

Starters

NEW Shrimp Ceviche \$18

shrimp marinated in citrus and chili with cucumber and avocados served with house made tortilla chips

NEW Chicken Spring Rolls \$18

in rice paper with mixed greens, julienne vegetables, passion fruit dipping sauce

NEW Shrimp Louie \$22

Bay shrimp with Louie dressing on half an avocado topped with cilantro

Oysters on the Half Shell \$28 **GF**

Chef's weekly selection, half dozen with mignonette sauce, lemon wedge, and a shot of vodka

Chicken Liver Pate \$17

brioche toast points and apricot preserves

Shrimp Tempura \$25

with fried green beans, garlic aioli, lime dressing

Short Rib Bites \$18

sauteed spinach, spring onions, cabernet reduction

Country Club Chicken Date Salad \$24 **GF**

Romaine with dates, herb-brined chicken, cubed apple, feta cheese, candied pecan, red onion, diced cucumber, heirloom cherry tomato, miso flake, parsley vinaigrette

NEW Kale and Quinoa Salad \$18

with green apple drizzled with apple cider vinaigrette and feta cheese, kale, braised quinoa, pepita seeds, crispy fried onions

DINNER

Tapas

Entrees

Pan Seared Scottish Salmon \$29 **GF**

with corn puree, vegetable medley, citrus emulsion

Loup de Mer \$29 **GF**

parsnip puree, garden fresh vegetables, citrus emulsion

NEW Chicken Piccata \$28

seared broccolini, angel hair pasta, lemon caper butter sauce

Spaghetti Bolognese \$24

tender spaghetti in hearty Bolognese, with garlic bread

NEW Pacific Sole \$25

with roasted tomato, asparagus, rice pilaf, caper beurre blanc

Grilled Herb Brined Pork Chop \$35

calvados demi glaze, crispy Brussels sprouts, mashed potatoes

NEW Veal Chop \$44

bordelaise sauce, mashed potato, garden fresh vegetables

NEW Short Rib and Sweet Corn Ravioli \$28

brown butter sauce with madeira wine, sweet peas

Fresh Vegetable Bowl \$17

soba noodles, tomato, cucumber, peppers, shiitakes, sesame seed, soft boiled egg, vegan kombu, ponzu

A la Carte

8 oz Filet Mignon \$36

12 oz New York \$35

Choice of Bordelaise, Cowboy Butter, Bearnaise, or Chimi Churri

Baked Potato \$6

Baked Sweet Potato \$6

Mashed Potato \$6

Asparagus \$8

Seasonal Vegetable \$8

Crispy Brussels Sprouts \$8

Sauteed Mushrooms \$8