

## LUNCH

AVAILABLE DAILY 11:00 AM - 4:00 PM

### ❖ STARTERS

SOUP DU JOUR.....	8
TORTILLA SOUP.....	8
Chicken, Avocado, Queso Fresco, Tortilla Strips	
HOUSEMADE GUACAMOLE & SALSA.....	9
Fresh Corn Tortilla Chips	
WHITE SHRIMP QUESADILLA.....	12
Smoked Cheddar, Jack Cheese, Roasted Tomato-Cilantro Sauce	
SAUTÉED CALICO SCALLOPS & RICOTTA GNOCCHI.....	15
Garlic Confit, Wilted Spinach, White Wine-Lemon Broth	

### ❖ SALADS

GARDEN BABY GREENS & VEGETABLES.....	12
Goat Cheese, Candied Walnuts, Pumpkin Seeds, White Balsamic Vinaigrette	
AHI & WATERCRESS.....	19
Rare Ahi, Petite Arugula, Avocado, Shaved Radishes, Citrus Vinaigrette	
GRILLED CHICKEN OR SHRIMP CAESAR.....	w/chicken 16... w/shrimp 18
Chopped Romaine, Shaved Parmesan, Toasted Croutons	
GRILLED SALMON & SPINACH.....	19
Grapefruit, Candied Pearl Onions, Pistachios, Truffle-Tarragon Vinaigrette	
SKIRT STEAK & CHARRED SWEET CORN.....	18
Mixed Greens, Cotija Cheese, Cucumber, Creamy Avocado Vinaigrette	

### ❖ SANDWICHES

CRAB CAKE.....	19
Avocado, Mango, Butter Lettuce, Lime Dressing, Sesame Bun	
CHICKEN & BRIE.....	14
Caramelized Onions, Wild Mushrooms, Tarragon Aioli, Hoagie Bun	
REUBEN.....	13
Shaved Pastrami, Swiss Cheese, Sauerkraut, Griddled Rye	
CLUBHOUSE CHEESEBURGER.....	16
Cheddar, Bacon, Onion Confit, Mushrooms, Sesame Bun	
BARBEQUE PULLED PORK.....	15
Red Wine-Braised Pork Shoulder, Chipotle Coleslaw, Onion Bun	

### ❖ ENTRÉES

BAJA-STYLE FISH TACO TRIO.....	14
Fried Mahi-Mahi, Cabbage, Creamy Lime Dressing, Salsa Fresca, Corn Tortillas	
GRILLED WILD MUSHROOMS & PENNE.....	15
Artichoke Hearts, Truffled Pecorino, White Wine Cream	
BEEF BOLOGNESE & SPAGHETTI.....	19
Roasted Garlic, Shaved Petit Basque, Spicy Tomato Sauce	
LEMON-ROSEMARY HALF CHICKEN.....	21
Semi-Boneless Breast and Leg, Wilted Spinach, Tarragon Jus	
RISOTTO DEL MAR.....	22
Sautéed Calamari, Gulf Shrimp, Cured Scallops, Sweet Corn, Chile Oil	

RESERVATIONS: 858.314.2700

