



Dinner Menu

APPETIZERS

**SOUP DU JOUR
PREPARED FRESH DAILY \$6.00/BOWL**

**TOMATO SOUP
THE CLUB'S SIGNATURE SOUP WITH CHEDDAR CHEESE AND BACON \$6.00/BOWL**

**FRENCH ONION SOUP GRATINEE
WITH SWISS AND PARMESAN CHEESE \$6.00/BOWL**

**MARYLAND CRAB CAKE
OVER MIXED BABY GREENS AND TARTAR SAUCE
\$14.00 APPETIZER/\$24.00 ENTREE**

**CRISPY CALAMARI SALAD
SERVED OVER MIXED BABY GREENS AND A SIDE OF MARINARA SAUCE
\$14.00**

**JUMBO SHRIMP COCKTAIL
WITH COCKTAIL SAUCE AND LEMON WEDGE \$17.00**

SALADS

**BURRATA SALAD
HEIRLOOM TOMATO WITH BURATTA CHEESE AND BALSAMIC REDUCTION
\$8.00**

**SALAD OF MIXED BABY GREENS
FIELD GREENS WITH TOMATOES AND CUCUMBERS
CHOICE OF DRESSING \$8.00**

**CAESAR SALAD
HEARTS OF ROMAINE, GRATED PARMESAN AND EGGPLANT CROUTONS
\$8.00**

VEGETARIAN, SPECIAL REQUESTS AND GLUTEN FREE, PLEASE ASK YOUR SERVER

Please note – All Food & Beverage Charges are subject to an Administrative Fee (20% for members and affiliates; 25% non-members) and 8.875% Sales Tax. The Administrative Fee is not distributed to the staff.

ENTREES

**EGGPLANT ROLLATINI
\$15.00**

**GRILLED SIRLOIN HAMBURGER
SERVED WITH FRENCH FRIES (any topping \$1.50)
\$17.00**

**PASTA PRIMAVERA
SEASONAL VEGETABLES IN YOUR CHOICE OF RED OR WHITE SAUCE
\$18.00**

**WILD MUSHROOM RAVIOLI
SPINACH, SUNDRIED TOMATOES
\$19.00**

**SAUTEED BREAST OF CHICKEN
WITH CHOICE OF WILD MUSHROOM, FRANCAISE, OR PICATTA SAUCE
\$20.00**

**PENNE PASTA WITH SHRIMP, SCALLOP AND CRABMEAT
LIGHT CREAM SAUCE
\$25.00**

**BRONZINO
STUFFED WITH WILD MUSHROOM
\$26.00**

**BRAISED SHORT RIBS
WITH MUSHROOM, CARROTS, AND PEARL ONIONS
\$26.00**

**VEAL CAPRICOSA
VEAL CUTLET SERVED OVER ARUGULA AND TOMATOES
\$27.00**

**GRILLED FILET OF SALMON
DILL SAUCE
\$28.00**

**GRILLED FILET MIGNON OF BEEF (7OZ)
WITH WILD MUSHROOMS
\$30.00**

**GRILLED NEW ZEALAND LAMB CHOPS
ROASTED GARLIC-THYME SAUCE
\$30.00**

**16 OZ RIBEYE STEAK
WITH RED WINE REDUCTION
\$33.00**