

## *Small Plates*

### **CRISPY ZUCCHINI CHIPS**

ROASTED GARLIC & LEMON AIOLI

### **PORK & VEGETABLE POTSTICKERS**

SWEET CHILI TERIYAKI SAUCE

### **DUNGENESS CRAB CAKES**

ROASTED RED PEPPER AIOLI, ARUGULA & PICKLED ONIONS

### **BUTCHER'S BLOCK**

PARMA PROSCIUTTO, MT. TOWNSEND SEASTACK, ROGUE SMOKED BLEU,  
MARINATED OLIVES, & FRIED MARCONA ALMONDS

### **AHI POKE MARTINI**

SAMBAL, SESAME OIL, GINGER & GREEN ONIONS  
SERVED WITH SESAME WONTON CHIPS

### **TOGARASHI CRUSTED CALAMARI**

KEY LIME THAI CHILI AIOLI & CRISPY BASIL

### **SERRANO NACHOS**

TRI-COLORED CHIPS, PEPPER JACK CHEESE, SPICY CHICKEN, TOMATOES,  
ONIONS, PICKLED JALAPEÑOS, HOUSE SALSA & GUACAMOLE

## *From The Garden*

### **SEASONAL SERRANO SALAD**

ARCADIAN MIXED GREENS, CANDIED WALNUTS, FRESH PEACHES,  
BLEU CHEESE CRUMBLES & OUR HOUSE BALSAMIC VINAIGRETTE

SMALL

LARGE

ADD CHICKEN

ADD SALMON OR PRAWNS

ADD 4 OZ. STEAK FILET

### **HOUSE CAESAR SALAD**

CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING, HERBED CROUTONS  
& PARMESAN CHEESE

SMALL

LARGE

ADD CHICKEN

ADD BLACKENED SALMON OR PRAWNS

ADD 4 OZ. STEAK FILET

### **ICEBERG WEDGE SALAD**

BABY ICEBERG LETTUCE, BLEU CHEESE DRESSING, APPLEWOOD SMOKED  
BACON, CHERRY TOMATOES & THINLY SLICED RED ONIONS

### **CRAB & BAY SHRIMP LOUIS**

CRISP ROMAINE, CUCUMBER, TOMATO, AVOCADO,  
ASPARAGUS, HARD-BOILED EGG & THOUSAND ISLAND DRESSING

### **COBB SALAD**

CHOPPED SALAD WITH TURKEY BREAST, AVOCADO, BLEU CHEESE CRUMBLES,  
BACON, HARD-BOILED EGG, TOMATO & CHOICE OF DRESSING

### **HEIRLOOM TOMATO & BURATTA SALAD**

PESTO, BALSAMIC REDUCTION & LEMON SEA SALT

### **GRILLED SKIRT STEAK SALAD**

TOMATOES, AVOCADO, QUESO FRESCO, TORTILLA STRIPS  
& COCONUT-LIME DRESSING



## *Soups*

### **TEXAS CHILI**

CUP

BOWL

### **“CHILLED” SOUP DU JOUR**

CUP

BOWL

### **NEW ENGLAND STYLE**

#### **CLAM CHOWDER**

CUP

BOWL

## *Wellness Options*

*Enjoy these vibrant healthy dishes introduced by Jiva Wellness.*

*These hand picked recipes are delicious and great for detoxing,  
rejuvenating and uplifting the body and mind*

### **SUMMER SLIMMING SOUP**

COCONUT CURRY SOUP WITH TOASTED ALMONDS

CUP

BOWL

### **CARROT & ARUGULA SALAD**

STRAWBERRIES, TOASTED PINE NUTS, GOAT CHEESE  
& LEMON DIJON DRESSING

### **ALMOND CRUSTED ALASKAN HALIBUT**

QUINOA & KALE TABBOULEH, STEAMED BABY CARROTS  
& CASHEW TZATZIKI

## *Specialty Tea*

### **SUMMER REFRESHER BLEND**

IMPROVES METABOLISM

## *Light Entrees*

### **GRILLED SALMON**

SALMON WITH GRILLED ASPARAGUS &  
LEMON WEDGES

### **4 OZ PORTIONS OF ONE OF THE FOLLOWING:**

STEAMED FISH OF THE DAY

FILET MIGNON

GRILLED CHICKEN BREAST

GRILLED PRAWNS (5)

