



SIGNATURE MENU

AVAILABLE 4:00PM -9:00PM

EXECUTIVE CHEF: JASON BERTHOLD

SOUS CHEF: ALEX TACHIAN

SMALL PLATES

TUNA CRUDO* 15
Shaved Fennel, Radish, Black Olive, Blood Orange

SHRIMP COCKTAIL (4 PCS) 13

BURRATA BRUSCHETTA (V) 10
Sun Dried Tomato Jam, Basil

FREID CHEESE CURDS (V) 9

FRIED WELFLEET OYSTERS (5 PCS) 19
Watercress Remoulade

CRISPY CALAMARI 13
Lemon Pepper Aioli

ESCARGOT 12
Garlic-Herb Butter, Grilled Baguette

CRISPY CHICKEN WINGS (GF) 14
House Dry Rub, Buffalo Sauce

SOUPS

CUP 4 | BOWL 6

CREAMY TOMATO BASIL SOUP (V, GF)

CLAM CHOWDER

CHILI (GF)

SALADS

SMALL SALAD 8 | LARGE SALAD 12

CHILLED GRILLED ASPARAGUS (V)
Fried Goat Cheese, Arugula, Almonds,
Meyer Lemon Vinaigrette, Balsamic Glaze

VEGAN GREEN GODDESS (VG, GF)
Romaine Hearts, Sugar Snap Peas, Cucumbers,
Carrots, Fennel, Pumpkin Seeds, Avocado Dressing

ICEBERG WEDGE SALAD (GF)
Bacon, Tomatoes, Green Onion,
Blue Cheese Dressing

GREEK SALAD (V, GF)
Romaine, Feta, Tomatoes, Red Onion, Cucumber,
Green Pepper, Kalamata Olives,
Red Wine Vinaigrette

CAESAR SALAD 6 | 9
Romaine, Garlic Croutons, Anchovies, Parmesan

HOUSE SALAD (VG, GF) 5 | 8
Romaine Lettuce, Cucumber, Cherry Tomatoes,
Red Onion, Carrots, Choice of Dressing:

*White Balsamic Vinaigrette, Lemon Vinaigrette,
Greek, Ranch, Italian, Blue Cheese,
Thousand Island*

ADD TO ANY SALAD:

5 OZ SALMON* 9 4 PCS SHRIMP 10
CHICKEN BREAST 5 6 OZ STEAK* 15
ROASTED TOFU 2

FEATURED ENTRÉES

QUINOA BOWL (VG, GF) 20
Swiss Chard, Roasted Carrots, Spicy Tofu, Grilled Orange-Almond Sauce

AHI TUNA POKE BOWL (GF) 22
Brown Rice, Cucumber, Radish, Avocado, Edamame, Ginger-Soy Dressing

CAVATELLI PASTA (V) 19
Maitake Mushrooms, Grilled Broccoli, Sweet Corn, Pistachio Pesto, Parmesan

SAUTEED JUMBO SEA SCALLOPS 34
Crushed Yukon Gold Potatoes, Asparagus, Watercress, Lemon Beurre Blanc

SHRIMP SCAMPI 27
Fresh Linguini

SEAFOOD CIOPPINO (DF) 31
Mussels, Clams, Cod, Shrimp, White Wine- Tomato Broth, Grilled Bread

GRILLED PORK CHOP (GF) 29
Fried Plantains, Black Beans, Collard Greens, Tamarind Glaze

STEAK FRITES (GF) 35
Prime Flat Iron Steak, Grilled Summer Vegetables, Crispy Potato Wedges, Chimichurri

A LA CARTE ENTRÉES

CHOOSE YOUR PROTEIN, ONE SAUCE, AND TWO SIDES.
ALL ENTRÉES SERVED WITH CHOICE
OF SMALL MIXED LETTUCE, CAESAR SALAD OR CUP OF SOUP.

SEAFOOD

GRILLED BRANZINO 29

SAUTÉED SALMON* 30

GRILLED AHI TUNA* 28

FRIED PERCH 28

MEATS AND POULTRY

SAUTÉED CHICKEN BREAST 21

14 OZ BEEF RIB EYE* 45

8 OZ FILET MIGNON* 46

SAUCES

GARLIC-WINE BUTTER (V, GF, A)

ROMESCO (V, GF, contains almonds)

CITRUS-CAPER (VG, GF)

LEMON CREAM (V, GF)

THAI CURRY (GF, contains peanuts, shrimp)

RED WINE BORDELAISE (A)

PEPPERCORN DEMI GLACE (GF, A)

