

Small Plates

WARM SPINACH & ARTICHOKE DIP

SERVED WITH HOUSE FRIED TORTILLA CHIPS

PORK & VEGETABLE POTSTICKERS

SWEET CHILI TERIYAKI SAUCE

DUNGENESS CRAB CAKES

ROASTED RED PEPPER AIOLI, ARUGULA & PICKLED ONIONS

BUTCHER'S BLOCK

FINOCCHIONA & MOLE SALAMI, CREAMY BRIE, ROQUEFORT,
MARINATED OLIVES, & FRIED MARCONA ALMONDS

FILET & FRITTES

CARAMELIZED ONIONS, PORT DEMI & BROILED BLEU CHEESE

TOGARASHI CRUSTED CALAMARI

KEY LIME THAI CHILI AIOLI & CRISPY BASIL

SERRANO NACHOS

CHIPS, PEPPER JACK CHEESE, SPICY CHICKEN, TOMATOES,
ONIONS, PICKLED JALAPEÑOS, BLACK BEANS,
HOUSE SALSA & GUACAMOLE

From The Garden

SEASONAL SERRANO SALAD

ARCADIAN MIXED GREENS, CANDIED WALNUTS, DRIED CRANBERRIES,
BLEU CHEESE CRUMBLES & OUR HOUSE BALSAMIC VINAIGRETTE

SMALL

LARGE

ADD CHICKEN

ADD SALMON OR PRAWNS

ADD 4 OZ. STEAK FILET

HOUSE CAESAR SALAD

CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING, HERBED CROUTONS
& PARMESAN CHEESE

SMALL

LARGE

ADD CHICKEN

ADD BLACKENED SALMON OR PRAWNS

ADD 4 OZ. STEAK FILET

ICEBERG WEDGE SALAD

BABY ICEBERG LETTUCE, APPLEWOOD SMOKED BACON, CHERRY
TOMATOES & THINLY SLICED RED ONIONS WITH BLEU CHEESE DRESSING

CRAB & BAY SHRIMP LOUIS

CRISP ROMAINE, CUCUMBER, TOMATO, AVOCADO,
ASPARAGUS, HARD-BOILED EGG & THOUSAND ISLAND DRESSING

COBB SALAD

CHOPPED SALAD WITH TURKEY BREAST, AVOCADO, BLEU CHEESE CRUMBLES,
BACON, HARD-BOILED EGG, TOMATO & CHOICE OF DRESSING

HEIRLOOM BEET SALAD

ROASTED PEARL ONION, ORANGE SUPREMES, AVOCADO
& CREAMY LEMON DRESSING

GRILLED SKIRT STEAK SALAD

PICO DE GALLO, AVOCADO, QUESO FRESCO, TORTILLA CHIPS
& CREAMY TOMATILLO DRESSING

Soups

FRENCH ONION
CROCK

SOUP DU JOUR
CUP BOWL

CRAB BISQUE
CUP BOWL

Wellness Options

*Enjoy these vibrant healthy dishes introduced by Jiva Wellness.
These hand picked recipes are delicious and great for detoxing,
rejuvenating and uplifting the body and mind*

TURKEY & BUTTERNUT SQUASH STEW
KALE, QUINOA & FRESH PARMESAN
CUP BOWL

THAI BROCCOLI RAINBOW SALAD
BROCCOLI, CABBAGE, CARROTS IN A SWEET & SPICY
DRESSING WITH TOASTED ALMONDS
& DRIED CRANBERRIES

VEGAN "PASTA"
SPAGHETTI SQUASH NOODLES WITH SPINACH &
PORTA BELLA, GARLIC-TAHINI ALFREDO, BASIL
& ROASTED RED PEPPER CHUTNEY

Light Entrees

4 OZ PORTIONS OF ONE OF THE FOLLOWING:
STEAMED FISH OF THE DAY
FILET MIGNON
GRILLED CHICKEN BREAST
GRILLED PRAWNS (5)

WITH CHOICE OF ONE OF THE FOLLOWING:
QUINOA
SAUTEED GARLIC SPINACH
ROASTED MIXED VEGETABLES
FINGERLING POTATOES
GARLIC KALE

