



Soups

French Onion

Soup du Jour

Country Club House Salad

Baby Greens, Dried Cranberries, Pecans
Maytag Bleu Cheese, Balsamic

“Chop Chop” Salad

Romaine, Feta, Kalamata Olives, Capers
Cucumbers, Peppers, Sherry Vinaigrette

Bruschetta Salad

Baby Arugula, Lucky Tomatoes
Grilled Red Onion, Pepperoni, Artichokes
Creamy Balsamic

Caprese Salad

Fresh Mozzarella, White Beans, Spinach
Roasted Peppers, Aged Balsamic

Appetizers

Zuppa Di Mussels

Portuguese Green Sauce or Fra diavolo

Mediterranean Portobello Stack

Eggplant, Spinach, Fresh Mozzarella
Grilled Portobello, Tomato Basil

Gnocchi Ala Fungi

Wild Mushrooms, Black Truffle Peas
Sage Cream, Pecorino Romano

Shrimp Duo

Shrimp Cocktail, Basil Mayo
Shrimp Dumplings, Sweet Ginger Ponzu

Smoked Salmon Pinwheel

Smoked Salmon, Cream Cheese
Caramelized Onions, Baby Spinach

Entrée Selections

Angus Chopped Steak

Crispy Onions, Bordelaise Sauce

Elite NY Strip Steak

14oz.

12oz.

Roasted Poussin

Baby Free Range Chicken
Plain or with Roasted Garlic

New Zealand Rack of Lamb

Dijon Mustard, Oreganato Bread Crumbs

Prime Filet Mignon

Red Onion Compote, Whipped Potatoes

Herbed Crusted Chicken Parmesan

Spaghetti, Fresh Tomato Basil, Mozzarella

Chicken “Scarpariello”

Italian Sausage, Mushrooms, Basil Natural

Frutti Di Mare

Shrimp, Clams, & Mussels,
Spaghetti, White or Red

Sesame Crusted Ahi Tuna

Asian Cabbage Slaw, Soy Bean
Sweet Chili Drizzle

Jail Island Salmon

Creamy Rice Pilaf, Baby Vegetables
Broiled, Blackened, Poached

**Please know all food is cooked and seasoned to order. If you have any special request understand we will do our best to accommodate your needs.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of a food borne illness*

Appetizers

Nantucket Bay Scallops

*Carrot Pommes Puree, Grilled Zucchini
Basil Brown Butter*

\$10

Tuna & Salmon Tasting

*Tuna Tartar & Seared Salmon Belly
Seaweed Salad, Wasabi Potatoes, Radish*

\$12

Entrées

***Tempt your taste buds by trying Chef Daniel's
3 Course Tasting Menu –\$28 per person, \$38 paired with
wine!***

Chicken Florentine

*Baby Spinach, Artichokes, Wild Mushrooms
Whipped Potatoes, Sherry Cream*

\$20

Seared Diver Scallops

*Roasted Beet & Root Vegetable Puree
Ragout of Peas, Spring Carrots*

\$28 / \$17

Elite Pork Loin, Wild Boar Chops

*Pickled Red Cabbage, Sweet Potato Mouse
Red Currant Demi Glace*

\$27 / \$16

Roasted Butter Fish

*Tomato Risotto, Vegetable Compote
Broccoli Rabe, Tomato Basil Cream*

\$28 / \$17

Crispy Soft Shell Crabs

*Cheddar Cheese Grits, Corn & Scallion Ragout
Pea Shoots, Bacon Sherry Vinaigrette*

\$27 / \$16

Australian Barramundi

*Herit Coverts, New Potatoes
Tomato Basil Salad, Red Wine Cream*

\$28 / \$17

Korean Bulgolgi

*Marinated Rib Eye, Seaweed Salad
Steamed Ginger Jasmine Rice, Cucumber Pickle
Crunchy Poached Egg,*

\$28

Veal Duo

*Braised Veal Short rib, & Calves Liver Cognac
Polenta Cubes, Spinach Confit, Carrot Baton*

\$ 27

Pizza Margarita

*Fresh Mozzarella, Pepperoni,
Wild Mushrooms, Basil Essence*

\$18

**May be cooked to Order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

**Please be advised, food is seasoned to order. If you have any dietary needs or would like an item plain, please let your server know when placing your order.*