

# DINNER

## APPETIZERS

<b>Chicken Noodle Soup</b>	10
<b>Calamari</b> <i>Tomato Sauce, Basil Aioli</i>	18
<b>Petite Pigs in a Blanket</b> <i>Beer Cheese Fondue</i>	19
<b>Warm Parker House Rolls</b> <sup>(v)</sup> <i>Garlic Butter, Sea Salt</i>	6
<b>Shrimp Cocktail</b> <sup>(gf)</sup> <i>Cocktail Sauce, Fresh Horseradish</i>	24
<b>Sweet Chili Manchurian Cauliflower</b> <sup>(gf/ve)</sup> <i>Asian Slaw, Scallions</i>	16
<b>Tuna Tostados</b> <i>Ginger, Garlic, Scallion Crema</i>	24
<b>Truffle Fries</b> <sup>(gf/v)</sup> <i>Caramelized Onion Dip</i>	12
<b>Blue Crab Dumplings</b> <i>Shaved Reggiano, Red Pepper, Butter, Truffle Oil</i>	25

## HANDHELDS

<b>The Clubhouse Twin Patty Smash Burger*</b> <i>American and Cheddar Cheese, Lettuce, Tomato, House Sauce</i>	21
<b>Turkey and Granny Smith Apple Burger</b> <i>Shredded Lettuce, Havarti, Parmesan Aioli, Bread and Butter Pickles</i>	22
<b>Fish Tacos</b> <i>Salsa, Guacamole, Queso Fresco</i>	24

## SALADS

<b>Gorgonzola Salad</b> <sup>(gf/v)</sup> <i>Granny Smith Apples, Gorgonzola, Candied Pecans, Sundried Cherry Vinaigrette</i>	19
<b>Caesar Salad</b> <i>Butter Toasted Croutons, Shaved Reggiano</i>	18 with entrée 10
<b>Chopped Salad</b> <sup>(ve)</sup> <i>Crisp Greens, Heirloom Tomatoes, Cucumbers, Shaved Orange Carrots, Croutons, White Balsamic Vinaigrette</i>	19 with entrée 10
<b>Broccoli and Kale Salad</b> <i>Honey Lemon Dressing, Candied Peanuts</i>	20 with entrée 10
<b>Add Ons</b> <i>Grilled Gulf Shrimp 9   Grilled Chicken Breast 7   Grilled Salmon 12   Avocado 5</i>	

## SIGNATURE ITEMS

<b>Maple Miso Glazed Atlantic Salmon*</b> <i>Fragrant Rice, Wasabi Aioli</i>	36
<b>Catch of the Day*</b> <i>Grilled, Pan Seared or Bronzed, Mashed Potatoes, Broccolini, Lemon Butter</i>	MV
<b>Chicken Marsala</b> <i>Parmesan Polenta, Broccolini</i>	32
<b>Brick Roasted Natural Chicken</b> <i>Fontina Farotto</i>	34
<b>Braised Short Ribs</b> <i>Simmered in Burgundy Wine and Herbs and Topped with Caramelized Onions, Mashed Potatoes</i>	36
<b>Spaghetti Bolognese</b> <i>Veal, Beef, Pork, Vegetables, Cream</i>	32
<b>Filet Mignon*</b> <i>Mushroom Bordelaise, House Fries</i>	48

(gf) gluten free (ve) Vegan (v) Vegetarian

As a courtesy to our guests, please refrain from using cellular phones in the restaurant.

All prices subject to service charge and state sales tax. Pricing reflects a 10% savings for Club Members. A charge of \$4 will apply to all sharing requests.

Please inform your server of any food allergies. Common fryer oil and grill are used and not all ingredients are listed. Your safety is important to us.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.