



STARTERS

SHRIMP COCKTAIL*

Served with house-made cocktail and remoulade sauces \$12

FRIED BRUSSELS SPROUTS*

With apple slices, crispy prosciutto, fiscalini cheddar, and a whiskey-maple dressing \$10

HOUSE SMOKED SALMON*

With fresh green beans, fingerling potatoes, green goddess dressing, and topped with greenbriar organics microgreens \$15

CHORIZO STUFFED CHERRY PEPPERS*

Four peppers with a saffron aioli \$12

SOUPS

SOUP DU JOUR

Cup \$4 / Bowl \$6

FRENCH ONION

Caramelized onions topped with a baguette and Swiss \$6

*Denotes Gluten Free
Parties of 10 or more, a 20% gratuity will be added.
Proper dress attire required.

CLUB SIGNATURES

BEER CHEESE & PRETZEL BITES

Warm beer cheese sauce accompanied with twenty pretzel bites \$10

STUFFED JALAPEÑOS*

Twelve jalapeño halves, bacon wrapped, and stuffed with a herbed cream cheese mix \$15

Please allow 20 minutes for an order

CHICKEN WINGS*

One pound of chicken wings tossed in choice of mango habanero, BBQ, teriyaki, sweet chili, Thai, or our house sauce \$15 *Additional sauces \$2*

STEAK NACHOS*

Corn tortilla chips topped with grilled steak, black olives, onions, tomatoes, jalapeños, queso cheese, and shredded cheese \$15

HUMMUS PLATTER*

House-made falafel, grilled pita bread, and crudité \$9

BLEU CHEESE CHIPS*

Freshly cooked potato chips topped with Monterey jack, tomatoes, green onions, bacon, and bleu cheese \$10
Add steak \$7

SALADS

Add protein of your choice:

Chicken \$4 / Steak \$7 / Falafel \$4 / Greek Meat \$4

Salmon 4 oz. \$6 or 8 oz. \$12 / 2 Breaded or 3 Sautéed Shrimp \$5

GREEK

Romaine lettuce, cherry tomatoes, red onions, kalamata olives, cucumbers, pita bread, and feta dressing \$10

BABY BEET*

Spring mix, orange supremes, fennel, goat cheese, and almonds with an orange vinaigrette \$10

BERRY SPINACH*

Spinach, blueberries, strawberries, walnuts, fiscalini cheddar, and an elderberry balsamic dressing \$10

BLEU CHEESE WEDGE*

Iceberg lettuce, bleu cheese crumbles, tomatoes, bacon, and croutons served with house-made bleu cheese dressing \$10

COBB*

Romaine lettuce, diced tomatoes, bacon, bleu cheese, avocado, egg, and choice of dressing \$10

CAESAR

Romaine lettuce, croutons, shaved parmesan, and house-made Caesar dressing \$10

• **MAKE ANY SALAD A WRAP** (*served with one side*) *additional \$1*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES & MORE

All sandwiches come with your choice of:

*Regular Fries / Sweet Potato Fries / Waffle Fries / Hash Browns / Seasoned Chips Cottage
Cheese / Coleslaw / Soup / House Salad / Spinach Salad / Caesar Salad
Fruit \$1 / Load your Potato \$2*

FISH & CHIPS

Beer-battered cod served with homemade coleslaw \$13

CAPRESE CHICKEN WRAP

Fresh mozzarella, balsamic glaze, basil pesto, and tomatoes \$13

SMOKED SALMON BLT

Spring mix, tomato, onions, bacon, and dill mayo on brioche bread \$15

RUEBEN

Beer braised corned beef, sauerkraut, Swiss, and thousand island dressing \$13

BUTTERMILK FRIED CHICKEN

Caramelized onions, bacon, fiscalini cheddar, and honey mustard on a brioche bun \$13

SHRIMP PO BOY

Fried popcorn shrimp, remoulade sauce, shredded lettuce, tomatoes, and onions on a dutch crunch bun \$13

MONTE CRISTO

Swiss, cheddar, ham, and turkey with three slices of bread, deep fried and served with a side of strawberry puree \$13

