



APPETIZERS

Mens Club Calamari 17
Crispy fried rings and tentacles served over a pepperoncini remoulade and garnished with sliced pepperoncini.

Margherita Flatbread Pizza 16
Margherita style pizza with overnight tomatoes, fresh mozzarella and basil oil.

Club Quesadilla 8
Cheese quesadilla with peppers and onions, served with pico and sour cream.

Wings (6PC 14) (12PC 27)
Dry rub: jerk seasoning, lemon pepper, cajun seasoning
Make it Wet: buffalo, smokey barbecue, sweet chili

Truffle Potato Wedges 8
Our house-made potato wedges tossed in garlic parmesan, herbs and drizzled with a truffle oil.

Roman Orgy
Mozzarella sticks (2), chicken strips (2), pot stickers (3) fried shrimp (2), stuffed jalapeno(1)
beer battered onion rings (4).
(\$20 for 1-2) (\$37 for 2-4) (\$53 for 5-6)

Lamb Lollipops 24-54
Served with chimichurri on a bed of greens

Whiskey Barrel Nachos
House-made chips with our special smoked cheddar whiskey cheese sauce, black beans, pico and house-made pickled jalapeno. Drizzled with guacamole crema.
14(add chicken-6, steak-9, shrimp-7)

Spinach Artichoke Gratin 13
Creamy spinach artichoke dip served with our toasted flatbread chips.

Club Tacos
Your choice of: asian glazed pork belly (3-\$10)
blackened mahi mahi 3-\$12) steak bulgogi (3-\$12).
served with asian slaw, guacamole crema and cilantro.

BBQ Chicken Flatbread 19
Grilled BBQ chicken with red onion and mozzarella.

Whiskey Mac and Cheese 12
Penne pasta tossed in our smoked whiskey cheddar sauce topped with toasted panko.

Avocado Bites 10
Crispy fried avocado slices.

SALADS

Caesar Salad
Chopped romaine tossed in house made caesar dressing, topped with garlic croutons and shaved parmesan.
10

Asian Rice Salad
Rice, edamame, carrots, cucumber, pickled onion and yuzu ponzu dressing.
12

House Salad
Diced tomatoes, cucumber, shredded carrot, onion and choice of dressing.
10

Handhelds

***Wagyu Burger**
Wagyu burger, roasted garlic truffle aioli, peppered maple bacon with smoked cheddar.
25

Prime Rib Philly
Sliced prime rib tossed with peppers, onions and swiss then sauced with truffle garlic aioli.
(or make it with bulgogi +\$3)
16

Chicken Caprese Sandwich
Pesto grilled chicken breast with spinach, fresh mozzarella. Tomato and a balsamic glaze.
15

ENTREES

***Kick Ass Filet(6oz)**
Grilled tenderloin topped with bearnaise sauce. Garnished with red and green pepper coulis and a baked potato. **28**

Grilled Ribeye (10oz)
Topped with a smoked garlic butter served with sweet potato hash and grilled asparagus. **27**

Club Pastas
Angel hair pasta with choice of garlic alfredo, roasted tomato marinara, pesto, served with garlic bread. **22**

Summer Salmon (7oz)
Sweet and savory dish featuring pan-seared salmon, a fragrant lavender-honey glaze, and peppery micro greens. Over a moroccan spiced rice and summer vegetables. **24**

Vegetable Stir Fry
Mixed seasonal vegetables sauteed in our stir-fry sauce and served over rice.(carrots, celery, peppers and onions, mushrooms, broccoli, zucchini and summer squash)
(add chicken-6, steak-9, shrimp-7) **16**

Steak Frites
Our truffle fries with sliced NY striploin drizzled with a mushroom demi glaze. **22**

Fresh Whole Lobster
(1.5lb)-\$78 (2.5lb)-\$125

DESSERTS

Fresh Chocolate Chip Cookie 8
Ice cream and chocolate syrup.

Menage A Trois Brownie 8
Ghiradelli triple chocolate brownie with ice cream and chocolate drizzle.

Pineapple upside down fosters 10
Caramelized pineapple, malibu rum fosters sauce, pineapple cake and a scoop of creamy vanilla ice cream.

Chocolate Kiss 6
6 Chocolate dipped strawberries all done

Protein Add-Ons

Shrimp (3pc) 7

Chicken Breast (6oz) 6

Salmon Fillet (7oz) 12

Steak (8oz flat iron) 15

Minimum \$2.00 Substitution Charge All Steaks Are Choice or Higher
**Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness”.