



## SOUPS, SALADS &amp; APPETIZERS

## SOUP OF THE DAY

daily creation  
520 | 690LOW COUNTRY  
CREAMY CRAB SOUP

crowd-pleaser since the '80s

  
800 | 1,360

## SHRIMP COCKTAIL

six shrimp, horseradish sauce

  
2,030

## CRAB CAKES

snow crab, okra, apple slaw, rémoulade

  
1,760

## FRIED CALAMARI

sea salt, cajun rémoulade

  
1,360

## CAESAR SALAD

chopped romaine, croutons, grana

padano cheese

1,020 | 1,470

add grilled chicken +520

add three grilled shrimp +740

## CALIFORNIA COBB SALAD

avocado, iceberg lettuce, egg, blue

cheese, tomato, bacon, grilled chicken

1,080 | 1,580

## CHINESE CHICKEN SALAD

cilantro, radicchio, fried chow mein,

cashew nuts, hoisin-sesame dressing

1,080 | 1,580

## TACO SALAD

chili, sour cream, red cheddar,

guacamole, charred salsa, cilantro

1,100 | 1,650

## MIXED GREENS

shaved seasonal vegetables,

raspberry vinaigrette

toppings available (ask your server)

1,080 | 1,580

## BURGERS &amp; SANDWICHES

*Hand-formed with succulent USDA Prime ground beef and served in a freshly 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, red onion, tomato, lettuce

1,670

add bacon +200

## THE WORKS BURGER

avocado, jones dairy farm dry-aged bacon,

cheddar, red onion, tomato, lettuce

2,060

MUSHROOM AND SWISS  
CHEESE BURGER

swiss cheese, red onion, tomato,

lettuce

1,860

BLUE CHEESE AND  
BACON BURGER

caramelized sweet onions, gorgonzola

cheese, tomato, lettuce

1,860

CAJUN-SPICED GRILLED  
CHICKEN BURGER

andouille jalapeño sausage,

cheddar cheese, red onion, tomato,

lettuce, mayonnaise

1,710

## VEGETARIAN TERIYAKI BURGER

meat-free patty, sesame seeds, onion,

tomato, mayonnaise, radish sprouts

1,670

## CLUB SANDWICH

smoked chicken, bacon, mayo, avocado,

tomato, lettuce on white or wheat

1,640

## REUBEN SANDWICH

rye bread, corned beef, sauerkraut,

russian dressing, gruyère cheese

1,740



## DAILY DINNER SPECIALS

## Monday

GRANDMA'S  
CHICKEN  
POT PIEroot vegetables,  
mushrooms, peas  
2,750

## Tuesday

## TACOS

blue corn tortillas, corn,  
avocado, tomato, chipotle  
sour cream choice: beef | chicken | shrimp  
| vegetarian 

1,890

## Wednesday

PAPA'S  
GREEK PLATEgrilled lamb souvlaki, tzatziki,  
pita bread, greek salad,  
oregano-roasted potatoes  
4,010

## Thursday-Saturday

CLASSIC  
SLOW-ROASTED  
PRIME RIBmashed potatoes, seasonal  
greens, au jus 

6oz (170g) 5,000

8oz (225g) 5,690

add 2oz (56g) +690

## Sunday

## SIZZLING FAJITAS

beans, spanish rice, lettuce,  
cheese, sour cream,  
guacamole, warm tortillas

steak 3,070

shrimp 3,070

combo 3,250

*Our steaks are all USDA Prime, the highest grade of American beef, from Double R Ranch family farms in the Pacific Northwest or American wagyu cuts from Idaho's Snake River Farms.***SKIRT STEAK \***  
8oz (225g), st helens, usda prime 

