**CLUB FAVORITES**

***Simple Fish*** *– Fresh Catch of Day, Steamed Vegetables, Confetti Cous-Cous, Tzatziki…$ Market*

***Vongole–*** *Middle Neck Clams, White Wine, Garlic, and Parsley over House Made Linguini… $25*

***Vegetable Curry*** *– VEGAN…. Fresh Vegetables, Homemade Indian Style Curry, Pick Your Heat Level… $23*

***Seafood Stew –*** *Clams, Mussels, Shrimp, Scallops, New Potato, and Cheddar- Jalapeno Bison Sausage, in a Hearty Tomato Broth with House Made Spicy Aioli… $42*

***Chicken Parm –*** *Pan Breaded Cutlets, Fresh Mozzarella, Fresh Parmesan, Spaghetti, House Marinara… $27*

**HANDHELDS**

***Fish Sandwich*** *– Grilled, Blackened, Or Fried, Brioche Bun, LTO, Fries…$Market*

***Open Face Meatloaf Sandwich****– Magic Meatloaf, Mashed Potato, Texas Toast, and Big Ol’ Onion Rings, …$17*

***Reuben*** *– Marbled Rye, Corned Beef, Kraut, Swiss, 1000 Island, Fries…$15*

***Traditional Burger*** *– LTO, Brioche, Fries…$15*

**SALADS**

***Salmon Berry Salad –*** *Spring Mix, Assorted Berries, Banana Chips, Citrus Honey Vinaigrette…$17*

***Heirloom Beet Stack –*** *Goat Cheese,*

*Honey-Tarragon Dressing, Beet Jus…$14*

***Steak Salad –*** *Crisp Romaine, Red Onion, Cucumber and Skirt Steak Marinated in Lime Juice and Fish Sauce Dusted with Korean Chili …$19*

***Ahi Tuna Niçoise –*** *Blackened Ahi Tuna, Green Beans, Poached Potatoes, Tomato, Olive, Hard Boiled Egg…$18*

**BUTCHER BLOCK**

***Prime Delmonico******Ribeye****– Roquefort Demi, Baked Potato, Fresh Vegetables…$40*

***Mexican Schnitzel –*** *Panko Breaded, Pan-Fried Pork Tenderloin, Pico De Gallo, Avocado and Island Pepper Sauce with Spanish Rice…$28*

***Short Rib Heaven–*** *House Made Truffle Gnocchi, Roasted Cauliflower and Tomato Herb Demi…$35*

**PILARS OFFERINGS**

***Sea Bass –*** *Miso Rubbed Sea Bass, Bok Choy, Korean Rice- Stick Noodle, Shiitake Mushroom…$43*

***Coho Salmon-*** *Dijon- Honey Glaze, Warm Butternut Squash and Quinoa Salad…$29*

***Scallop and Shrimp Duo –*** *Fondant Potato, Seared Brussel Sprouts, Saffron Cream Sauce ...$35*

***Coconut Shrimp*** *– Four Jumbo Shrimp, Mango Marmalade…$13*

***Bruschetta*** *– Thin Sliced Prosciutto, Roma Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Reduction …$15*

***Chuck’s Calamari*** *– Cherry Peppers, Bourbon-Honey Drizzle, Marinara…$13*

***Mussels*** *– Marinara, or White Wine Garlic…$13*

***JUMBO Shrimp Cocktail –*** *Served with Cocktail Sauce, Lemon…$16*

***Butternut Squash Gnocchi-*** *Pecans, Brown Sugar, Fresh Thyme, and Cream…$12*

***Hamachi Jalapeño*** *– Japanese Yellowtail Sashimi with Ponzu and Jalapeños…$16*

**~ENTREES ~**

*Served With Choice of Soup, House, Caesar, or Wedge Salad*

**MEZZE**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne Illness.