

Club Bar & Grill

First Courses

Black Bass Ceviche with Jicama, Avocado, Red Onion and Chipotle Orange Sauce
\$13.95

Creamed Potato Soup with Corn and Shitake Fritters, Chive Oil, Beet Oil
\$8.95

Warm Tomato and Mozzarella Tower, Micro Arugula, 25 Year Old Balsamic
\$12.95

Salad of Warm Goat Cheese, Candied Pine Nuts and Sun Dried Cranberries
Honey Vinaigrette
\$11.95

Pan Seared Jumbo Lump Crab Cake, Remoulade Sauce, Fried Capers, Tomato Salsa
\$15.50

White Asparagus Salad with Shaved Truffles and Micro Greens
\$12.95

Seared Sashimi Tuna and Seaweed Salad with Orange Soy Oil
\$14.95

Entrees

Mirin Sake Salmon with Baby Bok Choy and Black Rice,
Mandarin Orange Cognac Sauce
\$25.95

Prime New York Sirloin with Gorgonzola Butter, Potato Onion Cake, Asparagus,
Shallot Marmalade
\$32.95

Cachaca Marinated Tuna, Avocado Hollandaise, Quinoa Salad
\$28.95

Seared Muscovy Duck Breast, Savory Potato Cake, Foie Gras, Root Vegetable Sauté,
Natural Jus
\$27.95

Roasted Amish Chicken Breast with Onion Thyme Bread Pudding, Haricots Vert,
Chicken Jus
\$21.95

Pumpkin Seed Crusted Sea Scallops with Butternut Squash Risotto and Zinfandel Vinaigrette
\$26.95

Pan Seared Chilean Sea Bass with Tri-Colored Orzo, Shrimps and Scallops
Saffron Lobster Broth
\$29.95

Beef Short Ribs with Horseradish Cream, Yukon Gold Potatoes and Vegetables
\$22.95

Pan Seared Prime Filet Mignon, Wild Mushroom Ragout and White Truffle Mashed Potatoes,
Natural reduction
\$32.95