**APPETIZERS**

**CARIBBEAN SCALLOPS** *(GF)* .................................................................................................................................................. $15
Three Pan Seared Jerk Scallops Served Over a Rich Pineapple Cream and Topped With a Mango Salsa

**LAMB LOLLIPOPS** *(GF)* .................................................................................................................................................. $16
Lamb Lollipops with a Port Wine Reduction

**PARMESAN CHICKEN FINGERS** .......................................................................................................................................... $10
Julienne Chicken Strips with a Parmesan Crust Served with Marinara Sauce

**WAFFLE CRUSTED CHICKEN BITS** ........................................................................................................................................ $11
Marinated Chicken Breast Deep Fried in Waffle Batter Served With Blackberry Maple Syrup

**CALAMARI** ........................................................................................................................................................................ $13
Lightly Breaded Calamari Deep Fried with a Choice of Chipotle, Marinara or Sesame Ginger Dipping Sauce

**ROMAN ORGY** ..................................................................................................................................................................... $15
Beef Tenderloin, Chicken Tenders, Loaded Potato Skins, Stuffed Jalapeño, Pot Stickers, Atomic Shrimp and Fresh Fruit

**QUESADILLA** ...................................................................................................................................................................... $13
Grilled Chicken with Julienne Peppers, Onions, and Cheddar Cheese in a Crispy Tortilla

**STEAMED POT STICKERS** ...................................................................................................................................................... $8
Six Chicken Pot Stickers Served with Dill Dum Sauce

**BBQ CHICKEN NACHOS** ........................................................................................................................................................ $14
Smoked BBQ Chicken Nachos with Pico de Gallo, Sour Cream, Jalapeños and Guacamole

**LOBSTER MAC & CHEESE** *(GF)* ............................................................................................................................................... $16
Whole Chunks of Lobster with Penne Pasta and Cheese Baked with Seasoned Bread Crumbs

**VEGGIE FLATBREAD** ............................................................................................................................................................. $13
9in Pita Topped with BBQ Sauce, Mushrooms, Peppers, Spinach, Tomatoes, Roasted Cauliflower, Avocado and Caramelized Onions and Smoke Gouda

**PEPPERONI PIZZA** ................................................................................................................................................................. $14
9in Pita Topped with Marinara Sauce, Pepperoni and Mozzarella Cheese

**CHICKEN WINGS** ................................................................................................................................................................. (6) $8 (12) $15
Grilled or Fried Jumbo Wings Tossed in a Choice of Garlic Parmesan, Buffalo, Barbecue, Teriyaki, Lemon Pepper Garlic Herb or Barbaco Sauce

**SALADS**

*This item may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

**MEN’S CLUB HOUSE SALAD** ................................................................................................................................................ $6 $10
Mixed Greens, Lettuce, Cucumbers, Tomatoes, Shaved Carrots and Croûtons with Choice of Dressing

**CAESAR SALAD** .................................................................................................................................................................... $7 $10
Crispy Romaine Lettuce, Tomatoes, Kalamata Olives, Croûtons, Shaved Parmesan Cheese with a Creamy Caesar Dressing

**CITRUS SALAD (GF)** ................................................................................................................................................................. $6 $11
Mixed Greens with Lemon Zest, Mandarin Oranges, Red and White Grapes and Sliced Toasted Almonds with a Citrus Vinaigrette Dressing

**SOUTHWESTERN CHIPOTLE SALAD** .......................................................................................................................................... $7 $11
Mixed Greens, Fried Potatoes, Dual Peppers, Queso Fresco and Fried Onions with a Honey Chipotle Ranch Dressing

**HARVEST SALAD (GF)** .............................................................................................................................................................. $8 $10
Mixed Greens with Mango, Cranberries, Feta Cheese and Walnuts with a Honey Balsamic Dressing

Executive Chef Brian Hatten
SANDWICHES

All Sandwiches served with choice of Homestyle Fries, French Fries or Sweet Potato Waffle Fries

MEN’S CLUB STEAK SANDWICH* ...........................................................................................................$16
Tender Strips of Beef Tenderloin on a Sourdough Roll Topped with Caramelized Onions, Mushrooms, Smoked Cheddar and an A1 Aioli

CHICKEN GENOVESE SANDWICH.........................................................................................................$13
Pesto Grilled Chicken on a Sourdough Hoagie Roll Topped with Fresh Tomatoes, Swiss Cheese and a Creamy Pesto Aioli

