

APPETIZERS

QUESADILLA	\$7	SOUP OF THE DAY	\$4/\$7
sautéed onions, peppers, cheddar jack ch sour cream, salsa add steak \$6, chicken \$4	eese,	CRISPY BRUSSELS SPROUTSGF grilled lemon, sea salt, harissa aioli	\$9
CLUBHOUSE NACHOS	\$10	JUMBO LUMP CRABCAKES	\$14
black beans, jalapenos, onions, tomatoes,	, queso,	celery root horseradish slaw, tartar sauce	
sour cream, salsa		AHI TUNA CRISPS	\$9
add steak \$6, chicken \$4 GF w/out queso sauce		wasabi-avocado puree, mango relish, barrel aged soy	
CHICKEN WINGSGF	\$8/14	glaze, daikon sprouts, wonton chips	
carrots, celery, ranch or blue cheese		CHEESE & CHARCUTERIE	\$16
tossed in Buffalo, BBQ, Korean or Sweet Thai chili		Chefs selected cheeses and charcuterie, olives,	
CHICKEN TENDER BASKET	\$12	pickled vegetables, almonds, fig cake, quince	e paste,
Choice of side & dipping sauce		crostini	

SALADS

MIXED GREEN SALAD GF	\$6/10	CAESAR SALAD	\$6/10
mesclun greens, cucumber, carrots, tomatoes	, radish	romaine, parmesan, house croutons	
COBB SALAD GF	\$7/12	GRILLED ASPARAGUS SALAD	\$8/13
romaine, blue cheese, bacon, tomato, avocad	o, egg	Burrata, arugula, prosciutto, tomatoes, haze	lnut,
		caramelized onion vinaigrette	

COBB SALAD GF romaine, blue cheese, bacon, tomato, avocad	\$7/12 o, egg	GRILLED ASPARAGUS SALAD Burrata, arugula, prosciutto, tomatoes, hazeln caramelized onion vinaigrette	\$8/13 ut,				
Add chicken \$4, salmon or shrimp \$7, steak \$6 to any salad							
SPECIALTIES							
All sandwiches served with choice o	f fries, sv	weet potato fries, onion rings, salad, or soup					
PASTRAMI or TURKEY REUBEN River Bear pastrami, swiss cheese, sauerkraut, 1 Island, marble rye	\$13	BEER BATTERED FISH & CHIPS true cod, battered fries, brussels sprout slaw, le caper tartar sauce	\$18 mon				
*7oz WAGYU BEEF BURGER GF buns available bibb lettuce, tomato, onions & pickles, brioche cheddar cheese. Add bacon, mushrooms, avoca	bun,	12oz RIBEYE potato gnocchi, brussels sprouts, pearl onions, squash, red wine herb demi	\$35 delicata				
*STEAK FRITES 6oz hanger steak, arugula radish salad, battered gorgonzola sauce	\$19 d fries,	CAULIFLOWER TORTELLINI brussels sprouts, charred cauliflower, sherry capsauce, romesco sauce, crispy shallot, parmesa					
PAN ROASTED SALMONGF lentils, sauteed spinach, braised leeks, Meyers I crab beurre blanc	\$22 emon	SHRIMP & CRAB PASTA GF pasta available Hand cut tagliatelle, peas, spinach, leeks, lemor tarragon cream, breadcrumbs, parmesan	\$23				

^{*}These items may be served raw or undercooked or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggsmay increase the risk of food-borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All checks include a 20% service charge.