Small Plates

**Jonah Crab Claws**
Chilled Jonah Crab with whole Grain Mustard Sauce and Tobiko Caviar 18

**Hummus Trio**
Roasted garlic, basil pesto & roasted red pepper 8

**Maryland Jumbo Lump Crab Cake**
Whole Grain Mustard Remoulade, Sonoma Field Greens 14

**Chili Miso Fries**
Wedge Cut Crinkle Fries Tossed in Chili Miso, Drizzled with Sriracha Aioli 10

**Beef Empanada**
Black Angus Beef, Seasoned Bell Peppers, Onions, Garlic, Jalapeno, Accompanied with Chimichurri Sauce 14

**Firecracker Shrimp**
Crispy shrimp tossed with sweet chili aioli and lime, served with ranch dipping sauce 15

Big Plates

**Dry Aged NY Strip**
Served with Yukon gold mashed potatoes, seasonal vegetables and lemon-herb compound butter 37

**Togarashi-Seared Tuna Salad**
Mixed greens, sesame Thai chili vinaigrette, Mandarin oranges, sesame seeds and crisp wontons 38.50

**Blue Cheese Filet Mignon**
Glazed with blue cheese butter and served with Yukon gold mashed potatoes and seasonal vegetables 37

**Jumbo Lump Crab Louie**
Little gem lettuce, Jumbo Lump crab, avocado, cherry tomato, boiled egg and louie-style dressing 25

**Classic Burger**
Fire-grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 14

**Blackened Salmon Salad**
Seasonal Greens, Goat Cheese, Strawberries, Grape Tomatoes, Cucumbers, Honey Lime vinaigrette 22

**Dover Sole Milanese**
Lightly Breaded Sautéed Dover Sole, Rice pilaf and seasonal vegetables Topped with a White Wine Sauce 31

Themed Dinners

**Wednesday: 14 oz Bone in Veal Chop**
14 oz. Grilled Veal Chop Served with Mashed Potatoes and Fresh Vegetables 42

**Thursday: Prime Rib Night**
Slow roasted herb prime rib with rosemary au jus, served with a baked potato and seasonal vegetables 45

**Friday: King Crab Leg Night**
1# Steamed Red King Crab Legs Alongside Rice Pilaf and a Corn Cobette 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

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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

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Specialty Cocktails

**Peach “Tee” Mule**
Absolute Peach Vodka, Triple Sec, Lime Juice and Ginger Beer
$10.00

**Lemon Drop Martini**
Grey Goose Le Citron, Sweet & Sour, Lemon Juice served up with a Sugar Rim
$11.00

**Four Rose Manhattan**
Four Roses “Single Barrel” Bourbon, Carpano Antica Formula Vermouth, Angostura Bitters
$12.00

**Sweet Basil Margarita**
Fresh Basil Simple Syrup, AsomBrosa “La Rose” Reposado Tequila, Sweet & Sour served with a Salt Rim
$11.00