



Appetizers

Calamari

Lightly seasoned and fried squid served with a sweet chili sauce

Shrimp Cocktail

Four slow poached gulf shrimp in zesty chili sauce

Bruschetta Bruschetta Duck

Three thick cut grilled crostini each with different toppings
Eggplant mushroom, tomato mozzarella, and duck cashew

Mozzarella Date

Five slices of fresh mozzarella, basil, Medjool date all wrapped in prosciutto
Drizzled in balsamic reduction

Starter Salads and Soup

Garden, Caesar, Walnut Gorgonzola, Fresh Fruit Plate

Soup Du Jour cup, house made Chili cup or French Onion cup

Entrée Salads

Quail Laphroaig

Butter basted wild rice stuffed quail in a nest of field greens shaved almonds with a mix of fresh and pickled blueberries dressed in a Laphroaig blueberry sauce

Salmon Avocado

Cumin rubbed grilled salmon on a bed of spinach thin shaved fennel, grape tomatoes, pickled red onion and sliced avocados coated in cilantro chipotle lime vinaigrette

Tuna & Kale

Sesame soy marinated kale with sliced Ahi Tuna, orange segments, cashews and fried carrots

All entrees come with starter salads or soup
Add: chicken, steak, salmon, shrimp, or lobster tail to any starter salads to make it an entrée



Chef Inspired

Steak Rolls

Strip steak pounded out and rolled with julienned carrot, bell peppers and zucchini placed atop
White rice edamame with bacon

Chicken Primavera

Creamy primavera bow tie pasta loaded with fresh veggies topped with a grilled chicken breast

Scallops Gremolata

Five seared scallops resting on sautéed onion, asparagus, tomatoes and spinach garnished
With chopped herb gremolata

Eggplants Lasagna

Four herbed ricotta filled eggplant roulades baked in marinara and topped with provolone embellished
With sautéed mustard greens fennel and radish

Blackened Pike

10oz of Northern blackened in a cast iron skillet with garlic mash, spring vegetables and
House made tartar sauce

Pork Loin

Grilled pork loin smothered in mushroom onion gravy on top of garlic mash with a
Side of sautéed spring vegetables

Sea Bass

Buttery flakey seared sea bass resting on english pea risotto garnished with crispy prosciutto

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Club Favorites

Classic Chateaubriand

Beef Tenderloin flamed and carved table-side with duchess potatoes,
Roasted mushrooms, asparagus and béarnaise sauce

8oz Filet

Garlic mash potatoes, sautéed spring vegetables
Served with sauce Espagnole
Add: lobster tail or 2 scallops for a surf and turf

Cherry Smoked Salmon

Cherry glazed salmon under a globe of smoke with a quinoa vegetable medley

Walleye

10oz Walleye Fillet: broiled, deep fried or grilled
Served with wild rice pilaf and sautéed spring vegetables

Beef and Reef

Blackened strip and scallops over chorizo rice with sautéed spring vegetables

Prosciutto Wrapped Shrimp

Four jumbo shrimp wrapped in prosciutto served on cauliflower polenta with sautéed spring vegetables

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