## Easter at The Clubhouse

### APPETIZERS

**Bruschetta**  
Plum and Sun-Dried Tomatoes, Garlic, Basil, Arugula, Red Onion, Olive Oil, Tuscan Toast, Balsamic Glaze, Parmesan Cheese...12

**Bacon-Wrapped Scallops**  
Apricot and Harasaden Chutney, Baby Red Greens, Sweet Chili Vinaigrette...19

**Bourbon Chicken Empanadas**  
Three Empanadas Filled with Smoked Bourbon Chicken, Black Beans, Corn, Poblano, Red Bell Pepper, Jalepeno, Shoklot, and Cheddar Cheese - Garnished with Chimiurhut, Sracra, Balsamic Glaze, and Roasted Red Bell Pepper...15

**Flaming Spinach & Artichoke Dip**  
Served with Tri-Color Corn Tortilla Chips...14

**Seared Ahi Tuna**  
Sesame and Mustard Seed-Crusted Ahi Tuna Served Rare, Seared Ahi Tuna* and Roasted Red Bell Pepper...15

**Smoked Salmon Carpaccio**  
Cold-Smoked Atlantic Salmon, Hard-Boiled Egg, Plum Tomato, Arugula, Balsamic Vinaigrette, Red Onion, Capers, Goat Cheese Crema, Balsamic Drizzle, Basil-Infused Olive Oil...19

**Sweet Chili Ginger Calamari**  
Tossed in Seasoned Flour and Fried to a Golden Brown, Sweet Chili Ginger Sauce, Basil-Infused Olive Oil...17

### SOUPS & SIDE SALADS

**Lobster Bisque**  
Cup...8 Bowl...10

**Soup du Jour**  
Cup...5.5 Bowl...7.5

**House Salad GF**  
Mesclun Mix, Balsamic Vinaigrette, Grape Tomatoes, 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...10

### ENTRÉE SALADS

**Carne Asada Salad**  
Grilled Sirloin, Mesclun Mix, Romaine, Radicchio, Iceberg Lettuce, Tomato, Hard-Boiled Egg, White Cheddar Cheese, Black Beans, Corn, Tri-Color Corn Tortilla Chips, Avocado, Chimichurri, BBQ Ranch Dressing...19

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

### FOUR-COURSE PRIX FIXE

**54.95 PER PERSON**  
*Plus Tax and Gratuity

**SOUP**  
Lobster Bisque or Soup du Jour

**SALAD**  
House or Caesar

**ENTRÉE**  
Petite Filet Oscar  
6oz Center-Cut Filet Mignon, Jumbo Lump Crab Meat, Hollandaise Sauce, Deep-Fried Asparagus, Potato Croquettes  
or  
Lamb Chops  
Grilled to Perfection and Served over Cauliflower Parnispn Mash with Sautéed Baby Carrots, Green Pea Puree, and Pearl Onions Paached in Pomegranate Butter

**DESSERT**

*Sorbet Trio, Salted Caramel Crema Brûlée, Raspberry Cheesecake, or Chocolate Truffle Cake with Vanillan Bean Gelato

### STEAKS & PRIME RIB

**Filet Mignon**  
Center-Cut Tenderloin  
8oz...39  12oz...49

**New York Strip**  
14oz New York Strip...48

**Slow-Roasted Prime Rib**  
10oz...29  16oz...37

**Chilean Sea Bass**  
Cauliflower Asparagus Risotto, Romano Cheese, Garlic, Shallot, Green Onion, Miso Butter Sauce...41

**Lobster & Shrimp Risotto**  
Baked Lobster Tail, Shrimp, Fresh Spinach, Roma Tomato, Asago Cheese...34

### SEAFOOD

**Orange Basil Salmon**  
Atlantic Salmon, Orange Glaze, Red Skin Mashed Potatoes, Steamed Asparagus, Orange Beurre Blanc, Basil-Infused Olive Oil...30

**Simply Grilled Baramuadn**  
Served with Red Skin Mashed Potatoes and Steamed Asparagus...31

### FAVORITES

**Chicken Romano**  
Chicken Breast with a Romano Cheese Crust, Angel Hair Pasta with Garlic Herb Butter...24  
Served with Four Choice of Marinara or Spicy Vodka Tomato Cream Sauce

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

**Vodka Pasta with Blackened Chicken**  
Penne, Blackened Chicken Breast, Spicy Vodka Tomato Cream Sauce, Parmesan Cheese, Roasted Red Bell Pepper...27  
Substitute Shrimp...4

**14oz Bone-In Pork Chop**  
Red Skin Mashed Potatoes, Sautéed Spinach, Roasted Wild Mushrooms, Red Bell Pepper & Apple Chutney, Peppercorn Brandy Sauce...31

### SANDWICHES & BURGERS

**Tuscan “Sliders”**  
Filet Medallions, Provolone Cheese, Roasted Tomato, Arugula, Sun-Dried Tomato Aioli, Herb Ciabatta...22  
Add an Extra Slider...8