FRENCH DIP

Sliced prime rib, caramelized onions, and provolone cheese on a dutch crunch bun served with au jus \$16

GREEK GYRO

House-made falafel or gyro meat wrapped in pita bread with lettuce, tomatoes, onions, feta, and housemade tzatziki \$11

• BUILD YOUR OWN BURGER

Our half pound burger inside a toasted brioche bun, served with lettuce, tomato, pickles, and onions \$11

Make it a double burger for an additional \$3

ADDITIONAL TOPPINGS \$.50 each

Sautéed Mushrooms / Grilled Onions / Jalapeños / Bacon / American Cheese / Swiss Cheddar / Pepper Jack / Bleu Cheese / Avocado \$1

Gluten Free Buns Available



PIZZA & CALZONES

PRATO

House made Italian sausage, roasted red peppers, and fennel confit \$16

THE SIMOAN

Pork belly, pickled pineapples, and jalapeños \$16

ZUCCA ESTIVO

Summer squash, lemon confit, caramelized garlic, and goat and feta cheese \$16

CHEF'S FAVE

Roasted red peppers, anchovies, Kalamata olives, and capers \$16

CAVOLET

Prosciutto, brussels sprouts, caramelized onions, and fiscalini cheddar \$16

BUILD YOUR OWN PIZZA OR CALZONE

Pizza \$11 / Calzone \$10 (served with a choice of side)

ADDITIONAL TOPPINGS \$1 each

*Italian Sausage / Ham / Pepperoni / Hamburger / Red Onions / Mushrooms / Pineapple
Black Olives / Green Olives / Tomatoes / Jalapeños / Bacon / Peppers / Artichokes
Sun Dried Tomatoes / Basil*

Gluten Free Pizza Crust Available



PASTA & MORE

Served with soup or salad

POTATO GNOCCHI

House-made veal sausage, marinara, roasted peppers, and fresh mozzarella \$19

LOBSTER RAVIOLI

Lobster cream sauce and heirloom cherry tomatoes \$25

BUTTERMILK FRIED CHICKEN MAC N' CHEESE

Served with fiscalini cheddar, mac n' cheese, bacon, peas, and smoked honey \$19

JAMBALAYA

Chicken, shrimp, scallops, Andouille sausage, bell peppers, and a cajun cream sauce served with penne or rice \$25

CHICKEN CARBONARA

Linguine, bacon, prosciutto, egg, and cracked black pepper \$19

SHRIMP ORECCHIETTE PASTA

Smoked corn, capicola, heirloom cherry tomatoes, and a roasted red pepper sauce \$20

MEATBALLS

Served with marinara and Gayla's organic polenta \$19

Gluten Free Pasta Available

CHICKEN, STEAKS & SEAFOOD

Served with soup or salad, vegetable of the day, and your choice of potato

AIRLINE CHICKEN*

Pan roasted with caramelized garlic
bourbon sauce \$20

CHICKEN FRIED CHICKEN

Topped with white gravy \$16

CHICKEN FRIED STEAK

Topped with white gravy \$19

RIBEYE*

12 ounces grilled \$28

TENDERLOIN FILET*

8 ounces grilled \$30

PRIME RIB

Saturday nights only 12 oz. \$29
Master \$33

21 DAY DRY AGED

SIRLOIN*

8 ounces grilled \$26

PETITE TENDERLOIN FILET*

6 ounces grilled, served with pan
seared scallops, and drizzled with
balsamic glaze \$30

BONE-IN PORK CHOP*

12 ounces grilled and served with a
stone fruit/Jack Daniels sauce \$24

FISH OF THE DAY*

Ask your server for the fish of the day
MARKET PRICE

JUMBO FRIED SHRIMP

Served with house-made cocktail
sauce \$22

ATLANTIC SALMON*

Served with preserved lemon
butter sauce \$24

POTATO CRUSTED HALIBUT*

Served with a saffron cream \$31

Choice of potato:

*Regular Fries / Sweet Potato Fries / Waffle Fries / Hash Browns / Seasoned Chips
Available After 5 pm: Farro / Rice / Baked Potato / Mashed Potato*

Add seafood for an additional charge

For an additional \$1, enjoy our signature honey butter with your rolls.

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness