



APPETIZERS

DUCK CONFIT POTSTICKER

shredded duck confit, grilled & steamed dumpling,
plum miso dipping sauce 9

VEGETABLE TEMPURA

mixed vegetables fried in a delicate
batter, ponzu sauce 10

PIMENTO CHEESE DIP

roasted red pepper and goat cheese spread,
toasted breadcrumbs, warm baguette 9

POTATO WEDGES GF

golden russet potato, jack cheese blend,
crisp bacon and smoked paprika aioli 7

COCONUT PRAWNS

five coconut crusted prawns, crispy rice
noodles, lemongrass chili sauce 12

CALAMARI

crispy fried squid tubes & tentacles,
seasoned flour, lemon aioli 10

PRAWN COCKTAIL GF

five chilled super jumbo prawns,
zesty cocktail sauce, shaved lemon 12

DIVER SCALLOPS GF

three pan seared large scallops, passionfruit
beurre blanc, sautéed spinach, olive oil 12

SALADS

add chicken 5 | salmon or steak 9

MACADAMIA AHI TUNA GF

macadamia nut dusted sashimi grade ahi tuna,
seared medium rare, mesclun field greens,
sesame hot mustard dressing 15

CHIOGGIA BEET

slow roasted choggia beets, raspberry vinaigrette,
crispy frizzled onions, rogue smoked bleu cheese,
arugula, toasted walnuts 11

CLUB CLASSICS

House Salad or Caesar Salad 6 | 10

BRUSSEL SPROUT & AUTUMN APPLE GF

caramelized brussels sprouts, sliced granny smith
apple, warm spinach, maple bacon vinaigrette,
toasted pecans 11

SOUTHWESTERN WEDGE GF

delicate butterleaf, diced chicken, black bean pico,
fire roasted corn, crispy tortilla strips, black olives,
queso fresco, ancho ranch dressing 15

APPLEGATE GF

mesclun field greens, cranberries, crumbled bleu
cheese, candied walnuts, honey balsamic
vinaigrette 8 | 11



BURGERS & SANDWICHES

BUILD YOUR BURGER

flame-grilled half pound of angus beef, choice of: cheese, caramelized onions, jalapenos, sautéed mushrooms, avocado, green chili, lettuce, tomato, onion, choice of side 12 | add bacon 2

VEAL MEATBALL SLIDERS

two seasoned ground veal meatball sliders, goat cheese, mushroom glaze, toasted brioche rolls, choice of side 10

PRIME RIB SLIDERS

two thinly sliced prime rib sliders, caramelized onions, smoked gouda cheese sauce, toasted brioche rolls, choice of side 10

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

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

ITALIAN WRAP

warm flour tortilla, salami, capicola ham, pepperoni, provolone cheese, marinated lettuce, tomato, red onion, pepperoncini 12

THE CUBAN

seasoned pulled pork, ham, swiss, yellow mustard, dill pickles, grilled roll 12

PHILLY CHEESE STEAK

thinly sliced prime rib, house-made smoked gouda sauce, grilled peppers, onions, toasted hoagie roll 12

PIZZA & PASTA

MARGHERITA

crisp flatbread, tomatoes, buffalo mozzarella, basil, garlic infused olive oil, cracked black pepper 10

PEPPERONI & BLACK OLIVE

crisp flatbread, marinara sauce, mozzarella, pepperoni, black olives 11

FLORENTINE

crisp flatbread, alfredo sauce, cremini mushrooms, spinach, fontina cheese 11

BUTTERNUT SQUASH RISOTTO **GF**

arborio rice, butternut squash, garlic, parmesan cheese 8

PRAWN CARBONARA **GF**

tiger prawns, linguini, bacon, green peas, scallions, white wine custard sauce 17

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

LAMB SHANK **GF**

slow braised, madeira wine reduction, whipped yukon gold potatoes, haricot vert 29

PORK PORTERHOUSE **GF**

flame-grilled all natural 16-ounce duroc pork chop, cranberry ginger glaze, served with lyonnaise potatoes, garlic spinach 32

GARLIC HERB CHICKEN **GF**

roasted eight-ounce bone-in chicken breast, braised fennel, cherry tomato, artichoke, white wine butter sauce, served with wild rice, sautéed seasonal vegetable blend 25

WILD KING SALMON **GF**

pan seared, wild caught colombia river six-ounce salmon filet, tarragon mustard sherry cream sauce, ankeny lakes wild rice, fire roasted asparagus 30

FISH & CHIPS

eight-ounce beer battered rock fish, homemade tartar sauce, fresh slaw, french fries 16 | 10

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

RIBEYE NOISETTE **GF**

flame-grilled, 12-ounce certified angus beef, baby baked potatoes, buttered caulilini, brown butter hollandaise 34

COULOTTE CUT **GF**

flame-grilled, six-ounce certified angus beef top sirloin, roasted garlic, fresh herb butter, served with yukon gold whipped potatoes, sautéed seasonal vegetables 26

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

POKE BOWL **GF**

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