



## STARTERS

### CALAMARI FRITTI

California coastal calamari, chipotle and basil pesto aioli -11-

### DEEP FRIED BRUSSEL SPROUTS

Olive oil, lemon, balsamic reduction, Pecorino-Romano -7-

### MARYLAND CRAB CAKES

Mango pico de gallo, sweet chili sauce, lemon -12-

## SALADS

### SESAME CRUSTED AHI

Napa cabbage and baby greens, cucumber, mandarin oranges, pickled ginger, wasabi aioli, scallion, fried wontons, sesame soy vinaigrette -16-

### OAKDALE CAESAR

Romaine lettuce, shaved Pecorino-Romano cheese, croutons, homemade Caesar dressing -10- add chicken -4- grilled prawns -8- grilled salmon -10-

### ITALIAN CHOP SALAD

Butter lettuce, salami, jack cheese, kidney beans, pepperoncini, tomatoes, cucumber, creamy Italian -12- add chicken -4-, New York steak -9-, grilled prawns -8-

### CHINESE CHICKEN

Napa cabbage and baby greens, bell peppers, mandarin oranges, scallion, fried wontons, toasted almonds, sesame soy vinaigrette -14-

## PASTA

### BEEF STROGANOFF

Filet mignon tips, mushrooms, onions, buttered egg noodles, rich brown gravy, green onions, sour cream -25-

### SPINACH and ARTICHOKE RAVIOLI

Grilled chicken, mushrooms, spinach, dried cranberries, bleu cheese cream sauce -21-

### FETTUCINI ALFREDO -14-

Add chicken -4- grilled prawns -8- grilled salmon -10- New York steak -9-



CLUB FAVORITES soup or salad

**BRAISED BEEF SHORT RIBS**

Natural reduction, gremolata, sour-cream chive mashed potatoes, seasonal vegetables -28-

**SURF and TURF**

Grilled top sirloin and garlic butter prawns, sour-cream chive mashed potatoes, seasonal vegetables -29-

**PAN SEARED ATLANTIC SALMON**

Romesco sauce, rice pilaf, vegetables -24-

**OVEN ROASTED AUSTRALIAN RACK OF LAMB**

Garlic-herb butter, sour-cream chive mashed potatoes, seasonal vegetables -36-

**WILD MUSHROOM and ROSEMARY ROASTED CHICKEN**

Sautéed local mushrooms, rosemary jus, sour-cream chive mashed potatoes, seasonal vegetables-23-

**ITALIAN CRUSTED CALAMARI STEAK**

Pan seared steak, lemon-caper beurre blanc, rice pilaf, seasonal vegetables -19-

**SLOW ROASTED ANGUS PRIME RIB (Friday only)**

Baked potato, seasonal vegetables, au jus 10 ounce cut -30- 1 pound cut -35-

FROM THE GRILL soup or salad

**CERTIFIED PRIME ANGUS FILET MIGNON**

Sour-cream chive mashed potatoes, seasonal vegetables, Bordelaise sauce -34-

**NEW YORK STEAK**

Sour-cream chive mashed potatoes, seasonal vegetables -27-

**RIBEYE STEAK**

Maître D butter, sour-cream chive mashed potatoes, vegetables -34-

**BLACK ANGUS BURGER**

Newport natural beef, lettuce, tomato, onion, "yum yum" sauce -14- add cheese -.50-

ON THE SIDE

mashed potatoes, baked potato, rice, seasonal vegetables, soup of the day,  
house salad or Caesar 4.50, iceberg wedge 7