



APPETIZERS

NACHOS **GF**

fresh tortilla chips, aged cheddar cheese sauce, diced tomatoes, chives, black beans, olives, red onions, sliced jalapenos 10 add chicken or steak \$5

TEMPURA ONION PETALS

red & white onion sections, delicate batter, roasted jalapeno ranch sauce 10

VEGETABLE EGG ROLLS

asian style vegetables wrapped in a crispy shell, plum dipping sauce 12

CRAB CAKES

red crab, leg and claw lump crab meat, panko crumbs, golden fried, lemon aioli 15

COCONUT PRAWNS

five coconut crusted prawns, crispy rice noodles, lemongrass chili sauce 14

CALAMARI

crispy fried squid tubes & tentacles, seasoned flour, lemon aioli 14

PRAWN COCKTAIL **GF**

chilled super jumbo prawns, zesty cocktail sauce, shaved lemon \$3 per shrimp

DIVER SCALLOPS **GF**

six ounces of pan seared large scallops, passionfruit beurre blanc, sautéed spinach 15

SALADS

add chicken 5 | salmon or steak 9

CLUB CLASSICS

House Salad or Caesar Salad 7 | 12

SICILIAN SALAD

watercress, burrata cheese, heirloom tomato, extra virgin olive oil, fried capers, red wine black olive vinaigrette 13

SOUTHWESTERN WEDGE **GF**

botavian red leaf, diced chicken, black bean pico, fire roasted corn, crispy tortilla strips, black olives, queso fresco, ancho ranch dressing 16

COBB SALAD

iceberg lettuce, turkey, bacon, avocado, hardboiled egg, bleu cheese, tomato, choice of dressing 14

SUMMER HILLCREST **GF**

arcadia ruby field greens, sliced fuji apple, blueberries, gorgonzola cheese, toasted pecans, honey-yogurt poppyseed dressing 14

MACADAMIA AHI TUNA **GF**

macadamia nut dusted sashimi grade ahi tuna, seared medium rare, mesclun field greens, heirloom carrots, sugar snap peas, cherry tomato, scallions, raddish, sesame hot mustard dressing 20



CLUB CLASSICS

BUILD YOUR BURGER

flame-grilled half pound of angus beef or veggie burger, choice of: cheese, caramelized onions, jalapenos, sautéed mushrooms, avocado, green chili, lettuce, tomato, onion, choice of side 14 | add bacon 2

IMPOSSIBLE BURGER **GF**

impossible brand patty, smoked cheddar, basil pesto aioli, spinach, tomato, red onion, gluten free bun 14

BAJA TURKEY BURGER **GF**

seared ground turkey patty, pepper jack cheese, avocado, ancho aioli, lettuce, tomato, red onion, toasted nine grain gluten-free bun, choice of side 12

PRIME RIB SLIDERS

two thinly sliced prime rib sliders, caramelized onions, smoked gouda cheese sauce, toasted brioche rolls, choice of side 12

BUFFALO CHICKEN CAESAR WRAP

warm flour tortilla, fire braised grilled chicken, buffalo sauce, romaine lettuce, bleu cheese crumbles, caesar dressing, croutons 12
sub tofu for chicken upon request

POKE BOWL **GF**

marinated ahi tuna, wakame, rice ball, peanut noodle salad, marinated cucumber, avocado, cilantro, sriracha aioli 16

FISH TACOS

toasted cumin & citrus marinated pacific snapper, corn tortilla, lettuce, tomato, red onions, cilantro crema 12

FISH & CHIPS

six-ounce beer battered cod, homemade tartar sauce, fresh slaw, french fries 18 | 12

PIZZA & PASTA

MARGHERITA FLATBREAD

crisp flatbread, tomatoes, fresh mozzarella, provolone, basil, garlic infused olive oil, cracked black pepper 12

SAUSAGE & MUSHROOM FLATBREAD

italian sausage, wild mushroom, crisp flatbread, marinara sauce, mozzarella-provolone blend 12

HAWAIIAN FLATBREAD

crisp flatbread, tomato sauce, provolone, ham, bacon, fire roasted pineapple, teriyaki drizzle 12

GREEN PEA RISOTTO **GF**

arborio rice, summer green pea puree, garlic, parmesan cheese 12

MEDITERANEAN PASTA

linguini, tomato, red onion, spinach, kalamata olive, capers, white wine, feta cheese 15

PASTA OF THE DAY

your culinary team's daily creation.
please ask your server, or view our chef's daily specials page for today's selection



ENTRÉES

all entrees are accompanied with your choice of house salad, caesar salad, or cup of soup

TURKEY MEATLOAF

house-made meatloaf, southern style mushroom turkey gravy, mashed sweet potato, fire roasted corn succatash 24

CHICKEN MADEIRA **GF**

pan seared, seven-ounce chicken breast, stuffed with linguisa sausage, spring leeks, mushrooms, sundried tomatoes, madeira wine reduction, yukon gold potatoes, haricot verts 30

PORK SHANKS **GF**

two, three-ounce fire roasted pork shanks, honey chipotle glaze, smoked cheddar polenta, fire roasted corn succotash 29

WILD KING SALMON **GF**

pan seared, six-ounce wild king salmon filet, tarragon mustard sherry cream sauce, roasted leek & cherry tomato quinoa pilaf, romanesco 30

FILET MIGNON **GF**

pan seared & oven roasted, six-ounce certified angus beef center cut, shiraz and caramelized shallot compound butter, served with parmesan risotto, fire roasted asparagus 32

NEW YORK STRIPLOIN **GF**

flame-grilled, 14-ounce bone-in certified angus beef, sautéed portobella mushrooms, *rogue creamery cave man* bleu cheese, roasted garlic risotto, sautéed vegetable medley 36

COULOTTE CUT TOP SIRLOIN **GF**

flame-grilled, six-ounce certified angus beef, fresh herb and garlic butter, served with yukon gold whipped potatoes, sautéed seasonal vegetables 30

PRIME RIB **GF**

oven roasted, dry rubbed certified angus beef ribeye roast, beef jus, creamy horseradish, baked potato, sour cream, sautéed seasonal vegetables
11-ounce 32 | 15-ounce 36

Please notify your server if you have any food allergies