

# DINNER



## STARTERS

### Bruschetta

Heritage Tomato, Basil, Saba Vinegar. **\$15**

### Fried Calamari

Lemon Truffle Aioli, Grilled Lemon. **\$13**

### Black Mussels

Garlic White Wine Sauce, Crusty Bread. **\$12**

### Colossal Shrimp Cocktail (3PC)

Cocktail Sauce, Lemon, Tabasco. **\$17**

### Wagyu Beef Meatball

Ricotta, Pesto. **\$16**

## SOUPS- **Cup \$6 | Bowl \$8**

### Roasted Butternut Bisque

Crème Fraîche, Toasted Pepitas.



### Soup of the Day

Please ask your server.

### Beef Chili or Tomato Basil

Available Every Day.

## MEMBER FAVORITES

### Fall Vegetable Sauté

Butternut Risotto. **\$25**

### \*Pan Seared Monkfish

Sweet Potato Gnocchi, Bacon,  
Peas, Truffle. **\$30**

### Chicken Cordon Bleu

Joyce Farms Chicken Breast, Prosciutto,  
Swiss Cheese, Bucatini Alfredo. **\$32**

## SALADS

### House

Locust Basin Farms Greens, Heirloom Cherry Tomatoes,  
English Cucumber, Carrot Ribbons, Choice of Dressing. **\$12**

### Caesar

Romaine, Parmesan, Brioche Croutons,  
Cracked Pepper, Caesar Dressing. **\$12**

### Wedge

Baby Iceberg, Bacon, Red Onion, Heirloom Tomato,  
Blue Cheese, Blue Cheese Dressing. **\$13**

### Greek

Romaine, Kalamata Olives, Bell Peppers, Banana Peppers,  
Red Onions, Heirloom Tomatoes, Feta Cheese, Pita Croutons,  
Tzatziki Dressing. **\$14**

ADD: \*Ahi Tuna **\$7** | \*Salmon **\$7** | Shrimp **\$7**  
Chicken **\$5** | \*Grilled Tenderloin **\$6**

**Dressings:** Buttermilk Ranch, Balsamic, Caesar, Italian,  
Blue Cheese, Honey Mustard, 1000 Island, Tzatziki,  
Champagne Vinaigrette

## FROM THE GRILL

Choice of Two Seasonal or Signature Sides

## FROM THE SEA

\*Oven Roasted Halibut.....**\$37**

\*Pan Seared Arctic Char.....**\$32**

\*Grilled Swordfish.....**\$34**

Baked Jumbo Lump Crab Cake.....**\$28**

## FROM THE LAND

Pan Roasted (1/2) Game Hen.....**\$35**

Oven Roasted Pork Tenderloin (8oz).....**\$40**

\*Pan Seared Prime Filet (7oz).....**\$46**

\*Grilled Prime Ribeye (14oz).....**\$50**

### Sauces (+\$1):

Lemon Butter, Teriyaki, Tartar, Red Wine Demi,  
Creamy Horseradish

(Table Sides - \$6)

## SEASONAL

Potato Purée / Crispy Brussels Sprouts  
Asparagus / Pesto Risotto

## SIGNATURE

Garlic Broccolini / Cheese Tortellini  
Roasted Sweet Potato



Please ask our Culinary Team about special items that may not be listed.

18% Gratuity Added to All Transactions. Please Inform Server or Manager of Any Allergies or Special Requests.

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness.\*