3,750

**TENDERLOIN \***

5oz (140g), usda prime

5,950

**RIB EYE\***

usda prime

12oz (340g) 5,900

16oz (455g) 6,900

**NEW YORK STRIP FILET \***

8oz (225g), snake river farms,

american wagyu

5,950

**RIB EYE \***

snake river farms, american wagyu

12oz (340g) 9,200

16oz (455g) 11,950

\* petite mashed potatoes and seasonal vegetables +280

## ENTRÉES

**LAMB CHOPS \***three 3oz (85g) australian chops,  
lemon yogurt, dukkah spice 

3,600

**BARBECUED ST LOUIS  
CUT PORK RIBS**heirloom berkshire, french fries,  
coleslaw 

2,970

**BARBECUED PULLED  
PORK BOWL**coleslaw, avocado, smoked beans,  
grilled mini tomatoes, flour tortilla 

2,020

**LITTLE ITALY-STYLE  
SPAGHETTI AND MEATBALLS**

american wagyu blend, grana

padano cheese

2,500

**FRESH CATCH OF THE DAY**

today's seasonal side

3,260

**ANCIENT GRAIN  
FALAFEL BOWL**organic quinoa, cauliflower,  
broccoli, tomato, cucumber,  
fresh herbs, spring pea yogurt,  
toasted almonds

1,930

**GRILLED ORGANIC  
CHICKEN BREAST**new zealand bostock brothers farm,  
hummus, cucumber and feta salad,  
lemon, mint

2,920

## SIDES

**BROCCOLI**

sautéed | steamed

  
520**SPINACH**

garlic-sautéed |

steamed

  
860**SAUTÉED  
MUSHROOMS**

tarragon butter

  
840**MASHED  
POTATOES**

520

**MAC 'N' CHEESE**

mozzarella, grana

padano cheese, bacon

  
1,020**HAND-DIPPED  
ONION RINGS**

570

**FRENCH FRIES**

or CAJUN FRIES

  
570*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.*



weekdays: from 3pm | weekends: all-day

## TRADERS' CLASSICS

## NACHOS SUPREME

monterey jack and red cheddar cheese, refried beans, chili, sour cream, jalapeños, guacamole

1,410 | 1,830

## WINGS

buffalo, cajun-spiced

1,020 | 1,810

## FRIED CALAMARI

sea salt, cajun rémoulade

1,360

## LOW 'N' SLOW CHILI

black angus, pork, stout beer, house blend of spices, sour cream, cilantro

1,410

## CHARCUTERIE AND CHEESE SELECTION

artisanal cheeses and cured meats with dried fruits and crackers

2,140

## FISH 'N' CHIPS

golden-fried wild hoki, tartar sauce

1,130 | 1,810

## HOT DOGS

Our dogs are made from 100% natural Berkshire pork from Iowa.

## CLASSIC DOG

chopped onions, sweet relish

850

## CHILI DAVIS DOG

smoked frank, chili, cheese

1,320

toppings +200 each

jalapeños, guacamole, cheddar cheese, tomato salsa, sauerkraut

## CRAFT PIZZA

Classic Italian ingredients on a base of IPA-infused dough.

## SPICY MEATLOVER

san marzano tomato sauce, pepperoni, italian sausage, bacon, jalapeños, mozzarella, grana padano cheese

1,830

## CHEESE

san marzano tomato sauce, mozzarella, grana padano cheese

1,520

## MARGHERITA

san marzano tomato sauce, mozzarella, basil, extra virgin olive oil

1,650

## CLASSIC PEPPERONI

san marzano tomato sauce, pepperoni, mozzarella, grana padano cheese

1,650

## TRADERS' DELUXE

san marzano tomato sauce, bacon, pepperoni, italian sausage, mushrooms, red onion, bell peppers, mozzarella

1,900

additional toppings +180 each

jalapeños | bell peppers | broccoli | mushrooms | red onion | bacon | pepperoni | italian sausage | grilled chicken | cheddar | monterey jack | mozzarella

## DESSERT

## APPLE PIE À LA MODE

vanilla ice cream

970

## CHEESECAKE

baked sour cream cheesecake, graham cookie crust, forest berry sauce

950

## BOURBON CARROT CAKE

carrot cake sponge, walnuts, bourbon cream cheese frosting

860

## PECAN PIE

sticky and rich butter filling, whipped cream, caramel sauce

860

## WARM CHOCOLATE FUDGE BROWNIE

caramel and chocolate sauce, roasted macadamia nuts

860

## SHERBET

yuzu | lemon | orange

300

## MANGO SORBET

300

## ICE CREAM

vanilla | green tea | chocolate | strawberry

300

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