# **DINNER**

#### SOUP OF THE DAY | CUP 7 | BOWL 9

Tomato Bisque | Beef Barley

#### **STARTERS**

# SHISHITO PEPPERS | 13 | GF | DF LEMON ZEST, MALDON SALT, LEMON AIOLI

FETA OLIVE BAKE | 14 | GF KALAMATA, CASTELVETRANO, FETA CHEESE, PITA BREAD

CANDIED BACON | 13 | GF | DF

# SHRIMP COCKTAIL | 14 | GF

7 POACHED PRAWNS, COCKTAIL SAUCE, LEMON

#### **SALADS**

Add-on protein

FLANK STEAK 15 | PRAWNS 12 | SKUNA BAY SALMON 14 GRILLED CHICKEN 7 | BAY SHRIMP 7 | DUNGENESS CRAB 20

#### PEA SALAD | 16

ENGLISH PEAS, SUGAR SNAP PEA, SNOW PEA, MINT PEA TENDRILS, CREAMY LEMON VINAIGRETTE

#### WEDGE SALAD | 15

ICEBERG, CHERRY TOMATO, BACON BITS, BLEU CHEESE, SCALLION, 7 MINUTE EGG, CROUTON DUST, PICKLED SHALLOTS, BUTTERMILK DRESSING

## CAESAR SALAD | starter 11 | entrée 15

CHOPPED ROMAINE, CROUTONS, PARMESAN, CAESAR DRESSING, GARLIC BREAD

# WAVERLEY SALAD | starter 11 | entrée 15 | GF

FIELD GREENS, CANDIED HAZELNUTS, APPLES, PARMESAN, RED ONION, BALSAMIC VINAIGRETTE

#### **Upcoming Events**

# **Memorial Day BBQ**

#### Sunday, May 26 | 5:00 - 7:00 pm

Adult \$65 | Child age 5-12 \$35 4 & under complimentary 48-hour cancellation | Clubhouse Attire Reservations Required | Guests Welcome

#### **MAINS**

# » EVERYTHING SPICED SALMON | 36 | DF

DILL SPAETZEL, BLISTERED CHERRY TOMATOES, CAPERS, CUCUMBER RELISH

## » STEAK AND PRAWNS | 38 | GF

MARBLE POTATOES, GARLIC BUTTER, ROASTED ASPARAGUS, RED CHIMICHURRI

## » WAGYU BURGER | 17

8 OZ WAGYU BEEF, CANDIED BACON, BUTTER LETTUCE, TOMATO, GRILLED ONION, HOUSE BUN IMPOSSIBLE PATTY | 2

#### LEMON CHICKEN SALAD | 20 | GF

SEASONED CHICKEN THIGH, QUINOA, CHERRY TOMATO, CUCUMBER, ARUGULA, DILL, FETA, PARSLEY, MINT, RED ONION LEMON VINAIGRETTE, TZATZIKI

#### CREAMY PASTA POMODORO | 24

RIGATONI, BLISTERED CHERRY TOMATOES, ARUGULA, BURRATA, BASIL, CHILI FLAKES

## **CHEF'S SPECIALS**

# 19 OZ DRY AGED DELMONICO FOR TWO | 110 | GF

28 DAY DRY AGED DELMONICO STEAK, GRILLED CAULILINI, CRISPY FINGERLINGS, MAMA LIL'S BUTTER

#### » ALASKAN HALIBUT | 39 | GF

CARROT PUREE, ENGLISH PEAS, ROASTED RADISH, MICROGREEN SALAD