Clubhouse Casual

Served All Day

CHEF'S SIGNATURE BURGER *

HOUSE GRIND HANDMADE 8 OZ PATTY GRILLED,
CHOICE OF CHEESE, LETTUCE, PICKLE CHIPS,
TOMATO, ONION & BACON

PRIME RIB FRENCH DIP *

THIN SLICED PRIME RIB & MELTED SWISS
ON A HOAGIE ROLL,
WITH A SIDE OF CREAMY HORSERADISH & AU JUS

TURKEY & HAM CLUB SANDWICH *

TURKEY, HAM & BACON WITH MAYO, LETTUCE & TOMATO
PILED HIGH ON TOASTED SOURDOUGH

PEPPERONI PIZZA

MOZZARELLA & PEPPERONI

WILD MUSHROOM-GOAT CHEESE PIZZA

PANCETTA, FENNEL & TRUFFLE OIL

CUBAN STYLE SMOKED PORK SANDWICH *

GREEN CHILI MAYO, ONION & PEPPER MARMALADE
& SWISS CHEESE

SERRANO TACOS *

SPICY CHICKEN, TOMATOES, SHREDDED LETTUCE,
PEPPER JACK CHEESE, CILANTRO & CORN TORTILLAS
SIDE OF HOUSE SALSA & GUACAMOLE
SUB AHI

LINGUINI & CLAMS

ROMESCO BROTH, FRESH PARMESAN & CRISPY BASIL

FISH & CHIPS

PANKO CRUSTED COD FILET,
TARTAR SAUCE & FRENCH FRIES

TEQUILA CHICKEN SOUTHWEST SWEET POTATO STIR-FRY

DINO KALE, BLACK BEANS, AVOCADO
SQUASH & JALAPENO WITH GRILLED TEQUILA
LIME CHICKEN BREAST

PHILLY CHEESE STEAK SLIDERS *

SLICED FILET MIGNON, ONIONS, PEPPERS, PROVOLONE
CHEESE & TRUFFLE MAYO

GRILLED SALMON

SALMON WITH GRILLED ASPARAGUS
& LEMON WEDGES

*INCLUDES CHOICE OF SIDE

Dinner Entrees

Offered Wednesday - Sunday at 5pm

CHICKEN SCHNITZEL

FINGERLING POTATOES, GRILLED BROCCOLINI
& DIJON-CAPER SAUCE

SHORT RIB STROGANOFF

ROASTED WILD MUSHROOMS, FRESH LINGUINI
& CRÈME FRAICHE

HERB GRILLED NEW ZEALAND LAMB CHOPS

ROASTED CAULIFLOWER AU GRATIN
& BLISTERED PADRON PEPPERS

PAN SEARED SCALLOPS

BUTTERNUT SQUASH RAVIOLI, POMEGRANATE SEEDS
& CANDIED WALNUTS IN A TRUFFLE CREAM SAUCE

HERB CRUSTED PORK TENDERLOIN

ROASTED FINGERLING POTATOES, WILTED GREENS
& MUSHROOM GRAVY

PAN SEARED CHILEAN SEA BASS

THYME-GOAT CHEESE POLENTA CAKE, WILTED SPINACH
& LEMON BEURRE BLANC

PAN SEARED MT. LASSEN RAINBOW TROUT

ROASTED MARBLE POTATOES, MUSHROOM & SAGE RAGOUT,
TOMATO CONFIT & CRISPY LARDONS

CERTIFIED ANGUS FILET MIGNON

MASHED POTATOES, RED WINE DEMI
& VEGETABLES

GRILLED WAGYU TOP SIRLOIN

POTATO GRATIN, GRILLED ASPARAGUS, ROASTED GARLIC
& PORT WINE DEMI

Thank you for dining with us!