

SHAREABLES

Fried Cheese Curds  \$12
Diavolo Sauce

Chilled Artichoke Hearts   \$17
Kalamata Olives, Pine Nuts, Parmesan, Tarragon Aioli

Pig Wings (3)  \$18
Maple Bourbon BBQ Sauce

Meatball Skillet \$15
House-Made Jumbo Meatballs, Arrabbiata Sauce, Herb Ricotta, Rustic Baguette

Tomato Bruschetta  \$14
Grape Tomatoes, Fresh Mozzarella, Pickled Onions, Fresh Basil, Balsamic Reduction

Shrimp Cocktail  \$17
Jumbo Shrimp, Bloody Mary Cocktail Sauce, Daikon Radish Slaw

Chicken Bao Bun "Sliders" (3) \$13
Orange-Ginger Chicken, Cilantro, Carrots, Ginger Aioli


Ahi Tuna Crudo \$19
Pickled Onions & Peppers, Quinoa, Cucumbers, Smoked Dashi Ponzu

Reuben Spring Rolls \$16
House Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dipping Sauce



Buffalo Chicken Wings  \$17
Hot, Mild, Thai Chili, or Blackened Dry Rub
Served with Celery & Carrots
Choice of Ranch or Bleu Cheese
10 Piece \$17
15 Piece \$25
25 Piece \$35

SOUPS & SALADS

Chef's Soup of the Day \$6
Fresh Daily Options of Cream & Broth Soups

Hearts of Palm  \$16
Baby Arugula, Hearts of Palm, Cucumbers, Tomatoes, Goat Cheese, Avocado, Citrus Vinaigrette

Classic Caesar  \$12
Romaine Hearts, Shredded Parmesan, Homemade Croutons, Caesar Dressing

7650 Salad   \$15
Iceberg Lettuce, Swiss Cheese, Tomatoes, Deluxe Ham, Bermuda Onions, Chopped Olives, Shredded Parmesan Cheese, Oregano Vinaigrette

Shaved Brussels Sprouts   \$16
Brussels Sprouts, Roasted Red Beets, Butternut Squash, Candied Pecans, Granny Smith Apples, Goat Cheese, Dried Cranberries, Raspberry Vinaigrette

Side House Salad   \$6

Side Caesar Salad  \$6

Add Chicken...\$7, Salmon... \$10, Shrimp... \$10, Crab Cake...\$15

HANDHELDS

Crab Cake Sandwich \$24
Pickled Onions, Tarragon Aioli, Baby Arugula

Steak Sandwich \$20
Char-Grilled Bistro Tender, Caramelized Onions, Garlic Aioli, Rustic Baguette

Smoked Pulled Chicken Sandwich \$18
Applewood Smoked Bacon, Cheddar, Mushrooms, Whole Grain Mustard BBQ Sauce, Kaiser Roll

Meatball Sub \$17
House-Made Meatballs, Smoked Provolone, Arrabbiata Sauce, Hoagie Roll

Black & Bleu Smash Burger \$18
Blackened Grass-Fed Beef, Applewood Smoked Bacon, Caramelized Onions, Bleu Cheese Crumbles, Lettuce, Tomatoes

Fish Tacos \$18
Blackened Mahi, Shaved Red Cabbage, Cotija Cheese, Pineapple Mango Chutney

Grass-Fed Beef Burger \$17
8oz. Hand Cut Burger, Lettuce, Tomatoes, Onions, Choice of Cheese, Brioche Bun


CLUB FAVORITES

Quesadilla
Cheddar-Jack Cheese, Peppers & Onions
Grilled Chicken...14 Grilled Shrimp...16

Quiche du Jour \$15
Fresh Quiche Made Daily / Served with a Side Salad

Tuna Sashimi Bowl \$21
Seared Tuna, Jasmine Rice, Avocado, Carrots, Radishes, Wakame, Shredded Nori, Yuzu Soy Glaze, Gochujang Aioli

Chicken Caprese Bowl  \$20
Grilled Chicken, Quinoa, Grape Tomatoes, Pickled Onions, Shaved Mozzarella, Basil Avocado Aioli

Chimichurri Steak Bowl  \$24
Char-Grilled Bistro Tender, Corn, Grape Tomatoes, Onions, Avocado, Quinoa, Black Beans, Chimichurri Sauce

Hebrew National Hot Dog \$12

1/2 Sandwich & Side \$11

Deli Sandwich Board

<u>Protein</u>	<u>Cheese</u>	<u>Bread</u>
Turkey Breast	Vermont Cheddar	White
Deluxe Ham	Imported Swiss	Multigrain
Albacore Tuna Salad	Yellow American	Marble Rye
Chicken Salad	Provolone	Spinach Wrap
Egg Salad	Pepper Jack	Wheat Wrap
\$14		

 VEGETARIAN
 GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS