



Salads

Grilled Steak Salad

Romaine, chopped tomatoes, cucumbers, tortilla strips, cheddar cheese w/ choice of dressing GF \$14

Luncheon Caesar Salad

GFOR \$7.50
or with
grilled Chicken Breast \$11
grilled Salmon \$15
grilled Blackened Shrimp \$15

Grilled Salmon Salad

baby greens and Romaine lettuce with pecan pralines, mango, fresh berries and honey-basil pecan dressing GF \$16

Wc Char Chicken Salad

bibb and romaine lettuce, blue cheese, pecans, dried cherries and orange segments served with a raspberry poppyseed dressing GF \$13.

Mulligan Salad Plate

fresh chicken or tuna salad with fresh fruit GF \$11 smaller \$9.50

Tuscan Panzanella* Salad

seared Tuna with fresh tomatoes, (heirloom tomatoes if in season) cucumbers, red onion, mozzarella, capers and herbs, toasted whole grain bread and red wine vinaigrette \$17

Bar Food

Wing Dings Plain or Hot

6/ \$7.00 12/ \$10.50
Blue Cheese, Honey Mustard
BBQ or Ranch Dressing

Chicken Fingers \$4.50

Blue Cheese, Honey Mustard
BBQ or Ranch dressing

Drakes Batter Mushrooms \$4.25

Cheese Sticks \$3.25

Marinara Sauce

Drake's Batter Onion Rings \$4.00

CREDIT CARDS

The club accepts Visa and Mastercard from Guests of Members

The Club automatically adds 15% service charge (tip) which is pooled.

Extra gratuity which goes to the server may be added.

Sandwiches

Muffuletta Sandwich

New Orleans style ham, salami capicola, sopressatta topped with an olive artichoke relish and provolone cheese on a sourdough focaccia \$12.

Asparagus Melt Sandwich

Breast of Turkey, asparagus, Swiss cheese, 1000 Island dressing and griddled on white bread \$10.

Patty Melt

Beef burger on toasted rye bread with Swiss Cheese and sautéed onions. \$10.

Pacific Turkey Burger

Pineapple hoisin sauce on a Hawaiian Bun \$10

Black Russian Sandwich

Sliced tomato, corned beef, turkey, Swiss cheese. Broiled open faced on dark rye bread flavored with Russian dressing. \$11.

Vegetarian Burger

black bean- corn patty with avocado, tomato and a cilantro lime sour cream on a Hawaiian Bun \$10

Reuben

sliced corned beef, sauerkraut, 1000 island, and Swiss cheese on rye bread. \$9

Gyro Tzatziki

lamb and beef on a pita fold with cucumber yogurt sauce, onion and tomato \$9

Grilled Chicken

Quesadilla

fresh pico, lime sour cream, cheddar jack cheese and guacamole \$11

Chicken

Croissant Sandwich

char grilled with bacon \$10.50

Char Grilled Beefburgers *

top with: American, Cheddar, Swiss, or Bleu Cheese; sautéed mushrooms, bacon or sautéed onions \$9

Wine list

White Dinner Wines

bin
Chardonnay
12 Sonoma-Cutrer Russian River (Ca.) 32.00
23 Kendall Jackson 8.25 / 31.00
16 Rombaurer 55.00

Pinot Grigio

22 Santa Margherita Pinot Grigio 36.00

Select White Wines

18 Dark Horse Chardonnay 22.00
10 Villa Maria Sauv Blanc (NZ) 32.00
21 Cloudy Bay Sauv. Blanc (NZ) 40.00

Red Dinner Wines

bin
Cabernet
43 Greg Norman cab-merlot 9.50 / 38.00
61 Sterling Napa Valley 39.00
62 Caymus 110.00

Merlot

58 Duckhorn 67.00

Pinot Noir

35 Argyle Willamette Valley Oreg 36.00
64 Acacia Carneros-Napa (Ca) 40.00

Select Red Wines

46 Dark Horse Cabernet 22.00
45 Dark Horse Big Red 22.00
70 La Posta Malbec 8.75 / 33.00
72 Menage a Trois 7.75 / 28.00
44 Milton Park Shiraz 8.25 / 32.00

Champagne and Sparkling Wines

	split / bottle
Korbel	\$7.00
Michelle Brut NV (Washington)	26.00
Cooks Extra Dry (California)	24.00
Veuve Clicquot	90.00
Chandon Bruit (California)	36.00
Tosti Asti Spumante	6.00 / 25.00

Available Beer

Amstel Light	Bass Ale	Becks
Bells Ales	Oatsmobile	Two Hearted
	Blue Moon	
Bud	Bud Light	Bud Lime
Coors	Coors Light	Coors Light 16 oz can
	Corona	Corona Light
	Guinness Draught	Stout
Heineken	Heineken Light	Killian Irish Red
	Labatt	Labatt Light
	Michelob Ultra	
	Miller Light 16 oz can	MGD 64
	New Castle Brown Ale	Sam Adams
	Draft of the Season	
	Odouls Amber NA	
	Stella	Fat Tire
	Huma Lupa Licious	IPA