LUNCH

Soups

Your serve with tempt you with today's offering

House Salad (GF)
Artisanal greens, dried cranberries, candied pecans, heirloom tomatoes, cucumber, and Champagne vinaigrette.
Petit 10 / Entrée 20

Caesar Salad
Crisp romaine lettuce, croutons, Caesar dressing, Parmesan tuile, white anchovies, and grilled lemon.
Petit 10 / Entrée 20

Chopped Yacht Club Wedge
Chopped iceberg lettuce, heirloom tomatoes, cucumbers, blue cheese crumbles, crispy bacon, blue cheese dressing.
Petit 10 / Entrée 20

Tuna Poke Salad (GF)
Chopped fresh tuna, sushi rice, edamame, carrot, cucumber, avocado, and fried onions. Garnished with soy ginger drizzle.
Petit 16 / Entrée 32

Crunchy Thai Chicken Salad (GF)
Shredded Nappa cabbage, pulled chicken, avocado, green onion, green papaya, carrots, cucumbers, peanuts, mandarin oranges, and fresh herbs, served with an Asian style peanut dressing.
Petit 16 / Entrée 32
Add Crispy Chicken Breast **8**

Small Plates

Chicken Souvlaki
Grilled herb marinated chicken, naan bread, lettuce, tomato, red onion and tzatziki. **19**
Substitute beef tenderloin tips **28**

Waygu Beef Meatballs and Burrata (GF)
Spicy marinara and microgreens. **19**

Asian Chicken Cakes (GF)
Herb salad, lime pickles and sweet chili aioli. **18**

Fig and Goats Cheese Tart (V)
Puff pastry crust with poached figs, caramelized onions and goat's cheese. Finished with balsamic syrup and herb salad.
18

Octopus Carpaccio (GF)
Thinly sliced octopus, diced onion, cucumber, tomato and seaweed salad. Drizzled with ponzu vinaigrette. **20**

Sandwiches, Wraps and Flat Bread

***All sandwiches and wraps are served with homemade potato chips and pineapple slaw or fresh fruit.**

Crunchy Grouper Sandwich (GF option)
Panko breaded black grouper filet, brioche bun, lettuce, tomato, onion, and tartar sauce.
19

Fish Tacos
Blackened grouper and flour tortillas, salsa fresca, guacamole, and sour cream.
19

Chicken and Feta Burger (GF option)
Seared chicken, sweet pepper and feta patty, presented on a brioche bun with lettuce, tomato, sweet onion and thousand island dressing.
17

Flatbread (GF)
Crisp cauliflower flat bread, sautéed spinach, marinated artichokes, caramelized red onions, basil pesto and goat's cheese. Complimented with a baby arugula salad.
23

Blackened Chicken Caesar Wrap
Creamy Caesar salad and blackened chicken presented in a flour tortilla wrap.
17

Waygu Smash Burger (GF option)
Twin four ounce Waygu burger patties, topped with melted cheddar cheese, and roasted garlic aïoli a top a grilled brioche bun. Served with baby arugula and crispy fried onions.
23

Grilled Vegetable Quesadilla
Char-grilled vegetables and a Mexican blend of cheeses toasted in a flour tortilla. Served with salsa fresca, guacamole and sour cream.
17

Hot Ribeye Sandwich
Sliced beef ribeye, topped with caramelized red onions, sauteed mushrooms and Gruyere cheese. Served on a toasted ciabatta roll with chipotle aioli, chimichurri and baby arugula.
23

Additions

Truffle Chips **6**

Crispy Fries **4**

Parmesan Truffle Fries **9**

Pineapple Slaw **4**

Crispy Potato Chips
4



Executive Chef Jarred Harris ***Sous Chef Daniel Glick***

(GF) Gluten Free *Other menu items are not gluten free as prepared but can be. Ask your server for details.

Please silence cellular phones when inside the clubhouse.