

DINNER

APPETIZERS

Sweet Chili Ginger Calamari

Tossed in Seasoned Flour and Fried to a Golden Brown, Sweet Chili Ginger Sauce, Basil-Infused Olive Oil...16

Seared Ahi Tuna

Sesame and Mustard Seed-Crusted Ahi Tuna Served Rare, Mixed Greens, Pickled Ginger, Wasabi Aioli, Soy Sauce...19

Jumbo Shrimp Cocktail

Cocktail Sauce, Lemon, Horseradish...21

Thai Chicken Lettuce Wraps

Chicken, Hoisin Oyster Sauce, Boston Leaf Lettuce, Pickled Cucumber Salad, Cilantro, Green Onion...15

Flaming Spinach and Artichoke Dip

Spinach & Oven-Roasted Artichoke Dip, Tri-Color Corn Tortilla Chips...14

Firecracker Jumbo Lump Crab Cake

Sriracha Aioli, Tropical Fruit Relish...17

Carpaccio of Portobello Mushroom *GF*

Thinly Sliced with Parmesan Cheese, Goat Cheese Cream, Balsamic Glaze, and Pickled Red Onion...13

Braised Pork Belly Bites

Fried Garlic Chili Naan, Sriracha Aioli, Red Pepper and Jalapeño Marmalade, Green Onion, Balsamic Glaze, Sriracha Sauce, Basil-Infused Olive Oil...16

SOUPS & SIDE SALADS

Lobster Bisque

Cup...8 Bowl...10

Soup of the Day

Cup...4.5 Bowl...6.5

House Salad *GF*

Mesclun Mix, Balsamic Vinaigrette, Grape Tomato, Red Onion, Bleu Cheese Crumbles...8

Caesar Salad

Romaine Lettuce, Creamy Parmesan Dressing, Seasoned Croutons...8

The Wedge *GF*

Iceberg Lettuce, Tomato, Cucumber, Carrot, Red Onion, Bleu Cheese Crumbles, Bleu Cheese Dressing, Smoked Bacon...9.5

Caprese Salad *GF*

Sliced Tomato, Fresh Mozzarella Cheese, Balsamic Vinegar, Basil-Infused Olive Oil...9

ENTRÉE SALADS

Pomegranate Chicken Salad *GF*

Grilled Chicken, Mesclun Mix, Granny Smith Apple, Blackberry, Strawberry, Mango, Candied Walnuts, Bleu Cheese Crumbles, Pomegranate Vinaigrette...17

Seafood Cobb Salad *GF*

Shrimp, Jumbo Lump Crab Meat, Romaine Lettuce, Iceberg Lettuce, Radicchio, Plum Tomato, Green Onion, Bleu Cheese Crumbles, Smoked Bacon, Black Olive, Hard-Boiled Egg, Avocado, Ranch Dressing...22

Carne Asada Salad

Grilled Sirloin, Mesclun Mix, Romaine Lettuce, Radicchio, Iceberg Lettuce, Chimichurri Sauce, Tomato, Hard-Boiled Egg, White Cheddar Cheese, Black Bean and Corn Relish, Tri-Color Corn Tortilla Strips, Avocado, BBQ Ranch Dressing...18

JOIN US FOR SUNDAY BRUNCH

Our spectacular brunch buffet is served every Sunday from 10am - 2pm

Named One of OpenTable's Best 100 Brunch Spots in America for 2018

ARE YOU A VALUEDMEMBER?

Our ValuedMember® Program is designed to reward you every time you dine with us. Ask your server about joining today!

