

Lunch at the Club

Daily at 11:00

B.L.T.

Bacon, lettuce, tomato,
toasted whole wheat 11.50

Reuben Sandwich

Sliced corned beef, swiss cheese,
sauerkraut, thousand island dressing,
grilled on marbled rye 15.50

Philly Cheese Steak Sandwich

8 oz. shaved ribeye, grilled onions and
bell peppers, melted provolone,
on a Tuscan roll 14.50

Chicken Club Wrap

Grilled chicken breast, bacon, cheddar,
lettuce, tomato, chipotle aioli,
wrapped in a spinach tortilla 13.00

All-American Cheese Burger

100% certified Angus beef burger, choice of
pepper jack, swiss, American, provolone
or cheddar, on a country potato bun 13.25

The Clubhouse

Smoked turkey, swiss cheese, bacon, lettuce,
tomato, toasted whole wheat 13.75

Chicken Salad Sandwich

Diced roasted chicken breast, apple, celery,
red onion, toasted almonds,
parmesan bun or on a bed of greens 11.50

Blackened Salmon Sandwich

Blackened fresh salmon fillet dressed with a
cabbage, roma tomato, basil, granny apple
slaw on toasted Italian bread 14.00

Spicy Hot Turkey Sandwich

Sliced smoked turkey, tomato & onion,
pepper jack, sriracha mayo
grilled on sour dough 12.50

Tuna Melt

Albacore tuna, celery, red onion, parsley,
mayonnaise/mustard, sharp cheddar on
sliced sourdough bread 11.50

The above are served with your choice of french fries, cottage cheese or house salad

Substitute a cup of soup \$2.25 ~ Substitute a bowl of soup \$3.75

Our salad dressings include:

Blue cheese, ranch, 1000 Island, raspberry-poppy seed vinaigrette,
maple balsamic vinaigrette

Chef Cobb Salad

Crumbled blue cheese and bacon,
julienned smoked turkey, ham and swiss,
diced tomatoes, bell peppers, sliced egg,
bread & butter 13.50

Fish 'n Chips

Beer battered cod, tartar sauce,
lemon, french fries 12.00

Vegetarian Burger

House made patty with black beans, corn,
bell pepper & cilantro, melted pepper jack,
side of chipotle aioli, parmesan bun 12.00

Fish Tacos

Battered cod, cilantro-lime yogurt sauce,
shredded cabbage & tomatoes,
tortilla chips, pico de gallo 11.75
With grilled salmon 13.25

Club Caesar Salad

Romaine, parmesan, lemon, croutons 8.75
Add sliced, grilled chicken breast 13.00
Add 4 oz. grilled salmon fillet 15.00
Add 5 oz. grilled top sirloin 16.00

Open Faced Steak Sandwich

5 oz. grilled top sirloin 13.25
on grilled french bread
10 oz. grilled top sirloin 21.00

Central Avenue Bakery gluten free bun available \$3.00

Not all ingredients are listed.

Guests with food allergies or dietary concerns should inform their server **PRIOR** to ordering.

**Thank you for not smoking on our deck.
Please ~ one check per party**

For Kids ~ choice of french fries or carrots with ranch dressing

Chicken Strips

Three breaded chicken breast strips 7.50

Grilled Cheese

American cheese on whole wheat bread 5.75

Beef Sliders

Two mini-cheese burgers, french fries 9.75

Chicken Quesadilla

Grilled chicken & cheddar cheese 9.75

Extras & Sides...

Side of French Fries 3.00

Basket of French Fries 5.75

Basket of Cajun Fries 6.25

Basket of Onion Rings 10.50

Small Side House Salad 5.25

Cup of Soup & Bread 4.50

Bowl of Soup & Bread 7.00

Basket of Crispy Chicken Wings 12.00

Basket of Buffalo Style Wings 13.00

Combo Basket Wings/Fries 10.00

Chips & Salsa 5.00

Side of Cottage Cheese 3.00

Hot Dog with choice of side 7.50

Beer on Tap

GNBC's Wheatfish Wheat Lager, Regional Rotating IPA

Draught Works My Ruca APA, Kettle House Cold Smoke Scotch Ale

Kokanee Lager, Stella Artois Pilsner

Bottled & Canned Beer

Heineken, Corona, Pabst Blue Ribbon, Kokanee

Blue Moon Belgium White, Phillipsburg Brewing Tramway Rye PA, Alaskan Amber

Miller Lite, Coors, Coors Light, Guinness Pub Draught Can

Budweiser, Bud Light, Bud Light Lime, Chelada, Michelob Ultra, Spiked Arnold Palmer

White Claw Hard Seltzer **GF**, Poor Farmer Classic Hard Cider **GF**

New Belgium Glütiny **GF**, Stiegel Radler **GF**, Mike's Hard Lemonade **GF**

N/A Clausthaler, O'Doul's Premium & Amber, Kaliber

Wines by the Glass

White

Mionetto, Prosecco 9.25

Domaine Chandon, Sparkling Brut 11.00

Kung Fu Girl, Riesling 8.00

Pellehaut, Rosé 8.00

Duck Pond, Pinot Gris 9.50

Cono Sur, Sauvignon Blanc 8.50

Chalk Hill, Sauvignon Blanc 12.00

Sagelands, Chardonnay 7.00

Steele Cuvee, Chardonnay 10.00

Red

Mouton Noir, OPP, Pinot Noir 10.75

Meiomi, Pinot Noir 10.75

Steele, Zinfandel 9.50

Cypress, Merlot 7.25

Crios, Malbec 8.25

Leese-Fitch, Cabernet 8.25

Paul Hobbs, Felino, Cabernet 12.25

Duckhorn, Decoy, Cabernet 14.25

Waters, Interlude, Red Blend 12.00

Conundrum by Caymus, Blend 9.50

Non-alcoholic Beverages

Pellegrino, Lemonade, Iced Tea, Swamp Water (Arnold Palmer)

Coca-Cola, Diet Coke, Sprite, Sprite Zero, Root Beer, Dr. Pepper, Gingerale, Shirley Temple, Roy Rogers

Henry Weinhard's Root Beer & Red Jammer Huckleberry Cream Soda, Gosling's Ginger Beer

Orange, Cranberry, Apple, Pineapple, Grapefruit, Tomato & Clamato Juice

Montana Coffee Trader's Organic Shepherd's Hand Blend Regular & Decaffeinated Coffee

Not all ingredients are listed.

Guests with food allergies or dietary concerns should inform their server **PRIOR** to ordering.

*Consuming raw or undercooked seafood may increase your risk of food-borne illness, especially if you have a medical condition.

Thank you for not smoking in our Club or on our deck.

Please ~ one check per party