



Appetizers

Chicken Lettuce Wraps.... 12

Tender chicken breast with a citrus soy infusion, flash seared with cashews, water chestnuts and scallions, topped with crispy rice noodles, served with bib lettuce for wrapping and garnished with a cucumber salad.

Fried Mozzarella....9

Breaded fresh Mozzarella fried until golden brown, served with house marinara.

Avocado Caprese 12

Fresh grilled avocado topped with a fresh Mozzarella and tomato Caprese salad, drizzled with a sweet balsamic reduction.

Buffalo Wings....11

Crispy fried wings, tossed in your choice of sauce hot, mild, Asian glazed or teriyaki sauce, served with celery and ranch or bleu cheese dressing.

Crab Cakes.... 13

Jumbo lump crab meat tossed with chef's secret ingredients, pan seared and finished with a roasted red pepper remoulade.

Shrimp Pot Stickers.... 13

Fried Shrimp pot stickers served with an Asian soy infusion for dipping.

PIZZA

Traditional.... 12

Build your own pizza, choice of 3 toppings-peperoni, sausage, mushrooms, peppers, onions

SOUP\$

Chef's Signature The Crab Soup

Cup.... \$5 Bowl.... \$7

Baked French Onion Soup.... 7

Soup of the Day

Cup...\$4. Bowl.... \$5



SALADS

Cobb Salad.... 13

Fresh greens, chopped bacon, boiled egg, tomato, avocado, crumbled bleu cheese chopped grilled chicken, served with your choice of dressing.

Wedge Steak Salad*.... 15



Fresh iceberg lettuce, crumbled bleu cheese, chopped bacon, toasted almonds, tomatoes, cucumbers all topped with a juicy grilled Certified Angus Beef ® petite tender. Served with your choice of dressing.

Salmon Spinach Salad 14

Baby spinach, fresh strawberries, cherry tomatoes, feta cheese, red onion slices, cucumbers, and almonds, topped with grilled salmon and drizzled with a raspberry vinaigrette dressing.

Asian Chicken Salad....13

Tender grilled chicken breast glazed with a citrus soy infusion, atop fresh greens, mandarin oranges, water chestnuts, tomatoes and toasted cashews. Served with ginger vinaigrette, topped with crispy wonton strips.

Caesar Salad.... 10

Fresh Romaine hearts, Romano and Parmesan cheese, crunchy croutons all tossed together in Caesar dressing. Add Chicken...\$4 Add Shrimp....\$6 Add Steak*.... \$6

Chef Salad....12

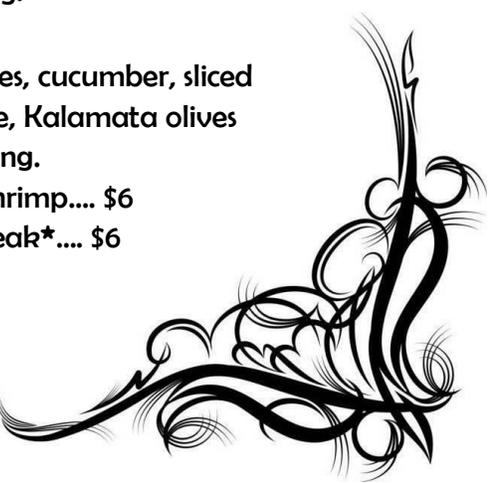
Fresh greens, chopped turkey and ham, Swiss and Cheddar cheese, tomatoes, cucumbers and boiled egg, served with your choice of dressing.

Greek Salad....11

Fresh greens, tomatoes, cucumber, sliced red onion, feta cheese, Kalamata olives tossed in Greek dressing.

Chicken...\$4 Add Shrimp.... \$6

Add Steak*.... \$6



Sea

Grouper Oscar....20

Fresh grilled Grouper, topped with crab meat and asparagus, with béarnaise sauce served with fragrant jasmine rice and chef's vegetables. Pairs well with: Kendall Jackson Chardonnay

Salmon Caprese....18

Fresh Atlantic Salmon grilled on a cedar plank, topped with a tomato, cucumber Caprese served with fragrant jasmine rice and chef's vegetables.

Pairs well with: Primaterra Pinot Grigio

Ginger Glazed Mahi Mahi.... 18

Pan seared Mahi Mahi with a sweet ginger glaze, topped with sesame seeds, served with fragrant jasmine rice and chef's vegetables. Pairs well with: Kim Crawford Sauvignon Blanc

Fish and Chips...16

Tender Cod fillets, dipped in chef's Amberbock beer batter, fried until golden brown, served with french fries and coleslaw.

Pasta

Shrimp Ala Rosa....19

Large shrimp sautéed with spinach, mushrooms, roasted tomatoes and onions. Tossed in Ala Rosa sauce and served over Fettuccini pasta. Pairs well with: Kim Crawford Sauvignon Blanc

Sausage and Peppers....15

Mild Italian sausage and Peppers tossed in chef's marinara atop Penne pasta. Pairs well with: Meomi Pinot Noir

Fettuccini Alfredo....13

Perfectly cook Fettuccini pasta tossed in a rich garlic Parmesan cream sauce, garnished with steamed broccoli.

Add shrimp.... \$6

Add Chicken...\$5

Land

Clubhouse Filet*27



Certified Angus Beef ® Tenderloin char grilled to perfection served with creamy mashed potatoes and chef's vegetables and a side of Merlot demi glaze.

Pairs well with: Conn Creek Cabernet

Rack of Lamb *28

New Zealand grass fed lamb grilled to perfection, topped with a blackberry Dijon demi served with creamy Parmesan risotto and chef's vegetables.

Pairs well with: Meiom Pinot Noir

T-bone Steak*25



Certified Angus Beef ® T-bone char grilled to perfection, served with creamy Parmesan risotto, chef's vegetables and a side of Merlot demi glaze.

Pairs well with: 7 Deadly Zins

Chicken Madeira....16

Pan seared boneless chicken breast topped with asparagus spears, melted Mozzarella cheese and finished with a mushroom Madeira wine sauce, served with creamy mashed potatoes and chef's vegetables.

Pairs well with: Kendall Jackson Chardonnay

NY Strip Steak*.... 23



Certified Angus Beef ® Strip Steak char grilled to perfection served with creamy Parmesan risotto, chef's vegetables and a side of Merlot demi glaze.

Pairs well with: Kendall Jackson Cabernet

Chicken Parmesan15

Breaded and fried till golden brown, topped with chef's marinara and Mozzarella, served over a bed of fettucine pasta and chef's vegetables.

Pairs well with: Bolla Chianti

*(Ask your Server about Chef's
Dessert Specials for \$6)*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
There is a \$6 Charge for splitting meals. 18% gratuity will be added to tables of 8 or more