



## STARTERS

### CALAMARI FRITTI

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

### DEEP FRIED ASPARAGUS

Pink peppercorn aioli -9-

### 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-

### CAPRESE CHICKEN SALAD

Spinach, basil, cherry tomatoes, mozzarella, balsamic reduction, olive oil -16-

### 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-

### ARTISAN CHEESE RAVIOLI

Burrata cheese stuffed ravioli, tomatoes, basil, olive oil, parmesan prosciutto crisp -20-

### FETTUCINI ALFREDO -14-

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



CLUB FAVORITES soup or salad

**GRILLED FLAT IRON STEAK**

Topped with Caramelized Balsamic Onions, Seasonal Vegetables,  
Mashed Potatoes -25-

**GRILLED PORK CHOP**

Bone-in Duroc pork, spiced cherry chutney, roasted potato vegetable hash -22-

**GRILLED ATLANTIC SALMON**

Orange, fennel, arugula, serrano Chile, rice pilaf -24-

**OVEN ROASTED AUSTRALIAN RACK OF LAMB**

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

**ROASTED LEMON PEPPER CHICKEN**

Oven roasted airline chicken breast topped with lemon slices and fresh cracked  
pepper, rice pilaf, 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, chimichurri sauce -34-

**NEW YORK STEAK**

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

**RIBEYE STEAK**

Roasted tomato relish, 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