet chili glaze \$12.95

Wings (6) Choice of: Mild - Hot - Honey BBQ - Sweet Chili Sauce \$14.50

Quesadillas with diced peppers, red onion, tomatoes, Monterey jack & cheddar cheese topped with mild salsa and sour cream.

Cheese ... \$11.00 Chicken ... \$13.50 Shrimp ... \$15.00

Beef Tips Flat Bread Beef tips sautéed with onions, Portabella mushrooms, and Bleu cheese crumbles \$14.95

Traditional Margarita Flat Bread with light tomato sauce, fresh mozzarella, basil, garlic, red onion, and tomatoes \$11.00 Add Chicken \$15.00

Fried Oysters (5) & House-made Chicken Salad Plate \$13.95

Hamburger ... \$11.00 Cheeseburger \$12.00 Bacon Cheeseburger \$12.95
Choice of Cheeses: White Cheddar, American Swiss or Provolone
Add Sautéed Mushroom, Onions, Jalapenos or Bleu Cheese Crumbles \$2.50 each

By the Basket: Fries or Sweet Potato Fries \$7.00

Onion Rings \$3.95

Sides

Fries • Sweet Potato Fries • Fruit Cup • House-made Cole Slaw • House-made Chips \$3.00
Onion Rings add 75 cents

Bar



Menu

Entrée Salads

Seafood Cobb - Mixed greens topped with grilled jumbo shrimp, scallops, red onion, avocado, egg, bacon and tomatoes **\$18.50**

Black & Bleu - Mixed greens, diced onion, diced Heirloom tomatoes and crumbled Bleu cheese with medallions of Certified Angus Beef Tenderloin **\$19.50**

Salmon & Figs - Grilled Wild Salmon over mixed greens, strawberries, dried mission figs, & dried cranberries, diced tomatoes, red onion served with honey Balsamic dressing **\$16.95**

Dressings:

Italian • Bleu Cheese • Balsamic Vinaigrette • Ranch
 Poppy-seed • Thousand Island • Honey Mustard

Beverages & Shakes

Fountain: Coke • Diet Coke • Sprite • Raspberry Tea \$2.75
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 Bottled Ginger Ale \$2.75 • Assorted Flavored Gatorade \$2.75
 Iced or Hot Tea \$2.75
 Bottled Water \$2.00
 Orange Juice • Cranberry Juice • V-8 Juice \$2.75
 Handcrafted Milk Shakes: Vanilla, Chocolate & Strawberry \$4.95

Nightly Dinner Special: Asked server for details

A 16% service charge will be added to members account and 18% to non-members ticket.

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Dinner



Menu



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Appetizers

- Wild Shrimp Cocktail (5) with house-made cocktail sauce \$16.00
- Crispy Brussel Sprouts with bacon and garlic with sweet chili glaze \$11.00
- Hand Breaded Fried Calamari with choice of tomato sauce or sweet chili glaze \$12.95
- Pan Seared Ahi (Tuna) Bites drizzled with honey soy, wasabi aioli sauce and cucumber salad \$13.95

Today's House-made Soups

Ask Server Cup ..\$5.00 Bowl ..\$7.00

Entrée Salads

- Seafood Cobb - Mixed greens topped with grilled jumbo shrimp, scallop, red onion, avocado, egg, bacon and tomatoes served with your choice of dressing \$18.50
- Black & Bleu - Mixed greens, diced onion, diced Heirloom tomatoes and crumbled Bleu cheese with medallions of Certified Angus Beef Tenderloin \$19.50
- Salmon & Figs - Grilled Wild Salmon over mixed greens, strawberries, dried mission figs, & dried cranberries, diced tomatoes, red onion served with honey Balsamic dressing \$16.95

Dressings

Italian • Bleu Cheese • Balsamic Vinaigrette • Ranch
Poppy-seed • Thousand Island • Honey Mustard

Beverages & Shakes

- Fountain: Coke • Diet Coke • Sprite • Raspberry Tea\$2.75
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- Bottled Ginger Ale \$2.75 • Assorted Flavored Gatorade\$2.75
- Iced or Hot Tea\$2.75
- Bottled Water\$2.00
- Orange Juice • Cranberry Juice • V-8 Juice \$2.75
- Handcrafted Milk Shakes: Vanilla, Chocolate & Strawberry\$4.95

Sides

- Baked Sweet or Idaho Potato \$3.00 House or Caesar Salad\$5.00

Dinner

Menu

Due to the complexity of the dinner menu, only items listed on this menu are available during the dinner hours 5:00 pm - 9:00 pm. A 16% service charge will be added to members account and 18% to non-members ticket.

Entrées

All Entrées served with Chef's vegetables and a dollop of mashed potatoes

Nightly Dinner Special: Asked server for details

Grilled Beef Tenderloin - Served with port wine demi glaze 5oz.	\$29.95	8oz.	\$42.50
Queen Cut Prime Rib of Beef Au-jus (Friday & Saturday Nights Only)			\$35.75
Grilled New Zealand Lamb Tenderloin Bok Choy topped with a mint chimichurri sauce			\$35.95
Pan Seared Chicken Francese served with white wine butter sauce			\$23.95
Wild Jumbo Shrimp stuffed with spinach, parmesan cheese finished with lobster sauce			\$28.95
Blackened Maryland Rockfish with a mango and pineapple salsa and a touch of lemon beurre blanc			\$27.95
Grilled Wild Salmon with a cucumber, cherry tomato, red onion salad finished with plum sauce			\$25.00
Cold water Lobster Ravioli (5) topped with a sundried tomato pesto sauce			\$23.95
Pan Seared Sea Scallops tossed in sweet chili sauce and place on a bed of Wakame salad			\$30.00
Cajun Wild Shrimp and Sea Scallops with chorizo sausage, tomatoes and a Cajun cream sauce served over penne pasta			\$29.00
Penne Baltimore with grilled wild shrimp and scallops sautéed with garlic, tomatoes, brandy, cream and old bay topped with parmesan reggiano cheeses			\$30.00
Fried Oysters (8) served with house-made cocktail sauce			\$19.00
With Chicken Salad			\$22.50
Fried Shrimp (6) served with house-made cocktail sauce			\$18.95
Fried Flounder served with house-made tartar sauce			\$18.95

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Sweet Dessert

Blondie Brownie with Ice Cream

Chewy butterscotch brownie, liberally studded with walnuts and chunks of dark bitter sweet chocolate chips. Served warm with your choice of chocolate ice cream or vanilla

\$7.95

Carrot Cake

Six layers of incredibly moist carrot cake, with smooth cream cheese icing studded with pecans and shards of toasted coconut

\$7.00

Flourless Chocolate Tort

Flourless gluten free cake is simple and elegant with a smooth chocolatey flavor

\$7.00

Double Chocolate Godiva Cheesecake

Rich Godiva cheesecake with chunks of milk chocolate ganache and chocolate whipped cream

\$7.50

Strawberry Cream Pie

Strawberries in a light and creamy filling served in a graham cracker crust and finished with whipped cream

\$5.95

Hand Dipped Ice Cream

Bowl of chocolate, strawberry, or vanilla topped with whipped cream

One scoop \$4.00

Two scoops \$6.00

Smith Island Cake

Assorted flavors
Ask server for details

\$7.95