Starters

FIRECRACKER SHRIMP
Crispy Shrimp tossed with Sweet Chili Aioli and Fresh Lime 15

CHICKEN WINGS
Choice of Plain or Buffalo 14

HUMMUS TRIO
Roasted Garlic, Basil Pesto, and Roasted Red Pepper 8

STEAK QUESADILLA
Grilled Steak, Onions, Peppers, and Cheddar Jack Cheese 14.50

Sandwiches

CANYON GATE CHEESE STEAK
Shredded Beef, Grilled Onions and Jalapeños
Served on a Toasted French Roll with American & Pepper Jack Cheese 15.50

CLASSIC BURGER
Fire Grilled Angus Beef topped with Lettuce, Tomato & Onion 14

TURKEY BURGER
Fire grilled with Pepper Jack Cheese, Chipotle Aioli topped with Lettuce, Tomato & Onion 12.50

CHICKEN CHIPOTLE WRAP
Grilled Chicken, Black Beans, Roasted Corn, Diced Tomatoes, Red Onion, Shredded Lettuce
Cheddar Jack Cheese, Chipotle Aioli, Wrapped in a Chipotle Tortilla 14.50

FRIED CHICKEN SANDWICH
Crispy House Battered Buttermilk Fried Chicken
Hot Sauce, Sliced Pickles, Lettuce, Tomato, Pepper Jack, Spicy Aioli 13.50

**Ask your server to substitute Boca Burger to any salad, wrap or burger**

Salads

BLACKENED SALMON SALAD
Seasonal Greens, Goat Cheese, Strawberries, Grape Tomatoes, Cucumbers, Honey Lime Vinaigrette Dressing 22

BBQ CHICKEN SALAD
Fresh Romaine Lettuce, Tomato, Black Beans, Corn, Cheddar Jack Cheese, Crisp Tortilla Strips
BBQ Ranch Dressing 13

JUMBO LUMP CRAB LOUIE
Little Gem Lettuce, Jumbo Lump Crab, Avocado, Cherry Tomato, Boiled Egg and Louie-Style Dressing 25

Favorites

NY STYLE PEPPERONI PIZZA
Imported Italian Pizza Dough, Classic Pizza Sauce, Pepperoni and Mozzarella Cheese 14

AHI TUNA POKE BOWL
Fresh Ahi Tuna, Cucumbers, Bean Sprouts, Avocado, Edamame Beans served over White Rice 15

LINGUINE AND CLAMS
Imported Clams, Smoked Bacon, Olive Oil, Garlic, White Wine, Tomato Concasse Tossed with Linguine Pasta 19.50

All food and beverage purchases are subject to an automatic 20% 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. The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.
White Wines by the Glass

**Brut**, Domaine Chandon - Napa Valley, California
$13.00

**Prosecco**, Cantine Maschio - Veneto, Italy
$13.00

$8.50

**Pinot Grigio**, Ecco Domani - Veneto, Italy
$7.50

**Pinot Grigio**, Seaglass - Central Coast, California
$8.50

**Sauvignon Blanc**, Kim Crawford - Marlborough, New Zealand
$11.00

**Sauvignon Blanc**, Napa Cellars - Napa Valley, California
$9.50

**Chardonnay**, Kendall-Jackson “Vinter’s Reserve” - Napa Valley, California
$9.50

**Chardonnay**, La Crema - Sonoma Coast, California
$14.00

**Chardonnay**, Sonoma-Cutrer - Sonoma Coast, California
$16.00

Red Wines by the Glass

**Pinot Noir**, La Crema - Sonoma Coast, California
$12.50

**Pinot Noir**, Benton-Lane - Willamette Valley, Oregon
$15.50

**Merlot**, Columbia Winery - Columbia Valley, Washington
$9.50

**Meritage**, Handsome Devil Winemaker’s Napa Valley, California
$8.50

**Malbec**, Terrazas de Los Andes “Altos del Plata” Mendoza, Argentina
$8.50

**Cabernet Sauvignon**, Sterling Vineyards - Napa Valley, California
$9.50

**Cabernet Sauvignon**, Justin - Paso Robles, California
$14.50

**Zinfandel**, Ravenswood “Zen of Zin” - Sonoma, California
$11.00

Specialty Cocktails

**Peach “Tee” Mule**
Absolute Peach Vodka, Triple Sec, Lime Juice and Ginger Beer
10

**Lemon Drop Martini**
Grey Goose Le Citron, Sweet & Sour, Lemon Juice served up with a Sugar Rim
11

**Four Rose Manhattan**
Four Roses “Single Barrel” Bourbon, Carpano Antica Formula Vermouth, Angostura Bitters
12

**Sweet Basil Margarita**
Fresh Basil Simple Syrup, AsomBrosa “La Rose” Reposado Tequila, Sweet & Sour served with a Salt Rim
11