Wednesday-May 27
BRAISED BEEF TIPS
Pearl Onions and Mushrooms, Roasted Red Potatoes, Seasonal Vegetables, Garden Salad, Rolls & Butter
Dinner for 2: $30++ | Dinner for 4: $56++ | Dinner for 6: $82++

Thursday-May 28
LEMON BUTTER SAUTEED RED SNAPPER
Lemon Coulis Drizzle, Cauliflower Mash, Seasonal Vegetables, Garden Salad, Garden Salsa & Pita Chips
Dinner for 2: $30++ | Dinner for 4: $56++ | Dinner for 6: $82++

Friday-May 29
BRAISED DUCK A’ L’ ORANGE
Almond Currant Pilaf, Seasonal Vegetables, & Garden Salad
Chefs Choice of Dessert
Dinner for 2: $30++ | Dinner for 4: $56++ | Dinner for 6: $82++

Saturday-May 30
PRIME RIB
Whipped Mashed Potatoes, Mixed Vegetables, Creamy Horseradish & Side Salad
Chef’s Choice of Dessert
$30++ Per Person

This Weeks Featured Wine
Montpellier Pinot Noir 2016 from Napa Valley, California $15++ Bottle
This wine possesses a charming red color that is playful with its fresh fruit and berry aromas.
The palate is rounded with fresh fruit and ends with a smooth finish

Orders must be made by 1 p.m. on the day of the pickup

All food and beverage purchases are subject to an automatic 10% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 0420 CA