### **WITH CHOICE OF ONE OF THE FOLLOWING:**

QUINOA

SAUTEED GARLIC SPINACH

ROASTED MIXED VEGETABLES

FINGERLING POTATOES

GARLIC KALE



# *Clubhouse Casual*

*Served All Day*

## **CHEF'S SIGNATURE BURGER**

HOUSE GRIND HANDMADE 8 OZ PATTY GRILLED,  
CHOICE OF CHEESE, LETTUCE, PICKLE CHIPS,  
TOMATO, ONION & BACON

## **PRIME RIB FRENCH DIP**

THIN SLICED PRIME RIB & MELTED SWISS  
ON A HOAGIE ROLL,  
WITH A SIDE OF CREAMY HORSERADISH & AU JUS

## **TURKEY & HAM CLUB SANDWICH**

TURKEY, HAM & BACON WITH MAYO, LETTUCE & TOMATO  
PILED HIGH ON TOASTED SOURDOUGH

## **PEPPERONI PIZZA**

MOZZARELLA & PEPPERONI

## **CHICKEN & SUMMER SQUASH PIZZA**

FRESH MOZZARELLA, ARUGULA & LEMON ZEST

## **CRISPY FRIED CHICKEN BASKET**

SERVED WITH CHOICE OF SIDE

## **SERRANO TACOS**

SPICY CHICKEN, TOMATOES, SHREDDED LETTUCE,  
PEPPER JACK CHEESE, CILANTRO & CORN TORTILLAS  
SIDE OF HOUSE SALSA & GUACAMOLE  
SUB AHI

## **PRAWN PASTA AL POMODORO**

SEARED PRAWNS, FRESH LINGUINE PASTA, POMODORO SAUCE,  
CHERRY TOMATOES & FRIED LEEKS  
(GLUTEN FREE PASTA AVAILABLE)

## **FISH & CHIPS**

PANKO CRUSTED COD FILET,  
TARTAR SAUCE & FRENCH FRIES

## **TEQUILA CHICKEN SOUTHWEST SWEET POTATO STIR-FRY**

DINO KALE, BLACK BEANS, AVOCADO  
SQUASH & JALAPENO WITH GRILLED TEQUILA  
LIME CHICKEN BREAST

## **PHILLY CHEESE STEAK SLIDERS**

SLICED FILET MIGNON, ONIONS, PEPPERS, PROVOLONE  
CHEESE & TRUFFLE MAYO. CHOICE OF SIDE



## *Dinner Entrees*

*Offered Wednesday - Sunday at 5pm*

### **CHICKEN SCHNITZEL**

FINGERLING POTATOES, GRILLED BROCCOLINI  
& DIJON-CAPER SAUCE

### **GRILLED DRY AGED 14 oz. NEW YORK**

MASHED POTATOES, GREEN BEANS ALMONDINE  
& BRANDY PEPPERCORN SAUCE

### **STUFFED MARY'S NATURAL CHICKEN BREAST**

BRIE & LEEK STUFFING, ROASTED PATTYPAN SQUASH,  
FINGERLING POTATO RAGU WITH CHIMICHURRI SAUCE

### **LEMON GARLIC GRILLED JUMBO SHRIMP**

SWEET CORN & TRUFFLE RISOTTO, POACHED ASPARAGUS  
& ROASTED CHERRY TOMATOES

### **HARISSA SPICED PORK TENDERLOIN**

ROASTED FINGERLING POTATOES, SWISS CHARD  
& APRICOT CHUTNEY

### **PAN SEARED CHILEAN SEA BASS**

THYME-GOAT CHEESE POLENTA CAKES, WILTED SPINACH  
& LEMON BEURRE BLANC

### **BACON WRAPPED FARM RAISED STURGEON**

ROASTED ROOT VEGETABLES, GRILLED ASPARAGUS  
& SAUCE CHORON

### **CERTIFIED ANGUS FILET MIGNON**

MASHED POTATOES, RED WINE DEMI  
& VEGETABLES

### **GRILLED FLAT IRON STEAK**

MASHED POTATOES, ROASTED GARLIC PUREE,  
CHARRED ROMANESCO  
& PORT WINE-MUSHROOM REDUCTION

*Thank you for dining with us!*