

## STARTERS

### Pistachio Fried Oysters

Grilled pineapple salsa & Creole remoulade 14.50

### Spicy Tuna Poke

Diced sashimi tuna, macadamia nuts, soy sauce, coconut milk & avocado 11

### Carpaccio of Prime Beef

Shaved prime tenderloin with truffle oil, sea salt, cracked black pepper & parmesan shards 10.50

### Pesto & Prosciutto Flatbread

Classic Italian flatbread baked with prosciutto ham, basil pesto, fresh mozzarella & balsamic glaze 8.75

### Chipotle-Rosemary Bacon Wrapped Shrimp

Fire grilled & served with cilantro pesto 11.50

## SOUPS & SIDE SALADS

### Lobster Bisque

Finished with tarragon, brandy & cream 9

### Gingham Salad

Baby greens, seasonal berries, sliced almonds, blue cheese, mandarin oranges & Gingham dressing 8.75

### Avocado & Mango Salad

Baby greens & honey lime vinaigrette 6

### Traditional Caesar Salad

Hearts of romaine & crispy croutons prepared tableside 7.95

### BLT Salad

Spinach, applewood bacon, heirloom tomatoes & peppercorn ranch dressing 8.50

## CHEF RECOMMENDATIONS

### Steak Frites

Fire grilled N.Y. Strip, crispy potato frites, grilled tomato & bearnaise sauce 28

### Rare Seared Yellow Fin Tuna

Crispy spinach gnocchi, forest mushrooms, pancetta & tomato broth 26

### Braised Veal Cheeks

Rosemary goat cheese polenta, tomato herb salad and natural reduction 24.95

### Pan Fried Crab Cake with Grilled Shrimp

Lemon dill aioli & black pepper cocktail sauce 17

### Chop House Salad

Crisp romaine, tomatoes, cheddar cheese, applewood bacon, fire grilled beef tenderloin, crispy potatoes & honey mustard dressing 16

### Warm Duck Confit Salad

Seasonal mixed greens, pears, blue cheese, classic duck confit & fig walnut vinaigrette 13.50

## MEMBER FAVORITES

### Roasted Filet Mignon

Stacked potatoes, roasted tomato & asparagus 34

### Tasmanian Salmon Wrapped Diver Scallops

Pesto risotto, grilled asparagus & roasted red pepper sauce 27.50

### Wild Mushroom Risotto

Baby spinach, tomato-herb salad & parmesan cheese 18.50

### Veal Saltimbocca

Pan seared veal medallions with sage, prosciutto ham, fresh mozzarella and truffle oil 21

### Crispy Duck Breast with Fig & Shallots

Balsamic reduction & oven roasted tomato 26

## CELEBRATION *of Good Health & Good Taste*

### STARTERS

#### Pistachio Crusted Scallops

Braised leeks & sweet red pepper jus 14.50

#### Cilantro & Lemongrass Crusted Salmon

Thai coconut squash puree 11.50

### ENTREES

#### Applewood Smoked Pork Tenderloin

Pomegranate balsamic reduction, sweet potato mash & tri-colored chard 21

#### Whole Wheat Pasta

Seared sea scallops, lump crab & spinach 20

#### Strawberry Salad

Goat cheese & grilled Granny Smith apples 15

#### Sweet Chili Glazed Salmon

Braised greens & sweet potatoes in miso broth 17