

# ALL DAY MENU

## APPETIZERS

<b>Shrimp Cocktail</b>	\$16
<i>Classic shrimp cocktail with cocktail sauce and lemon wedge</i>	
<b>Chicken Fingers</b>	\$10
<i>Herb breaded fried chicken fingers with hot sauce, ranch or blue cheese</i>	
+ Add french fries or sweet potato fries \$2 / onion rings \$5	
<b>Chicken Wings</b>	\$12
<i>Crispy fried wings with hot sauce, ranch or blue cheese</i>	
+ Add French fries or sweet potato fries \$2 / onion rings \$5	
<b>Adobo Quesadilla (Choice of: Chili Marinated Steak Or Chicken)</b>	\$15
<i>In a warm flour tortilla with pepper-jack cheese, diced avocado and diced tomato served with sour cream and pico de gallo</i>	
<b>Sliders, Your Choice Of Three Sliders</b>	\$14
<i>-Regular beef burger with tomato, lettuce and cheddar cheese</i>	
<i>-Lamb burger with sautéed peppers, onion and feta cheese</i>	
<i>-Spicy chicken burger Thai style, sautéed peppers and spicy mayo</i>	
<i>-Salmon burger with wasabi sour cream and cucumber</i>	
+ +Add french fries or sweet potato fries \$2 / onion rings \$5	

## SOUP & SALAD

<b>French Onion Soup Gratinée</b>	\$12
<b>Soup Of The Day</b>	Cup \$5 Bowl \$7
<b>Chili</b>	Cup \$6 Bowl \$8
<b>Caesar Salad</b>	Petite \$9 Entrée \$12
<i>Chopped romaine, croutons, shaved parmesan cheese, bacon bites, Caesar dressing</i>	
+ Add grilled chicken \$5/\$9 or salmon \$6/\$10 or shrimp \$7/\$10	
<b>The Wedge Salad</b>	Petite \$10 Entrée \$13
<i>Iceberg lettuce, bacon, hard boiled egg, sun-dried tomato, blue cheese dressing</i>	
<b>Seafood Salad</b>	\$25
<i>Bibb lettuce, shrimp, crab, salmon, avocado, orange, diced tomato, hard boiled egg, sweet basil and red curry dressing</i>	
<b>Classic Cobb Salad</b>	Petite \$12 Entrée \$15
<i>Chopped, tossed iceberg and romaine lettuce, chicken, bacon, egg, avocado, tomato, blue cheese crumbles</i>	
<b>Mixed Green Salad</b>	Petite \$6 Entrée \$9
<i>Cucumber, shredded carrots, tomatoes, garbanzo beans, red onions, croutons, choice of dressing</i>	
+ Add grilled chicken \$5/\$9 or salmon \$6/\$10 or shrimp \$7/\$10	
<b>Salad Trio</b>	\$15
<i>A scoop of tuna, chicken and egg salad, small garden salad, grilled country bread</i>	
<b>Side of Country Grilled Bread</b>	\$3

## SANDWICHES

<b>Back-Nine Clubhouse</b>	\$14
<i>Triple-decker, turkey, ham, bacon, tomato, lettuce, fried egg and cheddar cheese, choice of bread</i>	
<b>Lobster Roll</b>	\$21
<i>Lobster meat tossed with diced celery and a classic mayonnaise dressing in a buttery toasted roll</i>	
<b>Classic French Dip</b>	\$14
<i>Thin sliced roast beef on toasted french baguette with garlic butter, gruyere cheese and natural jus</i>	
<b>Grilled Meatloaf Sandwich</b>	\$13
<i>Home-style meatloaf served on country bread with sliced tomato and cheese</i>	
<b>Hot Dog</b>	\$9
<i>Grilled quarter pound, all beef hot dog</i>	
<b>Grilled Cheese</b>	\$10
<b>Deli Sandwich</b>	\$12
<i>Choice of turkey, ham, roast beef or tuna salad, chicken salad or egg salad</i>	

