



Dinner at the Club

STARTERS

Ahi Tuna Tartare MARTINI | \$7

House-made SOUP of the Day | \$6

Simple SALAD of Summer Greens & Cucumber Slaw | \$6

Fancy SALAD of Baby Lollo Rosso, fresh Hearts of Palm, Jicama & Summer Citrus
served with Passion Fruit Vinaigrette | \$8

MAIN

Grilled Tri-Tip STEAK served with Chimichurri Sauce
Accompaniments: Roasted Corn & Scallion Quinoa, Grilled Vegetables | \$21

Roasted Organic CHICKEN Breast
stuffed with Boursin Cheese, wrapped in crispy Prosciutto
& drizzled with Beurre Blanc
Accompaniments: Sun-Dried Tomato Risotto, Summer Vegetables | \$18

Sea Salt-dusted Jumbo Gulf SHRIMP skewer served with Lemon Chervil Butter
Accompaniments: Northwoods Heirloom Rice & Vegetable Pilaf | \$24

FINALE

Raspberry Lemon CAKE with Blueberry Ginger Coulis | \$6

House-made Summer Fruit TART with Kiwi Glaze | \$6