

APPETIZERS

Shrimp Cocktail	2.50 each
Fried Mozzarella	9
<i>Fresh mozzarella cheese hand breaded with Panko served with tomato, olive and basil relish</i>	
Clams Casino	13
<i>Traditional casino stuffing topped with smoked bacon served with fresh lemon</i>	
Sautéed Littleneck Clams	11
Spinach Artichoke Dip	9
<i>Served warm with fried tortilla chips and Tomato Olive Bruschetta</i>	
Calamari	10
<i>Crisp calamari, served with lemon basil and garlic aioli and marinara sauce</i>	
Tomato Hummus Bruschetta	8
<i>Fresh tomato, olive, garlic, onion layered On top of warm olive oil basted croutons White bean hummus and feta cheese</i>	

CLUB MADE SOUP

Featured Soup	Cup	3.50
	Bowl	4.50
Snapper Soup	Cup	4
	Bowl	4.50
French Onion Soup		
Gratinee	Crock	5

SALADS

Dinner Salad	2
<i>Mixed lettuces, cucumber, Grape tomatoes and red onion With your choice of dressing Or vinaigrette</i>	

Dinner Caesar Salad	4
<i>Crisp California romaine lettuce, freshly grated parmesan cheese, toasted croutons and house-made creamy Caesar dressing</i>	

Steak House Wedge	5
<i>Garnished with crispy bacon, diced tomato, crumbled bleu cheese and tomato vinaigrette</i>	

Seasonal Mixed Greens	9
<i>Tossed with strawberries, toasted Sugared pecans and mango citrus Vinaigrette with a brie crostini</i>	

Baby Spinach Salad	8
<i>Tossed with a medley of herbed roasted Wild mushrooms, bacon and Dijon sherry Vinaigrette topped with crumbled goat cheese</i>	

Classic Caesar Salad	8
With Grilled Chicken	10
With Grilled Shrimp	12

Chicken BLT Salad	11
<i>Grilled Chicken, Iceberg Lettuce, Crisp Bacon, Tomato, Red Onion You're Choice of Dressing</i>	

ENTREES

VEAL (all veal dishes served with pasta and green beans)

Veal Piccata	24
<i>Sautéed veal finished with lemon, caper And parsley butter</i>	

Veal Parmesan	24
<i>Served with spaghetti</i>	

Veal Chesapeake	26
<i>Jumbo lump crab fondue, asparagus tips and béarnaise sauce</i>	

POULTRY (all poultry served with wild mushroom risotto and green beans)

Chicken Pizzaiola 16
Sautéed chicken cutlets topped with peppers, Mushrooms, pepperoni, marinara sauce And fresh mozzarella cheese

Chicken Parmesan served with spaghetti 15

Pan Roasted Breast of Chicken red wine pan sauce 14

PASTA

Lobster Risotto 12

Chunks of lobster, sweet peas and basil

Crab and Spaghetti 15

Jumbo lump crab and claw meat sautéed with shallots, garlic, tomato and finished with white wine, cream and chopped parsley

Gnocchi and Mushroom 9

Ragout

Sautéed gnocchi, mushrooms, and red wine sauce finished with goat cheese

Pasta Primavera 10

Seasonal fresh vegetables, tortole pasta And club made marinara

FROM THE SEA

Pan Roasted Diver Scallops 21
Served with butternut squash risotto and lobster cream sauce

Pan Roasted Filet of Salmon 20
Celeriac mash and asparagus cream

Crab Cakes 25
Twice baked baby stuffed potato and Green beans

Grilled Swordfish Steak 24
Goat cheese mashed potatoes and green beans, Sun Dried Tomato, Olive, Capers and Fresh Thyme Butter

STEAK HOUSE FEATURES

(served with sautéed green beans and club made steak sauce)

Center Cut Filet Mignon 8 oz. 26
 6 oz. 24

12 oz. New York Strip 23

12 oz. Double Cut Frenched Pork Chop 19

Additions for Steak House Features

Grilled Gulf Shrimp 8

Pan Roasted Sea Scallops 8

Oscar Style 8

Butter Poached 8 oz lobster tail 22

CLUB HOMESTYLE FEATURES

ADD ON ACCOMPANIMENTS

Asparagus with hollandaise 4

Creamy Mashed Potatoes 3

Baked Potato /

Chive Sour Cream 3

Sautéed wild and domestic

Mushrooms 4

Sautéed fresh spinach 4

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*