## Small Plates

ELOTE - AVOCADO DIP Chilled street corn and avocado with Mexican cream, Latin spices and cotija cheese. Served with fresh fried corn chips. GF $\downarrow 14$

C A L A M A R I Lightly dusted and fried with bell peppers and sprinkled with feta cheese crumbles and served with house made marinara. 16

JUMBO WINGS Served with carrots, celery, ranch or blue cheese dressing. GF 6 FOR 11 | 12 FOR 20

BUFFALO CHICKEN FLATBREAD Grilled chicken, mozzarella cheese, cheddar cheese drizzled with buffalo sauce on a grilled flatbread. 15

## SOUP OF THE DAY

Ask your server for details.
CUP 5 | BOWL 9

## CLUBHOUSE CHILI

Ground sirloin and black beans with mild spices. Topped with sour cream, cotija, cilantro and pickled jalapenos. GF CUP 5 | BOWL 9

House-made dressings: ranch, cabernet blue cheese, balsamic apple vinaigrette, lite raspberry vinaigrette, honey mustard, Thousand Island, or chipotle ranch.
Salads ADD TO SALAD: CHICKEN 8, SHRIMP 9, SALMON 10 AND AVOCADO 3

## FALL SALAD <br> 8| 15

Mixed Greens, candied pecans, Gorgonzola crumbles, Applewood smoked bacon, dried cranberries all tossed in our maple Sherry vinaigrette. GF

BABY GEM WEDGE 9 | 16

Baby iceberg lettuce with Point Reyes blue cheese, candied bacon, toasted pine nuts, heirloom baby tomatoes and shaved red onion. Served with a cabernet blue cheese vinaigrette. GF

SOUTHWESTCOBB
Mixed greens with a charred black bean-corn salsa, jack cheese, avocado, tomato, bacon, and red onion. Served in a fresh, crisp tortilla bowl topped with chipotle ranch. GF

GRILLED CAESAR 8| 15
Fire-grilled romaine hearts with white anchovies, garlic croutons, and shaved imported Parmesan.

## Lighter Selections

SEARED TUNA BOWL Seasoned and seared ahi tuna served with a quinoa and brown rice blend topped with cucumber, daikon radish, scallions, Sriracha mayo drizzle, power greens, and seasoned nori flakes. ${ }^{*}$ GF 20

VEGETABLE PASTA Gluten free pasta, asparagus, red pepper, spinach, garlic, and lemon. *gF 17

SAN REMO Quinoa and brown rice blend with grilled asparagus, zucchini, red pepper, and onion. Topped with feta cheese and our traditional style hummus, and grilled pita, finished with pomegranate molasses and a drizzle of basil pesto Served with your choice of chicken or salmon."GF SALMON 28 CHICKEN 24

BRICKED CHICKEN Hormone free bone-in chicken breast, cooked on the griddle. Served with sautéed green beans and buttermilk mashed potato.*GF 23

## Sandwiches

## CLUB WRAP

Shaved tavern ham and roasted turkey in a whole wheat wrap with mixed greens, diced bacon, tomato jam, and Gruyere cheese. Served with your choice of side.
*Gluten Free Wrap \$3

## CHICKEN SANDWICH

Grilled 6 oz chicken breast with melting provolone, sliced tomato and baby spinach. Served on a toasted ciabatta bun with basil mayo.

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Grilled to order; served with lettuce, sliced tomato, red onion, and pickle. Topped with your choice of cheese: sharp cheddar, provolone, pepper jack or blue cheese. Served with french fries.
BEEF 18 | TURKEY 16 | BEYOND MEAT 17 |
SALMON 16 *

ADD: AVOCADO 3| GLUTEN-FREE BUN 2 CARAMELIZED ONIONS .75| BACON 2.50 PICKLED JALAPENOS .75 | MUSHROOMS . 75

## SALMON BLT 18

Verlasso Salmon on a fresh baked croissant topped with thick cut bacon, fresh tomato, arugula, and lemon aioli. Served with your choice of side.*