STEAKS & CHOPS

We Proudly Serve Linz Heritage Angus Beef
Served with Red Skin Mashed Potatoes
Substitute Rock Salt Baked Potato...2

Slow-Roasted Prime Rib *GF*

Horseradish, Au Jus
10oz...29 16oz...37

New York Strip *GF*

14oz New York Sirloin...42

Frenched Pork Chops *GF*

Two 7oz Bone-In Pork Chops, House-Made Cinnamon Applesauce, Red Wine Demi...27

The Steak *GF*

20oz Bone-In Cowboy Ribeye, Dry-Aged for 45 Days...49

Filet Mignon *GF*

Center-Cut Tenderloin
6oz...36 8oz...39

Lamb Chops *GF*

Wild Mushroom Bordelaise...36

Add a 4oz Lobster Tail...15

SEAFOOD

Lobster and Shrimp Risotto

Baked Lobster Tail, Shrimp, Spinach, Roma Tomato, Asiago Cheese...33

Blackened Mahi Mahi

Corn, Red Roasted Pepper, and Brussels Sprouts Stir-Fried with Cauliflower Rice and Farro Wheat, Minced Shallot, Brandy Tomato Cream Sauce...35

Sea Scallops

Seared Sea Scallops, Braised Pork Belly, Red Pepper and Jalapeño Marmalade, Mashed Parsnips, Hoisin Sauce, Sriracha Sauce, Balsamic Glaze...33

Simply Grilled Fish *GF*

Chef's Selection of the Day, Steamed Asparagus, Wild Rice Pilaf...MP

Orange Basil Salmon

Atlantic Salmon, Orange Glaze, Red Skin Mashed Potatoes, Steamed Asparagus, Orange Beurre Blanc, Basil-Infused Olive Oil...29

Chilean Sea Bass *GF*

Cauliflower and Asparagus Risotto, Romano Cheese, Chopped Garlic, Minced Shallot, Green Onion, Miso Butter Sauce...39

FAVORITES

Jambalaya

Blackened Chicken, Andouille Sausage, Shrimp, Orzo Pasta, Red Onion, Green Pepper, Spicy Tomato Sauce...22

Chicken Romano

Romano Cheese-Crusted Chicken Breast, House-Made Marinara, Garlic Herb-Buttered Angel Hair Pasta...23

Bourbon Shrimp and Grits

Sautéed Shrimp, Red & Green Bell Pepper, Onion, Garlic, Kentucky Bourbon, Fresh Herbs & Spices, Jalapeño Grits...27

Vodka Pasta with Blackened Chicken

Penne Pasta, Spicy Vodka Tomato Cream Sauce, Parmesan Cheese, Roasted Red Pepper...26
Substitute Shrimp...4

Black Bean Pasta *GF/Vegan*

Zucchini, Yellow Squash, Cauliflower and Asparagus Cakes, House-Made Marinara...19

Chicken Piccata

Chicken Breast, Lemon Caper Butter, Garlic Herb-Buttered Angel Hair Pasta...22

SANDWICHES & BURGERS

Served with Fresh-Cut Fries
Substitute Blue Cheese Fries or Sweet Potato Fries...2

Grilled Chicken and Brie Sandwich

Arugula, Oven-Roasted Tomato, Avocado, Caramelized Onion, Sun-Dried Tomato Aioli, Tomato Focaccia...16

Clubhouse Burger

10oz Fresh Ground Angus Chuck, Green Leaf Lettuce, Tomato, Pickle, Grilled Red Onion...16.5
Add Cheese or Smoked Bacon...1.25 Each

Tuscan "Sliders"

Filet Medallions, Provolone Cheese, Oven-Roasted Tomato, Arugula, Sun-Dried Tomato Aioli, Herb Ciabatta...21

Kobe Burger

8oz Wagyu Beef Patty, Jack Cheese, Mixed Greens Tossed in Balsamic Vinaigrette, Tomato, Caramelized Onion, Garlic Aioli, Brioche Bun...18.5

SIGNATURE SIDES

All Signature Sides are Gluten-Free

Red Skin Mashed Potatoes...4 Jalapeño Grits...4 Wild Rice Pilaf...4 Mashed Parsnips...4
Rock Salt Baked Potato...6 Sautéed Spinach...5 Sautéed Brussels Sprouts with Bacon...7
Steamed Broccoli with Roasted Garlic Butter...7 Steamed Asparagus with Herb Aioli...7

GF - Gluten-Free

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

General Manager - Terry Cheung
Executive Chef - Pawel Marszalek