

MEZZE

- Chuck's Calamari* – Sausage, Banana Pepper, Bourbon- Honey Drizzle, Marinara...\$13
- Mussels* – Coconut Curry, Marinara, or White Wine Garlic...\$13
- JUMBO Shrimp Cocktail* – Served with Cocktail Sauce, Lemon...\$16
- Butter Sous Vide Lobster Tail*- Sauteed Curry Apples, Shaved Grana Padano over Grilled Bread...\$24
- Hamachi Jalapeño* – Japanese Yellowtail Sashimi with Ponzu and Jalapeños...\$16

HANDHELDS

- Street Tacos* –Skirt Steak, Chimichurri, Cabbage Monterey Jack, Fries...\$16
- Fish Sandwich* – Grilled, Blackened, Or Fried, Brioche Bun, LTO, Fries...\$Market
- Cuban* – Ham, Roast Pork, Salami, Swiss, Mustard, Mayo, Pickle, Fries...\$15
- Reuben* – Marbled Rye, Corned Beef, Kraut, Swiss, 1000 Island Fries...\$15

SALADS

- Salmon Berry Salad* – Spring Mix, Assorted Berries, Banana Chips, Citrus Honey Vinaigrette.... \$16
- Grilled Peach Salad* – Herb Mascarpone, Honey-White Balsamic, Candied Pecans... \$13
- Steak Wedge* – Iceberg, Bleu Cheese, Grilled Marinated Skirt Steak, Marinated Mushroom, Truffle Balsamic ...\$15
- Summer Salad* –Watermelon, Feta, Mint, Green Onion, White Balsamic Dressing, Balsamic Beads....\$13

~ENTREES~

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

BUTCHER BLOCK

- Filet Mignon* – 7oz C.A.B. Tenderloin, Fried Green Tomato, Roasted Fingerlings, Creole Hollandaise...\$38
- Wagyu Ribeye* – 14oz Australian A5, Bleu Cheese Demi, Fresh Vegetable and Potato ...\$62
- Príme Delmoníco Ribeye* – Fried Zucchini Spears, Bearnaise, Potato... \$42
- Add Butter Sous Vide Lobster Tail to Any Steak for \$20*

PILARS OFFERINGS

- Shellfish Bouillabaisse*– Scallops, Shrimp, Clams, Mussels, Potato, Fennel-White Wine Broth with Saffron, Grilled Bread, Garlic- Mayo...\$32
- Coconut Shrimp* – Tropical Delight. Mango Marmalade, Pineapple Rice...\$29
- Lobster Pasta* – Homemade Truffle Fettuccine, Saffron, Butter, Cream, Peas, Lobster Claw...\$34

CLUB FAVORITES

- Seared Scallops* – Miso Caramel, Soft Polenta, Poblano Relish...\$34
- Simple Fish* – Fresh Catch of Day, Steamed Vegetables, Quinoa, Tzatziki.... \$ Market
- Clam Linguini*- Bacon, White Wine Veloute, Garlic and Herbs over Linguini...\$28
- Tortelloni Caprese*– Homemade Tortelloni, Grilled Chicken, Fresh Mozzarella, Basil, Fire Roasted Tomatoes...\$26
- Vegetable Curry* – Fresh Vegetables, Homemade Indian Style Curry, Pick Your Heat Level...\$21