



DINNER MENU | FRIDAYS

FIRST TEE

SOUP OF THE DAY

CUP | BOWL

- AHI TUNA TOWER **GF**

marinated sushi grade ahi tuna, sushi rice, avocado, mango, fried wonton chips, wasabi coulis
- DIRTY MARTINI SHRIMP COCKTAIL (5)

olive-brined jumbo shrimp, gin and vermouth cocktail sauce
- KOBE BEEF SLIDERS (3)

white cheddar, garlic aioli, bacon jam, brioche bun

MEZZE TRIO **GF upon request**

hummus, tzatziki, whipped eggplant, served with grilled pita and veggie sticks

TIGER EYE AHI TUNA SUSHI ROLL

tempura fried, seaweed wrap, sticky rice, ginger, wasabi

THE GREENS

CAESAR SALAD

romaine, shaved parmesan, garlic croutons, caesar dressing

CALIFORNIA AVOCADO CAPRESE SALAD **GF**

mixed greens, sliced tomato, buffalo mozzarella, avocado fresh basil, olive oil, balsamic glaze

CHOPPED WEDGE SALAD **GF**

shredded iceberg, bacon, cherry tomatoes, avocado, bleu cheese crumbles

FRENCH SALAD

butter lettuce, frisee, watercress, tomato, haricot vert, kalamata olives, goat cheese crostini, champagne vinaigrette

RED, WHITE & BLEU SALAD **GF**

mixed greens, candied pecans, bleu cheese crumbles, red pears, white balsamic & vanilla bean vinaigrette

ADD ONS: **GF**

Chicken Breast

Ahi Tuna Steak - Salmon - Shrimp

Steak - Lobster Salad Meat 4 oz

HOUSE MADE PIZZA

- MARGHERITA – mozzarella, fresh basil, tomato
- PEPPERONI – mozzarella, pepperoni, garlic-infused olive oil
- BBQ CHICKEN – chicken, mozzarella, smoked gouda, BBQ sauce, cilantro, red onion

Split Plate Charge

GF = Gluten Friendly

CLUB CLASSICS

SERVED WITH SIDE SALAD AND WARM BREADSTICK

LOBSTER BUCATINI PASTA

lobster meat, shiitake mushrooms, spinach, garlic cream sauce, shaved parmesan

SHRIMP SCAMPI SPAGHETTI PASTA

sauteed shrimp, garlic lemon butter sauce

SPINACH & RICOTTA RAVIOLI

sauteed arugula and cherry tomatoes, fontina cheese sauce

CHEF’S SPECIALTIES

BONE-IN RIBEYE STEAK **GF**

12 oz, peppercorn sauce, choice of two sides

CHICKEN PARMIGIANA

10 oz, crispy breaded airline chicken breast, over garlic mashed potatoes, and green beans bundle

CHILEAN SEA BASS

served over lemon risotto, silky saffron cream sauce

FILET MIGNON

8 oz, rich whiskey pan sauce, sauteed wild trumpet and oyster mushrooms, choice of one side

GRILLED SKIRT STEAK FRITES

9 oz sliced skirt steak, shoestring fries, chimichurri sauce

KING SALMON FILET

garlic lemon butter sauce, quinoa and cauliflower rice, grilled asparagus

FISH & CHIPS

golden-fried cod, coleslaw, crispy fries, house tartar sauce

SIDES

- CAESAR SALAD
- CLUBHOUSE SALAD
- GARLIC WILTED SPINACH **GF**
- GRILLED ASPARAGUS **GF**
- LOADED BAKED POTATO **GF**
- SEASONAL VEGETABLES **GF**
- TRUFFLE FRIES **GF**
- WHIPPED POTATOES **GF**

SWEETS

- BUTTER CAKE – topped with vanilla ice cream
- CARROT CAKE
- CHOCOLATE PISTACHIO CHEESECAKE
- CHOCOLATE LAVA CAKE – topped with vanilla ice cream
- ICE CREAM SUNDAE – vanilla with sauces and toppings
- NEW YORK CHEESECAKE – with berry coulis
- TIRAMISU CAKE

Menu prices include 17% Member Service Charge