



STARTERS

CALAMARI FRITTI

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

BRAISED BRUSSELS SPROUTS

Bacon, cranberries, mustard cream, parmesan -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-

GORGONZOLA & ARUGULA SALAD

Grilled chicken, candied walnuts, red onion, celery, apples, pomegranate vinaigrette -16-

CHINESE CHICKEN

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

PASTA soup or salad

BEEF STROGANOFF

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

ITALIAN BUTTERNUT RAGOUT

Italian sausage, roasted butternut squash, mushrooms, arugula, butternut cream sauce, penne pasta, pumpkin seeds, parmesan -20-

FETTUCINI ALFREDO -14-

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



CLUB FAVORITES soup or salad

BRAISED SHORT RIBS

Pan jus, horseradish cream, crispy shallots, mashed potatoes, seasonal vegetables -28-

PORK SCHNITZEL

Breaded pork cutlet served with mashed potatoes & seasonal vegetables garnished with fresh lemon -22-

OVEN ROASTED APRICOT GLAZED SALMON

Rice pilaf, seasonal vegetables -24-

OVEN ROASTED NEW ZEALAND RACK OF LAMB

Balsamic reduction, gremolata, mashed potatoes, seasonal vegetables -38-

COQ AU VIN

Oven roasted airline chicken breast topped with a sauce of red wine demi-glace, roasted tomatoes, bacon, mushrooms, onions over mashed potatoes and seasonal vegetables -24-

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, gremolata -34-

NEW YORK STEAK

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

RIBEYE STEAK

Bordelaise sauce and gorgonzola compound 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