



Appetizers

Sesame Seared Ahi

sesame seared tuna | wasabi | pickled ginger |
teriyaki | 15 GF

Shrimp Cocktail

five poached prawns | zesty cocktail sauce |
slice of lemon | 14 GF / DF

Baker Mozzarella Sticks

wonton wrapped Baker string cheese |
marinara sauce | 12

Brussel Sprouts

pan seared brussel sprouts | dried cranberries |
bacon | gorgonzola | candied almonds |
balsamic reduction | 13 GF

Smoked Wings

eight smoked wings | choice of garlic parmesan, buffalo,
gochujang, or BBQ sauce | celery & carrots | 12 GF / DF

Cheese Curds

house-made | choice of ranch or BBQ sauce | 12

Spinach & Artichoke Dip

creamy spinach & artichoke cheese dip |
grilled pita bread | 10

Mac & Cheese Bites

a comfort classic | crisp on the outside |
soft & creamy on the inside | sriracha sauce | 12

Side Salads

House Salad

carrot | tomato | cucumber | onion | radishes |
croutons | choice of dressing | 0 *with entrée*

Caesar Salad

crisp romaine | croutons | Grändè parmesan cheese |
caesar dressing | 2 *with entrée*

Wedge Salad

iceberg lettuce | tomato | egg | bacon |
bleu cheese crumbles | crispy onions |
bleu cheese dressing | 5 *with entrée*

Entrées

served with choice of soup or side salad

Sol Amantine

delicate white fish | brown butter | toasted almonds |
choice of side | chef's fresh vegetable | 30 GFA

Beef Tenderloin*

USDA certified angus beef six ounce tenderloin |
peppercorn bordelaise | choice of side |
chef's fresh vegetable | 35 GF / DF

Seared Salmon

pan seared atlantic salmon | choice of side |
chef's fresh vegetable | 27 GF / DF

Chicken Piccata

lightly breaded seared chicken |
lemon caper beurre blanc | choice of side |
chef's fresh vegetable | 20 GFA

Vegan Winter Curry

warm massaman style coconut curry | potatoes |
carrots | parsnips | eggplant | white rice | 17 GF / DF

Steak & Frites*

USDA certified angus beef hangar steak |
peppercorn bordelaise | compound butter |
flat fries | 28 DFA

Side Options

Wild Rice Blend	Mashed Potatoes
Risotto	Sweet Potato Fries
Flat Fries	Kettle Chips
Loaded Baked Potato <i>upcharge 3</i>	Baked Potato
Apple Waldorf <i>upcharge 3</i>	Fresh Fruit <i>upcharge 3</i>

Pastas

enhance with chicken 5 | shrimp 8 | steak 8 | salmon 10*
served with choice of soup or side salad

Lobster Mac & Cheese

rich house-made beer cheese sauce | cavatappi noodles |
sauteed lobster | parmesan bread crumbs | 22

Butternut Ravioli

homemade ravioli | stuffed with butternut squash & ricotta |
browned butter sauce | crispy sage | Grändè parmesan | 18

Fettucine Alfredo

fresh fettucine noodles | house-made cream sauce |
Grändè parmesan | 18

Spaghetti

traditional spaghetti pasta | red wine marinara |
Grändè parmesan | 16 DFA

Salads

add chicken 5 | shrimp 8 | steak 8 | salmon 10*

Sriracha Salad

arcadian mixed greens | shredded Grändè mozzarella | diced tomato | cucumber | grilled corn | fresh avocado | homemade sriracha ranch dressing | 12 GF

Poached Pear Salad

arcadian mixed greens | white wine poached pears | dried cherries | aged white cheddar | candied walnuts | honey champagne vinaigrette | 14 GF

Orange & Beet Salad

spring mix | red & golden beets | mandarin oranges | red onion | almonds | tangy orange vinaigrette | 13 GF

Ahi Protein Bowl

seared ahi tuna | white rice | pickled cucumbers | edamame | avocado | pickled ginger | wasabi | side of teriyaki | 15 GF / DF

Apple Waldorf Salad

diced apples | celery | walnuts | grapes | golden raisins | sweet mayo dressing | 10 GF

Caesar Salad

crisp romaine | croutons | Grändè parmesan cheese | caesar dressing | 10 GFA

Handhelds

served with choice of kettle chips, flat fries, sweet potato fries, or fresh fruit (upcharge)

Philly Cheesesteak

sliced prime beef | provolone cheese | horseradish sauce | sauteed peppers, onions, & mushrooms | ciabatta | 15 GFA

Turkey Stack

shaved turkey | bacon | tomato | Grändè mozzarella | garlic aioli | ciabatta | 14 GFA

Pulled Pork Sandwich

house-made habanero peach BBQ sauce | havarti cheese | brioche bun | 14 GFA

Chicken Parmesan

italian breaded chicken breast | marinara | provolone cheese | brioche bun | 14

Quesadilla

choice of chicken or steak | mexican cheese blend | sour cream & pico de gallo on the side | 14

Niman Ranch Burger*

possibly the best burger you will ever have! | brioche bun | 14 GFA

add cheese 2 | add bacon 2

cheese choices: cheddar, american, swiss, pepper jack, provolone, mozzarella, havarti

Wraps

served with choice of kettle chips, flat fries, sweet potato fries, or fresh fruit (upcharge)

Buffalo Chicken Wrap

crispy chicken | bacon | bleu cheese | arcadian mixed greens | buffalo sauce | 15

Sriracha Wrap

grilled chicken | arcadian mixed greens | shredded Grändè mozzarella | diced tomato | cucumber | grilled corn | fresh avocado | house-made sriracha ranch dressing | 15

Flatbreads & Pizzas

Build Your Own Pizza

choice of crust, sauce, & toppings

Crust

Flatbread 11

Twelve inch pizza crust 16

Gluten free cauliflower crust 15

Sauce

House made red sauce

Pesto sauce

Extra virgin olive oil

Protein Toppings

(each topping .75 flatbread / 1 pizza)

Pepperoni

Sausage

Chicken

Bacon

Other Toppings

(each topping .50 flatbread / .75 pizza)

Onion

Artichokes

Mushrooms

Spinach

Bell peppers

Egg plant

Black olives

Roma tomatoes

Fresh basil

Fresh mozzarella

Roasted beets

Extra cheese

Margherita Pizza

fresh Grändè mozzarella | roma tomatoes |

fresh chiffonade basil | balsamic glaze |

13 flatbread / 18 pizza

**consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

GF—gluten free GFA—gluten free available

DF—dairy free DFA—dairy free available

***Dining transactions are automatically closed out at 20% gratuity in the clubhouse. To write in your gratuity or view your bill, please ask your server to provide your check to you.*
