

Lunch Selections

Starters

ARTISAN CHEESE SAMPLER

Domestic and imported, house marinated olives, seasonal compotes or accompaniment, breads and crackers

Fifteen Dollars

AHI SASHIMI

Pepper crust, wasabi aioli, natural pickled ginger, soy sauce, edamame salad

Fourteen Dollars

FLATBREAD

Large lavash cracker, seasonal toppings. Please inquire with your server for today's seasonal selection

Fifteen Dollars

TRADITIONAL CAESAR SALAD

Petite romaine hearts, shaved parmesan cheese, anchovies, lemon, garlic crouton, Caesar dressing

Eight Dollars

Natural chicken breast - five dollars
Sauteed shrimp - seven dollars

Sandwiches come with a choice of sweet potato fries, french fries, cottage cheese or fresh fruit

CAPRESE SANDWICH

Fresh mozzarella, oven roasted tomatoes, baby arugula, basil pesto mayonnaise, multi-grain ciabatta

Eleven Dollars

SOUTHERN COBB SALAD

Fried chicken tenders, mixed field greens, tomatoes, spiced pecans, dried cranberries, jack cheese, polenta croutons, buttermilk ranch

Fourteen Dollars

SLIDER TRIO

American Kobe, aged white cheddar, crab cake, citrus aioli, pork tenderloin, maple-chipotle barbeque sauce, brioche buns

Sixteen Dollars

LUMP CRAB CAKES

Bread tuile, ancho puree and aioli, petite herb salad

Fifteen Dollars

DUCK QUESADILLA

Duck confit, smoked gouda, chipotle creme fraiche, pineapple orange salsa

Fifteen Dollars

CHEF'S SEASONAL SOUP

Please inquire with your server for today's selection

Six Dollars

BLUE CHEESE FRIES

Seasoned potatoes, Maytag blue cheese, cream, baby arugula

Seven Dollars

SHRIMP COCKTAIL

Jumbo shrimp, baby greens, spicy cocktail sauce

Fourteen Dollars

MEDITERRANEAN TRIO

Olive tapenade, white bean puree, roasted red pepper hummus, house made pita chips

Nine Dollars

SEASONAL HOUSE SALAD

Please inquire with your server for today's selection

Eight Dollars

Half Salad - Five Dollars

Mains

CLUBHOUSE BURGER

Half-pound Angus patty, vine-ripened tomato, butter lettuce, Bermuda onion, multi-grain roll

Twelve Dollars

NATURAL PORK TENDERLOIN

Spiced rub, onion marmalade, smoked gouda, arugula, chipotle aioli, hoagie roll

Twelve Dollars

AHI SALAD

Seared peppered ahi, wasabi edamame puree, baby greens, soy reduction, edamame herb salad, artisan bread, Asian vinaigrette

Fourteen Dollars

GRILLED PASTRAMI SANDWICH

Caramelized onions, swiss cheese, tarragon dijonnaise, hoagie roll

Twelve Dollars

NATURAL CHICKEN BREAST SANDWICH

Oven roasted tomato, wilted spinach, pine nuts, smoked mozzarella, hoagie roll, herb aioli

Twelve Dollars

BEEF DIP SANDWICH

Roasted prime rib, California jack, grilled onions, hoagie roll, au jus

Thirteen Dollars

WILD SALMON SALAD

Baby arugula, cultivated mushrooms, shallots, lemon pepper, pine nuts, citrus aioli, meyer lemon vinaigrette

Sixteen Dollars

We make every effort to serve organically grown vegetables and fruit and 100% natural, hormone free meats. We only serve seafood from sustainable sources, harvested by methods that do not harm the environment.

CHEF DE CUISINE - KATHLEEN VOJKOVICH-BOMBARD