

# DINNER MENU

## APPETIZER

### SPICY TUNA POKE AND AVOCADO WONTON CUPS 20

Wonton Cups, Ahi Tuna, Soy Sauce, Sesame Oil, Scallions, Jalapeno, Red Onion, Avocado, Sriracha Mayo Sauce

## SALAD

### BBQ CHOPPED SALAD 16

Chopped Romaine, Corn, Black Beans, Cherry Tomatoes, Cucumber, Scallions, Fried Tortilla Strips, BBQ Ranch Dressing

*Add seared/blackened salmon +12,*

*sesame tuna +12,*

*fried/grilled/blackened shrimp +10,*

*fried/grilled/blackened chicken +10,*

*pan seared tofu +8*

## MAIN COURSES

COMES WITH SIDE SALAD AND DINNER ROLL

### RISOTTO STUFFED PEPPERS WITH PESTO BASIL SAUCE (VG) 18

Red Bell Peppers, Arborio Rice, Mushrooms, Onions, Shredded Carrots, Tomatoes, Pesto Basil Sauce

### RIBEYE STEAK WITH CREAMY HORSERADISH SAUCE AND HASSELBACK POTATOES (GF) 40

12oz Ribeye Steak, Creamy Horseradish Sauce, Garlic and Herb Compound Butter, Yukon Gold Potatoes, Sautéed Green Beans

### CHILEAN SEA BASS WITH RED WINE SAUCE (GF) 48

6oz Chilean Sea Bass, Mash Potatoes, Red Wine Sauce, Sautéed Green Beans

### GRILLED CAPRESE CHICKEN WITH ORECCHIETTE PASTA 24

Grilled Chicken, Lightly Sauced Marinara Orecchiette Pasta, Cherry Tomatoes, Spinach, Fresh Mozzarella, Balsamic Drizzle, Chiffonade Basil

### PAN SEARED DUCK WITH BLACKBERRY COMPOTE (GF) 34

6oz Duck Breast, Blackberry Compote, Mash Potatoes, Grilled Whole Tri-Colored Carrots



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
7% Tax and 20% Service Charge added to all checks. \$25 non-member fee per person.*