

DINNER

APPETIZERS

Bruschetta

Plum and Sun-Dried Tomatoes, Garlic, Basil, Arugula, Red Onion, Olive Oil, Tuscan Toast, Balsamic Glaze...11
Add Shrimp...4

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

Seared Ahi Tuna

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

Grilled Portobello Steak *Vegetarian Chef's Choice*

Topped with Artichoke, Spinach, and Brie Cheese, Served with Polenta and Spicy Marinara...13

Thai Chicken Lettuce Wraps

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

Sweet Chili Ginger Calamari

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

Jumbo Shrimp Cocktail

Cocktail Sauce, Lemon, Horseradish...21
Add Extra Shrimp...4 Dollars per Piece

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

ENTRÉE SALADS

Clubhouse Chopped Salad

Grilled Chicken, Romaine Lettuce, Hard-Boiled Egg, Bleu Cheese Crumbles, Grape Tomato, Cucumber, Avocado, Smoked Bacon, Fried Onion Straws, Tomato Shallot Dressing...17

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

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, Creole Ranch Dressing...22

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 & PRIME RIB

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

Filet Mignon

Center-Cut Tenderloin
8oz...39 12oz...49

New York Strip

14oz New York Sirloin...42

T-Bone

Two Steaks in One! NY Strip and Filet Mignon
18oz Cut...44

The Steak

20oz Bone-In Cowboy Ribeye
Dry-Aged for 45 Days...51

Slow-Roasted Prime Rib

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

**Add a 4oz Lobster Tail to Any Steak or Prime Rib Cut...15*

SEAFOOD

Orange Basil Salmon

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

Parmesan-Crusted Whitefish

Lake Superior Whitefish, Parmesan Cheese Crust, Cauliflower Risotto, Asparagus, Minced Shallot, Chopped Garlic, Roasted Red Pepper, Pesto Cream Sauce...31

Chilean Sea Bass

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

Simply Grilled Fish *GF*

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

Lobster and Shrimp Risotto

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

Seared Creole Scallops *Chef's Choice*

Sea Scallops Lightly Dusted in Cajun Spices, Cauliflower and Asparagus Cakes, Sautéed Spinach, Grilled Pineapple, Cajun Beurre Blanc, Balsamic Drizzle...35

Seafood Pasta

Sautéed Jumbo Shrimp and Sea Scallops, Pappardelle Pasta, Fresh Spinach, Minced Shallot, Chopped Garlic, Spicy Tomato Cream Sauce...35

FAVORITES

Vodka Pasta with Blackened Chicken

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

Chicken Piccata

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

Frenched Pork Chops

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

Black Bean Pasta *GF/Vegan*

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

Chicken Romano

Chicken Breast, Romano Cheese Crust, Garlic Herb Butter, Angel Hair Pasta...23
Served with Your Choice of House-Made Marinara or Spicy Vodka Tomato Cream Sauce

Jambalaya

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

Roasted Duck Breast *Chef's Choice*

Served with Whiskey Pomegranate Butter, Sautéed Spinach, and Fried Potato Wedges...32

SANDWICHES & BURGERS

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

Kobe Burger

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

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
Add an Extra Slider...8

SIGNATURE SIDES

Red Skin Mashed Potatoes...4 Baked Potato...6 Wild Rice Pilaf...4 Sautéed Spinach...5

Lobster Mac 'n Cheese...10 Steamed Asparagus with Herb Aioli...7

Steamed Broccoli with Garlic Butter...7 Sautéed Brussels Sprouts with Bacon...7

All Steaks, Prime Rib, Sides, and Items Denoted with a "GF" are Gluten Free | Consuming Raw or Undercooked Meats, Poultry, Eggs, or Seafood May Increase Your Risk of Foodborne Illness

General Manager - Terry Cheung
Executive Chef - Pawel Marszalek