## BURGER

<b>Classic Burger</b>	\$13
<i>8 oz. house-blend ground beef with lettuce, tomato and pickle</i>	
+ Add ons: cheese, bacon, avocado, mushrooms, sautéed onions, cheddar cheese, fried egg \$1 each	
<b>Hole-In-One Burger</b>	\$16
<i>8 oz. ground beef with lettuce, tomato, bacon, avocado, fried egg and cheddar cheese</i>	
<b>Thai Chicken Burger</b>	\$15
<i>Chicken burger Thai style with sautéed peppers, onions and spicy mayo on a French roll</i>	
<b>Lamb Burger</b>	\$16
<i>Ground lamb with harissa, sautéed peppers, feta cheese on focaccia bread</i>	
<b>Salmon Burger</b>	\$16
<i>Lettuce, grilled tomato, cucumber, wasabi sour cream on a brioche bun</i>	

ALL BURGERS AND SANDWICHES COME WITH A CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES/ ONION RINGS ADD \$3.00

## MAIN COURSE

CHOICE OF TWO SIDES

ASPARAGUS SPEARS SAUTÉED SPINACH GRATIN POTATOES  
MASHED POTATOES GREEN BEAN ALMANDINE BUTTERNUT SQUASH

<b>Rainbow Trout</b>	\$25
<i>Pan fried rainbow trout, lemon butter sauce or almandine</i>	
<b>Salmon</b>	\$22
<i>Grilled, poached or panko/wasabi crusted with lemon caper butter sauce</i>	
<b>Chicken Breast</b>	\$20
<i>8 oz. open range chicken breast sautéed with a white wine and mushroom cream sauce</i>	
<b>Skirt Steak</b>	\$22
<i>Herb marinated 6 oz. skirt steak grilled with garlic jus</i>	
<b>Meatloaf</b>	\$19
<i>House-made meatloaf with a rich gravy</i>	

## DINNER APPETIZERS/ENTRÉES

AVAILABLE FROM 4:30 P M - CLOSE

ENTREES COME WITH A CHOICE OF TWO SIDES

ASPARAGUS SPEARS SAUTÉED SPINACH GRATIN POTATOES  
MASHED POTATOES GREEN BEAN ALMANDINE BUTTERNUT SQUASH

<b>Lobster Bisque</b>	\$16
<b>Crab Cake</b>	\$17
<i>Red curry sauce</i>	
<b>Steak Tartare</b>	\$16
<i>Raw 4oz. filet chopped with capers, shallots, herbs, mustard, egg yolk, worcestershire sauce and topped with fried shallots</i>	
<b>Imported Dover Sole</b>	\$54
<i>Veronique or almandine or grenobloise</i>	
<b>2 lb. Live Maine Lobster</b>	\$63
<i>Broiled or steamed or thermidor</i>	
<b>Rack of Colorado Lamb</b>	\$56
<i>Oven roasted, and herb crusted, garlic lamb jus</i>	
<b>14 oz. Pork Chop</b>	\$36
<i>Pearl onion, lardon, mushroom and madeira sauce</i>	
<b>8 oz. USDA Prime Filet Mignon</b>	\$42
<i>Green peppercorn crusted with cognac cream sauce</i>	

## PASTAS

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

<b>Fettuccini Pasta</b>	\$16
<i>Mushroom, sun-dried tomato in a creamy alfredo sauce</i>	
+ Add grilled chicken \$9 or salmon \$10 or shrimp \$10	
<b>Shrimp Scampi</b>	\$28
<i>Jumbo shrimp sautéed with garlic, lemon, olive oil, herbs and butter over linguine</i>	

# *Dessert*

## **Chef Andre's Housemade Ice Cream & Sorbets**

**Single Scoop \$6**

**Assortment of 3 \$10**

**Assortment of 4 \$12**

**Vanilla Creme Brulee \$10**

**Cheesecake \$10**

**- Berries Coulis -**

**Carrot Cake \$10**

**- Cream Cheese Icing-**

**Tres Leches Cake \$10**

**- Vanilla Sauce -**

**Hot Apple Tart \$12**

**- Vanilla Ice-Cream -**

**Fresh Fruit Tarte \$12**

**- Vanilla Custard-**