

# THE CLUB BAR AND GRILL

## Bar Menu

### **Colossal Shrimp Cocktail**

Green Goddess and Orange Cocktail Sauce

18

### **Blue Hubbard Squash Soup**

Smoked Scallop, Curried Crème Fraiche

11

### **Baby Arugula Salad**

Duck Prosciutto, Yam Croutons, Sultanas, Maple, Vinaigrette

14

### **Kobe Sliders**

Caramelized Onions, Cheddar, Truffle Butter

16

### **Crab Cake Sliders**

Plum Tomatoes, Garlic Mayonnaise

15

### **Crispy Shrimp Flatbread**

Shrimp, Fig, Gorgonzola, Balsamic Reduction

15

### **Crispy Goat Cheese Flatbread**

Goat Cheese, Roasted Garlic, Red Peppers

12

### **Roast Prime Rib Sandwich**

Roasted Red Peppers and Onions, Horseradish Cream, House Fries

16

### **Balsamic Chicken Sandwich**

Fresh Mozzarella, Oven Roasted Tomatoes, Mesclun Salad

14

THE CLUB BAR AND GRILL  
**Dinner Menu**  
*1 of 2*

**First Courses**

**Beef Carpaccio**

Minted Pistachio Pesto, Black Truffled Sea Salt, Smoked Olive Oil

17

**Pan Seared Jumbo Lump Crab Cake**

Remoulade Sauce, Fried Capers, Tomato Salsa

17

**Spiced Ahi Tuna**

Tempura Asparagus, Avocado Puree, Edamame, Mango Salsa

16

**Baby Arugula Salad**

Duck Prosciutto, Yam Croutons, Sultanas, Maple Vinaigrette

14

**Chilled Truffled Lobster Salad**

Apple Cider Vanilla Reduction

19

**Mixed Baby Greens**

Shaved Golden beets, Pumpernickel Croutons, Blood Oranges, Robiola Cheese,  
Fresh Horseradish, Campari Vinaigrette

13

**Seared Sea Scallop**

Clams, Cauliflower Mousse

16

**Blue Hubbard Squash Soup**

Smoked Scallop, Curried Crème Fraiche

11

THE CLUB BAR AND GRILL  
**Dinner Menu**  
*2 of 2*

**Entrees**

**Leek Crusted Red Snapper**

Pancetta Chip, Cauliflower Mash, Baby Artichokes

27

**Seared Sea Scallops**

Chive Mashed, Lobster Chowder Sauce

28

**Brandt Farms Prime New York strip steak**

Dolce Gorgonzola Butter, Olive Oil Mash, Grilled Asparagus

36

**Seared Dorade**

Snow Pea & Black Trumpet Mushroom Sauté, Micro Green Salad, Caviar Butter Sauce

28

**Niman Ranch Pork Porterhouse**

Dijon Spaetzle, Braised Apples, Napa Cabbage

28

**Truffle Stuffed Air Chilled Chicken**

Pearl Onions, Brussel Sprouts, Roasted Crimini Mushrooms,

Baby Arugula & Olive Oil Mash, Madeira Jus

24

**Braised Lamb Shank**

Homemade Spinach & Goat Cheese Gnocchi

27

**Olive Oil Poached Halibut**

Herbed Olive Crust, Cumin Scented Pureed Lentils

29

**Farm Raised Striped Bass**

Fingerling Crust, Fennel Compote, Red Wine Reduction

26

**Seared Brandt Beef Filet**

Celeriac Gratin, Herb Scented Cabernet Sauce, Baby Vegetables, Port Glaze

37

# THE CLUB BAR AND GRILL

## Wine Selections

### *1 of 2*

#### Sparkling

	<i>Bottle</i>	<i>Glass</i>
<i>Marquis De Perlade, Sigolsheim, France NV</i>	35	7
<i>Veuve Clicquot, Brut Yellow Label, Champagne NV</i>	95	
<i>Moet &amp; Chandon "Dom Perignon," 1999 Champagne</i>	210	

