



Small Plates

ZUCCHINI CHIPS

LEMON ROASTED GARLIC AIOLI 9.95

CHICKEN WINGS

CARROTS, CELERY & BLEU CHEESE DRESSING
6 WINGS 7.95 12 WINGS 12.95

SERRANO NACHOS

CHIPS, PEPPER JACK CHEESE, SPICY CHICKEN, TOMATOES,
ONIONS, PICKLED JALAPENOS, BLACK BEANS,
HOUSE SALSA & GUACAMOLE 14.95

CHEF'S WEEKLY SUSHI SPECIAL

AVAILABLE WEDNESDAY THROUGH SUNDAY
ASK SERVER FOR DETAILS 13.95

Soups

NEW ENGLAND CLAM CHOWDER

CUP 7.95 BOWL 9.95

TOMATO GAZPACHO

CUP 5.95 BOWL 7.95

From The Garden

SEASONAL SERRANO

ARCADIAN MIXED GREENS, CANDIED WALNUTS, DRIED CRANBERRIES,
BLEU CHEESE CRUMBLES & OUR HOUSE BALSAMIC VINAIGRETTE
SMALL 7.95 LARGE 9.95

HOUSE CAESAR

ROMAINE TOSSED WITH CAESAR DRESSING, HERBED CROUTONS
& PARMESAN CHEESE
SMALL 7.95 LARGE 9.95

COBB

ROMAINE WITH TURKEY BREAST, AVOCADO, BLEU CHEESE CRUMBLES,
BACON, HARD-BOILED EGG, TOMATO & CHOICE OF DRESSING
17.95

ADD ANY OF THE FOLLOWING

6 OZ. CHICKEN 6.95	4 OZ. GRILLED SALMON 6.95
5 GRILLED PRAWNS 9.95	4 OZ. STEAK FILET 15.95
6 OZ. GRILLED OR BLACKENED SALMON 11.95	

Clubhouse Casual

HOUSE GROUND PRIME DOUBLE CHEESEBURGER

TWO HANDMADE 4 OZ. PATTIES, ARUGULA, RED ONION, CHEDDAR,
POINT REYES TOMA CHEESE, BACON & PICKLE
WITH CHOICE OF SIDE 14.95
SUBSTITUTE BEYOND BURGER 17.95

PRIME RIB FRENCH DIP

THINLY SLICED PRIME RIB & MELTED SWISS CHEESE ON A HOAGIE ROLL,
SIDE OF CREAMY HORSERADISH & AU JUS
WITH CHOICE OF SIDE 14.95

TURKEY, HAM & BACON CLUB SANDWICH

TURKEY, HAM, BACON, MAYO, LETTUCE & TOMATO PILED HIGH
ON TOASTED SOURDOUGH WITH CHOICE OF SIDE 13.95

SERRANO TACOS

SPICY CHICKEN, TOMATOES, SHREDDED LETTUCE, PEPPER JACK CHEESE,
CILANTRO, HOUSE SALSA, GUACAMOLE & CORN TORTILLAS
WITH CHOICE OF SIDE 14.95
SUBSTITUTE ONE OF THE FOLLOWING
AHI 16.95 PRAWNS 16.95

Light Entrees

ONE OF THE FOLLOWING:

4 OZ. STEAMED SALMON 13.95
4 OZ. FILET MIGNON 19.95
6 OZ. GRILLED CHICKEN BREAST
11.95
5 GRILLED PRAWNS 14.95

WITH CHOICE OF THE FOLLOWING:

QUINOA
SAUTEED GARLIC SPINACH
ROASTED MIXED VEGETABLES
FINGERLING POTATOES
GRILLED ASPARAGUS

Dinner Entrees

GRILLED SALMON

ASPARAGUS WITH LEMON WEDGE 18.95

SHRIMP SCAMPI LINGUINI

WHITE WINE BUTTER SAUCE, CHERRY TOMATOES & BABY SPINACH 18.95

CHICKEN PICATTA

BROWN BUTTER POLENTA, GARLIC SPINACH
& LEMON-CAPER PAN SAUCE 25.95

8 OZ. FILET MIGNON OR 14 OZ. RIBEYE

SAUTEED GARLIC ASPARAGUS, MASHED POTATOES
& RED WINE DEMI GLAZE 39.95

VEGAN & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

Thank you for dining with us! -Executive Chef, Ray Silva