



SOUPS, SALADS & APPETIZERS

MARKET GREENS
local lettuces, feta, quinoa, avocado,
olives, egg, tomato, onion
choice of dressing: : balsamic vinaigrette |
oregano vinaigrette | house | creamy ranch
1,200 | 1,700

CLASSIC CAESAR SALAD
1,000 | 1,500
+ grilled steak 900
+ grilled shrimp 700
+ grilled chicken or smoked bacon 500

CALIFORNIA COBB SALAD
grilled chicken, bacon, avocado,
blue cheese, egg, tomato,
iceberg lettuce
1,080 | 1,580

CHINESE SALAD
cashew nuts, fried chow mein,
radicchio, cilantro, hoisin-sesame dressing
1,080 | 1,580
add complimentary tofu or chicken



TODAY'S SOUP
500 | 700

**LOW COUNTRY
CREAMY CRAB SOUP**
crowd-pleaser since the '80s
800 | 1,360

LUNCH COMBO

ADD TODAY'S SOUP OR MINI GREEN SALAD + BOTTOMLESS SOFT DRINK TO
ANY BURGER, SANDWICH OR ENTRÉE
+700

Please ask your server about bottomless soft drink options

BURGERS & SANDWICHES

SMASH DOUBLE CHEESEBURGER
bacon-fig jam, sweet pickle aioli, lettuce, tomato, stout brioche bun
1,800

Hand-formed and served on a fresh-baked sesame seed bun, our burgers come with a choice of potato salad,
coleslaw, onion rings, french fries or cajun fries.

**THE CLUB'S CLASSIC
CHEESEBURGER**
cheddar, lettuce, tomato, red onion
1,600
add bacon +200

THE WORKS BURGER
jones dairy farm dry-aged bacon,
avocado, cheddar, lettuce, tomato,
red onion
2,000

**MUSHROOM
SWISS BURGER**
lettuce, tomato, red onion
1,800

**CAJUN-SPICED GRILLED
CHICKEN BURGER**
andouille jalapeño sausage, cheddar
cheese, lettuce, tomato, onion
1,700

SANTA FE VEGGIE BURGER
meat-free patty, charred avocado,
cheddar, thyme-roasted onion,
tomato, chimichurri,
mayonnaise, lettuce
1,700

toppings +200 each
bacon | mushrooms | avocado |
jalapeños | cheddar cheese |
gruyère cheese | gorgonzola picante

REUBEN SANDWICH
corned beef, gruyère, sauerkraut,
russian dressing, rye bread
1,700
nyc-style +800

CLUB SANDWICH
smoked chicken, bacon, avocado,
lettuce, tomato, mayo, white or wheat
1,600

STEAKS & ENTRÉES

TENDERLOIN
grain-fed, new zealand,
today's seasonal side
5oz (140g) 5,950

RIB EYE
double r ranch, usda prime,
today's seasonal side
16oz (455g) 6,900
12oz (340g) 5,900

LAMB CHOPS
spiced yogurt, seasonal side
3,600

**FRESH CATCH
OF THE DAY**
seasonal side
3,300

GRILLED HALF CHICKEN
sumac, roast potatoes,
wilted kale, pine nuts,
pomegranate molasses
2,400

NAKED BURRITO BOWL
quinoa, guacamole, pico de gallo,
cheddar, bell peppers, cilantro, corn,
beans, honey chipotle dressing
1,500
+ grilled steak 900
+ grilled shrimp 700
+ smoked pulled pork 600
+ grilled chicken 500

add cajun spice to any steak +110

SOMMELIER SELECTION

5,500 per bottle

WHITE
2018 Girard
Sauvignon Blanc, Napa Valley, California
tropical fruit aromas and refreshing lime
and kiwi flavors

ROSÉ
2019 Studio by Miraval Rosé,
Provence, France
dry with fresh fruit and floral flavors

RED
2016 Chateau Smith
Cabernet Sauvignon, Washington
plum, dark cherry and spice aromas
with medium to soft tannins

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items). Please discuss any food allergies or dietary requirements with your server.

nuts & tree nuts dairy egg gluten-free vegetarian fish & shellfish soy signature dish