

# GLUTEN-FREE MENU

## APPETIZERS

**SEARED AHI TUNA** Sesame & Mustard Seed Crusted Ahi Tuna  
Served Rare, Field Greens, Ginger, Wasabi Aioli...19

**SHRIMP COCKTAIL** Six Large Shrimp, Sweet Chili Ginger, Lemons...12

### CARPACCIO OF PORTOBELLO MUSHROOM

Portobello Mushroom, Olive Oil, Parmesan Cheese, Balsamic Glaze,  
Goat Cheese Cream...10

**FRESH SEASONAL FRUIT PLATE** A Bouquet of Fresh Cut Fruit Featuring  
Locally Sourced\* Seasonal Berries and Melons...9

*\*Only Available Seasonably*

## SALADS

**BALSAMIC CHERRY CHOP SALAD** Hand-Chopped Lettuce,  
Balsamic Vinaigrette, Smokehouse Bacon, Dried Cherries,  
Granny Smith Apples, Cucumbers, Grilled Asparagus, Balsamic Glaze...14

**HOUSE SALAD** Mixed Greens, Balsamic Vinaigrette, Grape Tomato,  
Sweet Red Onion, Crumbled Bleu Cheese...6

**HERB ENCRUSTED SALMON SALAD** Herb-Encrusted Atlantic Salmon,  
Mixed Greens, Sweet Red Onion, Asparagus, Cucumber, Roma Tomato,  
Balsamic Vinaigrette (No Rustic Crouton)...15

**THE CLUBHOUSE GARBAGE SALAD** Grilled Chicken, Egg,  
Cheddar Cheese, Roma Tomato, Artichoke Heart, Green Onion,  
Bacon, Green & Black Olives, Balsamic Vinaigrette (No Croutons)...13

**POMEGRANATE CHICKEN SALAD** Grilled Marinated Chicken Breast,  
Candied Walnut, Apple, Mandarin Orange, Blackberry, Strawberry,  
Mango, Bleu Cheese Crumbles, Pomegranate Vinaigrette...15

## SANDWICHES & BURGERS

*Served on a Gluten Free Bun with Creamy Coleslaw*

**BUFFALO CHICKEN SANDWICH** Tender Chicken Breast  
Grilled, tossed in Buffalo Sauce, Bleu Cheese Crumbles, Green Onions...12

**CLUBHOUSE BURGER** Lettuce, Tomato, Pickle, Grilled Onion...12  
*Add Cheese, Mushroom or Smoked Bacon for a dollar each.*

**ROASTED JALAPEÑO JACK BURGER** Oven-Roasted Jalapeño, Monterey Jack,  
Pico De Gallo, Lettuce, Tomato...13

**KOBE BURGER** 8oz Kobe Beef Burger, Monterey Jack, Mixed Greens, Tomato,  
Caramelized Onion...16

## **PREMIUM GOLD ANGUS STEAKS**

*Choose your preparation: Seasoned and Grilled or Cajun Blackened  
Served with Red Skin Mashed Potatoes. Top your steak with Bleu Cheese Butter,  
Roasted Wild Mushrooms or Roasted Garlic for an additional two dollars.*

**SLOW ROASTED PRIME RIB** Slow-Roasted Prime Rib, Horseradish  
10oz...26      14oz...31      20oz...36

**FILET MIGNON** 8oz Center-Cut Aged Tenderloin...36

**HAND CUT DELMONICO STEAK** 18oz Tender Ribeye...32

**DRY-AGED KANSAS CITY STRIP**  
16oz Bone-In Premium Dry-Aged Angus Strip...38

## **FRESH SEAFOOD**

*Choose your preparation: Grilled or Pan Seared  
Served with Red Skin Mashed Potatoes and your choice of  
Sautéed Spinach or Steamed Broccoli with Roasted Garlic Butter*

**TILAPIA** Lunch...16 Dinner...26

**LAKE SUPERIOR WHITEFISH** Lunch...15 Dinner...22

**ATLANTIC SALMON** Lunch...16 Dinner...28

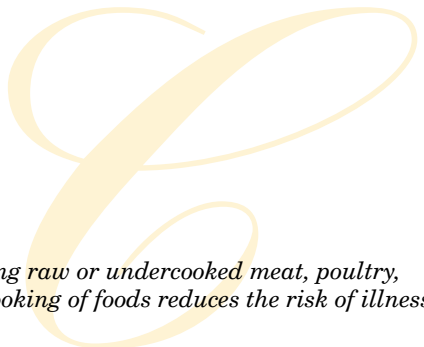
**AHI TUNA** ...33

## **SIDES**

Red Skin Mashed Potatoes...4  
Rock Salt Baker...5  
Steamed Asparagus with Lemon Aioli...5  
Oven Roasted Wild Mushrooms...6  
Steamed Broccoli with Roasted Garlic Butter...5  
Sautéed Spinach...5

## **DESSERTS**

Vanilla Bean Crème Brulée...7  
Trio of Sorbet...7  
Seasonal Berries...8



*The county health department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk. Thorough cooking of foods reduces the risk of illness.*