



# *Appetizers & Salads*

## *Soup Du Jour*

Cup or Bowl of Chef's Daily Creation

**\$4 Cup \$7 Bowl**

## *Pork Pot Stickers \$12*

Ground Pork, Ginger, Green Onion, Wrapped in a Steamed Wonton,  
Served with Seaweed Salad, Teriyaki Glaze

## *Wonton Fried Mozzarella Sticks \$9*

Fried Wonton Wrapped, Fresh Mozzarella, House-Made Marinara

## *Crab Cake Duo \$15*

House-Made Crab Cakes, Red Pepper Coulis

## *Ahi Tuna \$13*

Seared Ahi Tuna, Wasabi, Teriyaki, Ginger

## *Puff Pastry Bundles \$12*

Prosciutto, Asparagus, Swiss Cheese, Wrapped in a Puff Pastry,  
Topped with Mornay Sauce

## *House Salad*

Mixed Greens, Tomatoes, Cucumbers, Red Onions, Carrots,  
House-Made Honey Citrus Vinaigrette

**\$6 Petite Size \$11 Full Size**

## *Classic Caesar*

Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

**\$6 Petite Size \$11 Full Size**





# Entrées

## *Mussels Marinara \$23*

Steamed Mussels, Linguine Pasta, Tossed in a House-Made Marinara, Served with Grilled Ciabatta Bread

*Suggested Wine: Clos Du Bois, Chardonnay*

## *Duck Breast \$28*

Pan-Seared Duck Breast, Topped with a Blackberry Reduction, Served with Green Bean Almondine, Parmesan Risotto

*Suggested Wine: Kim Crawford, Sauvignon Blanc*

## *Filet \$35*

8 oz. Grilled Filet, Topped with a Mushroom Bordelaise, Served with Asparagus, Yukon Mashed Potatoes

*Suggested Wine: Meiomi, Pinot Noir*

## *NY Strip \$32*

10 oz. Grilled NY Strip, Topped with Tomato Basil Compound Butter, Served with Green Bean Almondine, Yukon Mashed Potatoes

*Suggested Wine: Clos Du Bois, Cabernet*

## *Rack of Lamb \$36*

Dijon and Herb-Crusted Lamb Rack, with Bordelaise Sauce, Served with Yukon Mashed Potatoes, Asparagus

*Suggested Wine: Clos Du Bois, Cabernet*

## *Grouper \$36*

8 oz. Pan-Seared Red Grouper, Topped with Olive Tapenade, Served with Asparagus, Parmesan Risotto

*Suggested Wine: Hahn Estate, Cabernet*

## *Veal Piccata \$27*

Pan-Seared Tender Veal Cutlet, Tossed in a Caper Cream Sauce, Served over Angel Hair Pasta

*Suggested Wine: Josh Cellars, Merlot*

## *Chicken Madeira \$25*

Pan-Seared Chicken Breast, Topped with a Mushroom Madeira Sauce, Served with Parmesan Risotto, Green Bean Almondine

*Suggested Wine: Caposaldo, Pinot Grigio*

## *Shrimp Scampi \$26*

Five Jumbo Shrimp, Garlic, White Wine Butter Sauce, Served over Angel Hair Pasta

*Suggested Wine: Light Horse, Chardonnay*

## *Chicken Cordon Bleu \$25*

Chicken Breast with Swiss Cheese and Ham Rolled Inside, Topped with a Mornay Sauce, Served with Yukon Mashed Potatoes, Green Bean Almondine

*Suggested Wine: Kim Crawford, Sauvignon Blanc*



It is our intention to provide the best possible dining experience for our members. If there are any special requests, occasions, or allergies, we will do our best to accommodate your needs.