

DINNER

STARTERS

Panko Crusted Blue Crab Cakes Spring Field Greens, Avocado Relish	10.95
Vine Ripe Tomato and Buffalo Mozzarella Wild Arugula, Vincotto Extra Virgin Olive Oil	10.50
Jumbo Shrimp Cocktail Peppered Cocktail Sauce	13.50
Calamari, Mushrooms & Avocado Fritters Arugula, Manchego, Chile Ancho Aioli	10.75
Ahi Tuna Two Ways Sesame Seared, Poke Style, Daikon Sprouts Honey Wasabi Soy Glaze	12.50
Grilled Flatbread Bruschetta Eggplant, Hummus, Basil Tomato Olive Tapenade	9.95

SOUPS ≈ SALADS

Club Caesar Romaine, Parmesan, Anchovies, Croutons Caesar Dressing	6.25
House Organic Greens Crumbled Goat Cheese, Sun Dried Cranberries Mushrooms, House Vinaigrette	6.95
Boston Bibb Salad Romano Cheese, Pepita, Pumpkin Seed Oil Roasted Jalapeno Buttermilk Dressing	5.95
Pear Arugula Salad Roquefort, Candied Pecans White Balsamic Vinaigrette	7.50
New England Clam Chowder Market Vegetable Soup	Cup 5.75 Bowl 6.50

CLUB CUISINE

Seared Maine Diver Scallops <i>Carbohydrates 51g Fat 29g Calories 548</i> Quinoa Spaghetti, Watercress, Tomato Vinaigrette	20.95
Almond Crusted Barramundi <i>Carbohydrates 28g Fat 24g Calories 501</i> Asparagus, Multigrain, Roasted Tomato Vinaigrette	21.75
Chicken Scaloppini <i>Carbohydrates 42g Fat 34g Calories 740</i> Pasta Pearls, Arugula, Parsley Caper Relish	17.95
Black Angus Flat Iron Steak Salad <i>Carbohydrates 26g Fat 34g Calories 555</i> Romaine, Green Apple, Fig Anise Croutons Maple Balsamic	18.50
Provençal Vegetable Ratatouille <i>Carbohydrates 30g Fat 22g Calories 330</i> Basil Gnocchi, Spinach, Mushroom Saffron Broth	16.75

ENTREES

SEAFOOD

Portobello Crusted Sea Bass Leek Potato Mash, Haricot Vert, Sherry Jus	24.75
Seared Natural Salmon Butternut Squash Ravioli, Spinach Tarragon Butter	23.95
Grilled Swordfish Goldbar and Sweet Pea Risotto, Corn Puree Pepper Oil	24.75
Seafood Cioppino Scallops, Shrimp, Salmon, Mussels, Crab Tomato Broth, Sourdough Crostini	25.25
Firecracker Shrimp Udon Noodle, Bok Choy, Shitake Thai Basil Broth	23.95
Fish of the Day Orzo Pilaf, Tropical Fruit Chutney Asparagus, Lemon Sauce	23.50

STEAKS ≈ CHOPS

Slow Roasted Angus Prime Rib Cheddar Cheese Twice Baked Potato Creamy Horseradish, Au Jus	24.50
Colorado Veal Medallions Kale Potato Hash, Caramelized Onion Parmesan Puff	26.75
Rosemary Lamb Rack Red Bliss, Spinach, Black Currant Sauce	29.50
Center Cut Angus Filet Mignon Mashed Potatoes, Roasted Garlic, Port Wine Glace	27.25
Charbroiled New York Steak House Made Fries, Mixed Greens, Bearnaise	26.50
Fulton Valley Herb Chicken Breast Carrot Puree, Broccolini, Oyster Mushrooms Black Balsamic Reduction	22.25

ADDITIONAL SIDES

3.75

**Broccolini with Toasted Garlic
Creamed Spinach
Skillet Roasted Button Mushrooms
Buttered Asparagus
Steamed Brown Rice
Baked Potato with Classic Condiments**