**Kobe Burger**  
Half Pound Wagyu Beef Patty, Jack Cheese, Mixed Greens Tossed in Balsamic Vinaigrette, Tomato, Caramelized Onion, Arugula, Brioche Bun...19

*Consuming Raw or Undercooked Meats, Poultry, Eggs, or Seafood May Increase Your Risk of Foodborne Illness

GF - Gluten-Free
**BEER**

**DRAFT**
- 3 Floyds Gumballhead
- Lagunitas IPA
- Stella Artois

**BOTTLE**
- Buckler (Non-Alcoholic)
- Coors Light
- Miller Lite
- Blue Moon
- Corona
- Amstel Light
- Heineken
- Lagunitas A Little Sumpin’ Sumpin’

**COCKTAILS**

- Old Fashioned
- Torched Cherry Red Sangria
- Sparkling White Sangria
- Moscow Mule
- Clubhouse Mai Tai
- Sunset Margarita
- Cool As A Cucumber
- Tipsy Gardener

**MARTINIS**

- Clubhouse Cosmopolitan
- Strawberry Blonde
- The Commuter
- Chocolate Ecsasy

**SPARKLING & CHAMPAGNE**

- Mionetto Prosecco, Brut, NV, Treviso, Italy
- Mionetto Prosecco, Rosé, NV, Treviso, Italy
- Kenwood “Tulupa”, Cuvée Brut, NV, Sonoma County
- Poema, Extra Dry, Cava, NV, Penedes, Spain
- Talttinger, Brut, NV, Reims, France
- Moët & Chandon Impérial, Brut, NV, Épernay, France
- Dom Pérignon, Brut, 2009, Épernay, France

**CHARDONNAY**

- Hess “Shiraz”, Unoaked, 2018, Monterey County
- Ferrari-Carano, 2018, Alexander Valley
- Sonoma-Cutrer, 2018, Russian River Ranches, 2018, Sonoma Coast
- Jordan, 2016, Russian River Valley
- Cakebread, 2018, Napa Valley

**SAUVIGNON BLANC**

- Joel Gott, 2019, California
- Tortoise Creek, 2018, Central Coast, California
- Kim Crawford, 2020, Marlborough, New Zealand
- Groth, 2018, Napa Valley
- Cakebread, 2018, Napa Valley

**PINOT GRIGIO**

- Caposaldo, 2019, Veneto, Italy
- Santa Margherita, 2019, Alto Adige, Italy

**INTERESTING WHITES**

- Sycamore Lane, White Zinfandel, NV, California
- Hirschbach & Söhne, Sweet Riesling, Germany
- Longridge “The Emily”, Chardonnay/Pinot Noir, 2018, South Africa
- Whispering Angel, Rosé, 2019, Provence, France

**RED WINE**

**PINOT NOIR**

- Meiomi, 2019, Monterey/Santa Barbara/Sonoma Counties
- King Estate, 2017, Willamette Valley
- Cuvasia, 2017, Camerons
- Sonoma-Cutrer, 2017, Sonoma Coast

**SANGRIA**

- Lime Juice, Hellfire Bitters, Cayenne Sugar Rim
- Lemon Juice, Simply Syrup, Raspberries, Mint
- Cruzan Black Cherry Rum, Hendrick’s Gin, St. Germain Elderflower Liqueur
- Clubhouse Vodka, Goslings Ginger Beer, Buffalo Trace Bourbon, Demerara Syrup
- Midori, Pineapple Juice, Orange Juice
- Blood Orange Bitters, Orange Peel, Ancho Reyes Ancho Chile Liqueur
- Cranberry Juice, Grenadine

**RED BLENDS**

- M. Chapoutier “Belleruche”, 2019, Côtes du Rhône, France
- Duckhorn “Decoy”, 2019, Sonoma County
- The Prisoner, 2019, Napa Valley

**INTERESTING REDS**

- Elsa Bianchi, Malbec, 2019, Argentina
- St. Francis Old Vines, Zinfandel, 2017, Sonoma County
- Longridge, Pinotage, 2017, Stellenbosch, South Africa

**WHITE WINE**

**YELLOW BLONDES**

- Lime Juice, Triple Sec, Orange Twist
- Strawberry Liqueur, Pineapple Juice

**COCKTAILS**

- Ketel One Orange Vodka, Pomegranate Juice
- Ketel One Citron Vodka, Pomegranate Juice, Lime Juice, Cranberry Juice
- Ketel One Orange Vodka, Lime Juice, Simple Syrup, Sugar Rim
- Ketel One Orange Vodka, Pomegranate Juice, Lemon Juice, Simple Syrup, Sugar Rim, Orange Twist

**MARTINIS**

- Godiva Dark Chocolate Liqueur, Clubhouse Vodka, Baileys Irish Cream, Chocolate Drizzle, Chocolate Cigarette