#### White

	<i>Bottle</i>	<i>Glass</i>
<i>Pinot Grigio                      Santi, Venezia, Italy</i>	34	9
<i>Pinot Grigio                      Santa Margherita, Alto Adige, Italy</i>	45	14
<i>Sauvignon Blanc                  Artesa Reserve, Napa Valley, CA</i>	37	
<i>Sauvignon Blanc                  Matanzas Creek, Sonoma Valley, CA</i>	39	
<i>Riesling                              Chateau St. Michelle "Eroica," Woodinville, WA</i>	45	12
<i>Gewurztraminer                  Navarro "Dry," Anderson Valley, CA</i>	36	
<i>Chardonnay                        Yellow Tail, Southeastern Australia</i>	25	7
<i>Chardonnay                        Simi, Napa Valley, CA</i>	34	9
<i>Chardonnay                        Sonoma Cutrer, Russian River, CA</i>	40	11
<i>Chardonnay                        Grgich Hill, Napa Valley, CA</i>	65	
<i>Chardonnay                        Cakebread Napa Valley, CA</i>	75	
<i>White Blend                        Caymus "Conundrum," Napa Valley, CA</i>	50	

# THE CLUB BAR AND GRILL

## Wine Selections

### 2 of 2

#### Red

		<i>Bottle</i>	<i>Glass</i>
<i>Pinot Noir</i>	<i>Kendall Jackson "Vintner's Reserve," CA</i>	35	
<i>Pinot Noir</i>	<i>Steele, Carneros, CA</i>	48	12
<i>Pinot Noir</i>	<i>La Crèma, Russian River Valley, CA</i>	53	15
<i>Merlot</i>	<i>Yellow Tail, Southeastern Australia</i>	25	7
<i>Merlot</i>	<i>Rutherford Hill, Napa Valley, CA</i>	34	
<i>Merlot</i>	<i>Kunde, Sonoma, CA</i>	38	10
<i>Merlot</i>	<i>Markham, Napa Valley, CA</i>	55	14
<i>Merlot</i>	<i>Matanzas Creek, Sonoma, CA</i>	68	
<i>Meritage</i>	<i>Cosentino "The Poet," Napa Valley, CA</i>	89	
<i>Cabernet Sauvignon</i>	<i>Simi, Alexander Valley, CA</i>	40	11
<i>Cabernet Sauvignon</i>	<i>Ferrari-Carano, Alexander Valley, CA</i>	55	
<i>Cabernet Sauvignon</i>	<i>Jordan, Alexander Valley, CA</i>	74	19
<i>Cabernet Sauvignon</i>	<i>Stags Leap "Artemis," Napa Valley, CA</i>	85	
<i>Cabernet Sauvignon</i>	<i>Simi Reserve, Napa Valley, CA</i>	98	
<i>Cabernet Sauvignon</i>	<i>Rubicon Estate "Cask," Rutherford, CA</i>	106	
<i>Cabernet Sauvignon</i>	<i>Silver Oak, Napa Valley, CA</i>	155	
<i>Cabernet Sauvignon</i>	<i>Opus One, Napa Valley, CA</i>	240	
<i>Sangiovese</i>	<i>Ruffino "Riserva Ducale," Chianti Classico, Italy</i>	75	
<i>Zinfandel</i>	<i>Ridge "Lytton Springs," Sonoma, CA</i>	68	

#### Rangers Legends

		<i>Bottle</i>	<i>Glass</i>
<i>Chardonnay</i>	<i>Wayne Gretzky "Unoaked," Ontario</i>	33	9
<i>Chardonnay</i>	<i>Rod Gilbert, CA</i>	28	7
<i>Merlot</i>	<i>Wayne Gretzky, Niagara Peninsula</i>	33	9
<i>Cabernet Sauvignon</i>	<i>Mike Richter, CA</i>	28	7