

Appetizers and Small Plates

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| Clubhouse Greens | \$6 |
| <i>An Assortment of Mixed Salad Greens, Tomatoes and Cucumbers, Tossed with Choice of Dressing</i> | |
| The Rough | \$8 |
| <i>Hearts of Romaine Lettuce Roughly Chopped and Tossed with Dressing and Croutons, topped with Black Pepper and Parmesan Crostini</i> | |
| Steakhouse Chopped Salad | \$7 |
| <i>Chopped Iceberg Lettuce, Blue Cheese, Beef Steak Tomato, Bacon and Onion Served with Blue Cheese Dressing</i> | |
| Caprese | \$8 |
| <i>Sliced Tomatoes, Basil and Fresh Mozzarella, Crispy Arugula, Extra Virgin Olive Oil and Aged Balsamic Drizzle</i> | |
| Crispy Shrimp | \$9 |
| <i>2 Katafi wrapped Jumbo Shrimp, Tropical Fruit Relish and Citrus Vinaigrette</i> | |
| Mussels | \$7 |
| <i>A Half Dozen Homeless New Zealand Mussels, Sautéed with Tomato, Garlic, Butter, Crushed Chili and Wine, in a Puff Pastry Cup</i> | |
| Seared Tuna | \$9 |
| <i>Spiced Ahi Tuna, Wakami Salad, Pickled Ginger and Wasabi Cream</i> | |

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Entrée Selections

All Entrees are served with Starch and Vegetable of the Day

Pepper and Coffee Crusted Filet Mignon **\$29**

7 oz Angus Beef Filet, Sautéed Crimini Mushrooms, Red Wine Demi Glace

Sweet and Sour Lamb - Half Rack \$21 Full Rack \$29

*Half Rack of Australian Lamb, Marinated and Cut into Lollipop Chops
Pan Seared and Glazed with Sweet and Sour Balsamic Reduction*

NY Strip **\$30**

*12 oz Center Cut Angus Strip Steak, Flame Grilled, and Topped with House Made
Blue Cheese Butter*

Char Grilled Pork Chop **\$24**

12oz Center Cut Pork Chop, Served with Minted Peach Chutney

Mixed Grill **\$25**

*A Trio Combo of 2 Shrimp, 2 Scallops and Salmon Filet served with Grilled
Vegetables*

Tuna **\$26**

*Sesame Seared Ahi Tuna Served with a Buckwheat Soba Noodle Salad with a
Thai Chili and Teriyaki Glaze*

Sea Bass **\$29**

Pan Seared, Topped with Citrus Relish and Grapefruit Buerre Blanc

Snapper **\$26**

*Seared Snapper with Steamed Clams and Sliced Chorizo, Potato and Tomato
In a Light Broth*

Fettuccini **\$19**

6 Jumbo Shrimp, Spinach, Poached Fettuccini, Roasted Garlic Cream Sauce

Greek Style Chicken **\$17**

*Frenched Breast of Chicken with Tomatoes, Onions, Olives, Roasted Peppers
And Topped with Feta Cheese*

\$2.50 Sharing Charge

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