

DINNER

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 WITH SWEET CHEESE FONDUE
\$6.00/BOWL**

**FRIED CALAMARI WITH HONEY CHIPOTLE GLAZE
\$14**

**GRILLED OCTOPUS WITH TRI COLOR POTATO AND OLIVE AIOLI
\$16**

**MARYLAND CRAB CAKE
OVER CORN SALAD AND TOMATILLO SAUCE
\$16.00 APPETIZER/\$26.00 ENTREE**

**JUMBO SHRIMP COCKTAIL
WITH COCKTAIL SAUCE AND LEMON WEDGE
\$19.00**

SALADS

**BURRATA SALAD
HEIRLOOM TOMATO WITH BURATTA CHEESE AND BALSAMIC REDUCTION
\$11.00**

**FIELD GREEN SALAD WITH TOMATO, CUCUMBER AND GOAT CHEESE CROUTON
\$11**

**CAESAR SALAD
HEARTS OF ROMAINE, GRATED PARMESAN AND EGGPLANT CROUTONS
\$11.00**

**LONG ISLAND DUCK SALAD WITH BRAISED PEAR, FIELD GREENS AND RED WINE REDUCTION
\$16**

ENTREES

TOFU TERIYAKI WITH JULIENNE VEGETABLES, JASMINE RICE
\$ 17.00

EGGPLANT ROLLATINI
\$18.00

GRILLED SIRLOIN HAMBURGER
SERVED WITH FRENCH FRIES (any topping \$1.50)
\$20.00

ORECCHIETTE PASTA WITH SHRIMP, SCALLOPS AND CRABMEAT Light Cream Sauce
\$28.00

SAUTEED BREAST OF CHICKEN WITH SPINACH, ARTICHOKE, AND LEMON CAPER SAUCE
\$24.00

PORK CHOP WITH WILD CHERRY SAUCE (14 OZ)
\$25.00

VEAL PARMESAN
\$29.00

PAN SEARED BRONZINO PROVENCAL
\$29.00

GRILLED LAMB CHOPS
\$32.00

GRILLED FILET OF SALMON
WITH LEMON BEURRE BLANC
\$32.00

PRIME FILET OF BEEF (8 OZ) Medley Wild Mushroom
\$35.00

16 OZ RIBEYE STEAK
WITH RED WINE REDUCTION
\$35.00

Please note: All food and beverage charges are subject to an Administration Fee (20% for members and affiliates; 25% non-members and a 8.875% Sales Tax. The Administration fee is not distributed to staff

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

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