SIDES

ASPARAGUS

SUGAR SNAP PEAS

SAUTEED SPINACH

BROCCOLINI

ROASTED CARROTS

MASHED POTATOES

FRENCH FRIES

SWEET POTATO FRIES

ONION RINGS

RICE PILAF

QUINOA PILAF

FINGERLING POTATOES

BAKED POTATO

VG = VEGAN V = VEGETARIAN

GF = GLUTEN-FREE A = ALCOHOL USED IN THE COOKING PROCESS

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



CLUB CLASSICS MENU

AVAILABLE 11:30AM -9:00PM

EXECUTIVE CHEF: JASON BERTHOLD

SOUS CHEF: ALEX TACHIAN

BEEF SHORT RIB NACHOS (GF) 16
Black Beans, Cheese Sauce,
Pico de Gallo, Guacamole, Sour Cream

CHEESE QUESADILLA 12
with Pico de Gallo, Guacamole, Sour Cream

VEGETARIAN BLACK BEAN BURRITO 12
Peppers, Cheese, Pico de Gallo, Salsa Verde,
Guacamole, Tortilla Chips

GRILLED MAHI MAHI TACOS 15
Pico de Gallo, Salsa Verde, Shredded
Lettuce, Avocado Crema

Add Chicken 4

Add Beef Short Rib 5

(CHILDREN 5 AND UNDER RECEIVE A COMPLIMENTARY BEVERAGE OR SCOOP OF ICE CREAM.)

BAKED MAC AND CHEESE
Small 10 | Large 12

BUTTERED NOODLES 7
Choice of Linguini or Cavatappi Noodles

SPAGHETTI AND MEATBALLS 12

FRIED PERCH FISH AND CHIPS 16

GRILLED 6 OZ SIRLOIN STEAK* (GF) 20
French Fries, Broccolini

CHICKEN TENDERS Small 7 | Large 11

BBQ CHICKEN PIZZA 16
Roasted Corn, Red Onion, Cilantro

FUNGHI PIZZA 16
Maitake and Porcini Mushrooms, Thyme, Roasted
Garlic, White Sauce, Asiago Cheese

BURRATA PIZZA 15
Pistachio Pesto, Italian Sausage, Meyer Lemon

PICKLE PIZZA 12
Buttermilk Ranch, Pickles, Smoked Bacon,
Mozzarella, Provolone, Fresh Dill

CUSTOM PIZZA (10" OR 14") Small 10 | Large 13
Tomato Sauce, Mozzarella, your choice of toppings:

(Red Peppers, Mushrooms, Artichokes, Black Olives,
Red Onion, Pepperoni, Ham, Bacon, Italian Sausage)
Gluten-Free Crust Available

SANDWICHES

CHICKEN SANDWICH
(GRILLED OR FRIED) 12
with Bacon, Gouda, Herb Aioli, Lettuce,
Tomato, Brioche Bun

SHRIMP PO BOY SANDWICH 16
Shredded Lettuce, Tomatoes, Pickles, Creole
Aioli, French Roll

FISH SANDWICH 13
Fried Perch, Lettuce, Tomato, Tartar Sauce,
Brioche Bun

BBQ PULLED PORK SANDWICH 14
Coleslaw, Brioche Bun

MEATBALL SUB SANDWICH 12
Pepperoncini, Provolone, French Roll

GRILLED 8 OZ HAMBURGER* 13
with your Choice of Cheese and Toppings
Add Bacon Jam for 2 dollars
Vegan "Impossible Burger" or
Turkey Burger Available

GRILLED 4 OZ HAMBURGER* 8.5

GRILLED CHEESE SANDWICH 7
American Cheese, Choice of White, Wheat
or Rye Bread

TURKEY SANDWICH 8
Lettuce, Tomato, Mayonnaise, Choice of White, Wheat
or Rye Bread

TURKEY REUBEN 12
Coleslaw, Swiss Cheese, Thousand Island Dressing,
Toasted Rye Bread

BLT SANDWICH 12
with Mayonnaise, Choice of White, Wheat or Rye Bread

CUP OF SOUP & HALF TURKEY SANDWICH 10

HOTDOG 7
Add Chili and Cheese 1

ADD A CUP OF SOUP 4 / SMALL HOUSE SALAD 5 / CAESAR SALAD 6

SANDWICHES, HOTDOGS, & CHICKEN TENDERS COME WITH A CHOICE OF: FRENCH FRIES, POTATO CHIPS, CUP OF FRUIT, OR APPLESAUCE.

SPECIALTY COCKTAILS

WAY BACK WHEN

Dry Rye Gin, Yellow Chartreuse, Maraschino, Lemon, Celery Juice

CHAMBORD DAIQUIRI

Two Bird Jamaican Rum, Raspberry Liqueur, Lime Juice, Simple Syrup

CROWN JEWEL

Vida Mezcal, VSOP Cognac, Crème de Cassis, Lemon

MICHIGAN MANHATTAN

Fox River Whiskey, Water Hill Cherry Liqueur, Bonal Aperitif

BREAKOUT MOMENT

Elijah Craig Bourbon, St. Germain Elderflower, Absinthe, Lemon, Simple Syrup

AFTER MIDNIGHT

Woodford Reserve Bourbon, Spauldings Coffee Liqueur, Chocolate Bitters, Orange Peel

ALL COCKTAILS \$12 EACH