

# THE CLUB

## SNACKS & STARTERS

### Calamari

House Marinara, Balsamic Drizzle,  
Grana Padano Grated Tableside  
13



### Wild Wings

Fried Wings, Carrots, Celery, House Hot  
Sauce, choice of Ranch or Blue Cheese  
14

### Andalusian Meatballs

Wagyu, Chorizo, Manchego Cheese,  
Sherry BBQ Sauce  
10

### Seaside Deviled Eggs

Five Creamy Lemon Dijon Yolks,  
Fried Oysters, Cajun Remoulade  
13

### Fried Gulf Oysters

Red Wine Mignonette and Remoulade  
12

### Soup du Jour

Soup of the Day  
5/7

## SALADS & BOWLS

### Caesar Salad

Chilled Romaine, Parmesan Cheese,  
Croutons, Classic Caesar Dressing  
6/9



### Converse Salad

Mixed Greens, Spiced Pecans, Dried  
Cranberries, Bulgarian Feta Crumbles,  
Balsamic Vinaigrette  
6/9



### Chopped Salad

Chopped Iceberg Lettuce, Bacon, Tomato,  
Bleu Cheese Dressing  
6/9

#### Add to Salad:

<b>Chicken</b>	<b>8</b>
<b>Shrimp</b>	<b>9</b>
<b>Salmon*</b>	<b>12</b>



### Tuna Poke Bowl

Marinated Tuna Tartar, Jasmine Rice, Diced  
Cucumbers, Pickled Red Onion, Julienne  
Carrots, Sliced Avocado, Scallions, Sweet  
Chili Mayonnaise, Sesame Seeds  
17



### Chicken Tzatziki Bowl

Marinated Chicken Skewers, Roasted Red  
Pepper, Crispy Garbanzos, Pepperoncini,  
Cucumber, Feta, Spring Mix, Tzatziki  
15

# THE CLUB

## MAINS

### Fried Fish Plate

Golden Fried Hand Breaded Halibut,  
Shoestring Fries, Cole Slaw,  
Citrus Cocktail Sauce  
19



### Cornflake Crusted Flounder

Fried Flounder, Southern Lima Beans,  
Grits, Caper Hollandaise  
25



### Potato Crusted Halibut

Wild Mushroom Risotto, Marinated Roasted  
Tomatoes, Crispy Capers, Pecorino Tartufo  
36

### Pan Seared Gulf Grouper

Lemon Dill Orzo, Smoked Tomato  
Choron Sauce, Zucchini Frites  
34

### BUTCHER'S BLOCK

<b>Frenched Bell &amp; Evans Chicken</b>	<b>34</b>
<b>8+ Phoenix Wagyu Flat Iron*</b>	<b>40</b>
<b>9 oz CAB Beef Tenderloin*</b>	<b>47</b>
<b>12 oz CAB Ribeye*</b>	<b>42</b>

*Includes choice of two of the following:*

Baked Potato, Mashed Red Potatoes,  
Swiss Chard, Haricot Verts,  
Steamed Broccoli, Steamed Asparagus,

### 1908 Burger\*

Ground Brisket and Short Rib Patty,  
Lettuce, Tomato, Onion, Dill Pickle  
\*Impossible Burger Available  
Upon Request  
14

### Beef Pappardelle Ragu

Eighteen Hour Braised Beef Cheek,  
Cabernet Tomato Sauce  
36



### Beeler's Duroc Pork Chop\*

Wine Braised Swiss Chard,  
Tillamook Sharp Cheddar and Bacon Polenta,  
Anjou Pear and Apricot Chutney  
37

### Duck & Dumplings

Confit Duck, Sage and Butternut Squash  
Pate Choux, Haricot Verts, Pearl Onions,  
English Peas, Cremini Mushroom,  
Rich Glace de Poulet  
34



### Hibachi Stir Fry

Sesame Sauteed Vegetables with House Made  
Toasted Garlic and Mild Chili Stir Fry Sauce  
19

### Add to Stir Fry:

<b>Chicken</b>	<b>8</b>
<b>Shrimp</b>	<b>9</b>
<b>Beef*</b>	<b>10</b>
<b>Salmon*</b>	<b>12</b>