ULTIMATE GRILLED CHEESE BLT.......................................................................................................$15
Six Slices of Applewood Bacon Piled High on a Buttery Grilled Cheese Sandwich with Fried Green Tomatoes

GRILLED PORTABELLA WRAP............................................................................................................$15
Balsamic Marinated Portabella, Grilled Roasted Red Peppers, Spinach, Caramelized Onions and Goat Cheese in a Basil Tomato Wrap

MIDDLE EASTERN SALMON PITA* ....................................................................................................$16
Pan Seared Salmon Marinated in Mint and Lemon on a Grilled Pita with Black Bean Spread, Tomatoes and Cucumber Salad Finished with a Mint Aioli

SPANISH BURGER*.........................................................................................................................$15
Blackened Burger on a Brioche Roll Topped with Roasted Red Peppers, Sautéed Mushrooms, Pico de Gallo, Avocado, Queso Fresco and Roasted Red Pepper Aioli

SURF AND TURF BURGER* ..............................................................................................................$17
Garlic Crusted Burger Topped with Lump Crab Meat, Tabasco Fried Onions, Roasted Red Tomatoes and Micro Greens with a Hollandaise Sauce. Lobster Meat Upgrade $6

CALIFORNIA CHICKEN SANDWICH.................................................................................................$14
Grilled Chicken on a Brioche Bun Topped with Roasted Red Peppers, Avocado, Spinach, and Portabella Mushrooms with a Roasted Red Pepper Aioli

ENTREES

Ratatouille (GF) .................................................................................................................................$16
Seasonal Squash, Zucchini, Carrots, Spinach, Marinara Sauce and Parmesan Cheese Topped with a Portabella Cap

KICK ASS FILET*(GF).....................................................................................................................$20..$38
6 or 12oz Filet with a Roasted Red Pepper and Green Pepper Coulis and Bearnaise Sauce

GREEK STUFFED AIRLINE CHICKEN .............................................................................................$16
8oz Chicken Breast Stuffed with Artichokes, Tomatoes and Spinach Topped with Herb and Feta Cheese Polenta Finished with a Green Tomato Coulis

WILD MUSHROOM SCALLOPS* .........................................................................................................$27
Dried Porcini Crusted Scallops Served with Dry Sherry Risotto Cakes, Shiitake Mushroom and Mango Gastrique

HEART (MAHI MAHI) STRONG*(GF) .............................................................................................$26
Grilled Mahi Mahi with Herb Quinoa, Wilted Kale and Spinach with a Saffron Lemon Broth

VEAL SHORT RIBS.............................................................................................................................$25
Two Veal Short Ribs Braised for 7 Hours Served with Roasted Sweet Potatoes, Swiss Chard and a Cranberry Madeira Gravy

BABY RACK OF LAMB*(GF)............................................................................................................$38
Grilled Rack of Lamb with Turmeric Roasted Cauliflower, Sautéed Kale and Spinach with a Tomato Demi

SEALED SALMON*.............................................................................................................................$21
Pan Seared Salmon Served with Asparagus, Sesame Ginger Cranberry Quinoa and Ginger Butter

CHICKEN PICCATA.............................................................................................................................$15
Pan Seared Chicken Breast in a Lemon Caper White Wine Sauce Served over Linguine Pasta

CAJUN SURF AND LAND FETTUCCINE ALFREDO*........................................................................$22
Blackened Chicken Breast and Three Shrimp Served over a Bed of Fettuccine Pasta with Peppers, Tomatoes, Onions and Avocado

LOBSTER TACOS...............................................................................................................................$23
Lobster Meat on Soft Tortillas with Avocado, Pico de Gallo, Shredded Lettuce and a Lime Cilantro Sour Cream Aioli Served with Tex-Mex Rice and Refried Beans

CILANTRO WAGYU PETITE TENDER STEAK*(GF) ........................................................................$27
8oz Grilled Cilantro Marinated Wagyu Petite Tender Steak Served with Chipotle Butter Mashed Potatoes and Sautéed Peppers

WAGYU CAROLINA HOT DOGS .........................................................................................................$15
Two All beef Wagyu Hot Dogs Topped with Chili, Cole Slaw, Onions and Mustard

Dessert Tray Available upon request (GF) Gluten Free