THE COUNTRY CLUB®
A NEW AMERICAN STEAKHOUSE

LUNCH

APPETIZERS

Wild Caught Shrimp Cocktail* 23
Cocktail Sauce, Horseradish, Lemon (120 calories)

Oysters on the Half Shell* 1/2 Dozen 21
Classic Cocktail Sauce, Red Wine Mignonette

Truffled Beef Tartare* 26
Aged Parmesan, Mushrooms, Roasted Tomatoes, Pine Nuts

Smashed Avocado Stack 16
Cucumber, Jicama, Tomato, Avocado, Onion, Crispy Tortillas, Cilantro, Chile-Lime Vinaigrette

Baby Heirloom Tomato Salad 18
Mozzarella Cheese, Basil Blossoms, Basil Infused Chia Seeds, Balsamic, Olive Oil (160 calories)

Grilled Hearts of Palm 16
Sugar Snap Peas, Watermelon Radish, Goji Berry-Passion Fruit Marmalade (100 calories)

SOUPS

Watermelon-Tomato Gazpacho 13
Burnt Pea and Avocado Tartar

Sweet Corn Chowder 13
Aromatic Vegetables, Tortilla Crisps

ENTRÉE SALAD

Sesame Crusted Ahi Tuna* 28
Flowery Greens, Short Pickled Vegetables, Hibiscus

Organic Jidori™ Chicken Tuscan Kale Salad 24
Aged Goat Cheese, Gala Apples, Spiced Pecans, Apple Cider Vinaigrette

Sliced New York Strip Steak Salad* 28
Arugula, Grilled Onions, Mushrooms, Roasted Tomatoes, Blue Cheese, Champagne Vinaigrette

Chilled Shrimp Salad 25
Black Quinoa, Couscous, Sweetcorn, Chick Peas, Mint, Yuzu Lime Vinaigrette

Tossed Cobb Salad 23
Egg, Avocado, Bacon, Blue Cheese, Cherry Tomatoes, Organic Jidori™ Chicken, Ranch Dressing

Caesar Salad 14
Classic Dressing, Parmesan Crisp
Add: Organic Jidori™ Chicken, Shrimp, Salmon* 8/12/12

* Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of food borne illness

BURGERS & SANDWICHES

Country Club Burger* 22
Bourbon Candied Bacon, Onion Jam, Cheddar Cheese, Lettuce, Tomato, Chimichurri Aïoli

Smoked Chipotle Burger* 22
Guacamole, Chipotle Salsa, Green Chiles, Jalapeño Jack Cheese

Classic Angus Burger* 21
Lettuce, Tomato, Red Onion, Choice of Cheese

Turkey Burger 21
Fork Crushed Avocado, Mozzarella Cheese, Grilled Onion

Open-Faced French Dip* 22
Shaved Prime Rib Au Jus, Gruyère Cheese, Mustard, Caramelized and Crispy Onions

"The Millionaire" Truffled Filet Steak Sandwich* 32
Roasted Tomatoes, Caramelized Onions, Parmesan Fries & Crisp Onions

The Country Club Sandwich 21
Poached Chicken, Crispy Prosciutto, Lettuce, Tomato, Avocado, Wasabi Mayo, Brioche Roll

Grilled Wagyu Beef Hot Dog 12
Sauerkraut, Housemade Spicy Pepper Relish, Creole Mustard, Onions, Pippara Peppers

ENTRÉES

Organic Scottish Salmon* 32
Sweet Pea Purée, Confit Fennel, Pickled Watermelon

Grilled Organic Jidori™ Chicken & Vegetables 23
Asparagus, Sweet Peppers, Hearts of Palm, Charred Lemon

Filet Mignon*, 9 oz. (490 calories) 58

Chili Rubbed Rib Chop*, 20 oz. 64

SIDES

Sautéed Sugar Snap Peas & Young Squash (80 calories) 10

Sautéed Green Beans, Candied Bacon* 10

French Fries, Guinness Aïoli 12

Grilled Asparagus, Balsamic (120 calories) 10

Parmesan-Truffle Potato Crisps 12

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special on todays's menu.

P.S.—We are really, really sure of the calories! –Chef René Lenger

Executive Chef René Lenger

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DINNER

APPETIZERS

Truffled Beef Tartare* 26
Aged Parmesan, Mushrooms, Roasted Tomato, Pine Nuts

Pan Seared Foie Gras* 28
Vanilla Bread Pudding, Orange Syrup, Blackberries, Hibiscus Crystals

Butter Poached King Crab 38
Fine Herbs, Green Onion, Charred Lemon

Jumbo Lump Crab Cake 25
Tangerine Emulsion, Crisp Capers

Oysters on the Half Shell* 21
Classic Cocktail Sauce, Red Wine Mignonette

Wild Caught Shrimp Cocktail 23
Classic Cocktail Sauce, Lemon, Horseradish (120 calories)

CHILLED AND BROILED SHELLFISH PLATTERS

East Coast* | West Coast Oysters*
King Crab Legs*
Shrimp
Lobster Tail*

Classic Cocktail Sauce
Red Wine Mignonette

MP

Lobster Tail
Shrimp
King Crab Legs
Sea Scallops*

Mustard Aïoli
Clarified Butter

MP

SALADS AND SOUPS

Tuscan Kale Salad 17
Aged Goat Cheese, Apples, Spiced Pecans, Apple Cider Vinaigrette

Caesar Salad 16
Classic Dressing, Parmesan Crisp, Parmesan Cracker

Watermelon-Tomato Gazpacho 14
Burnt Pea and Avocado Tartar

Sweet Corn Chowder 13
Aromatic Vegetables, Tortilla Chips

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ENTRÉES

Organic Scottish Salmon* 39
Sweet Pea Purée, Confit Fennel, Pickled Watermelon

Sesame Crusted Ahi Tuna* 42
Wasabi Creamed Potatoes, Yuzu Caviar, Soy Glaze

Pan Seared Sea Scallops* 40
Braised Endive, Tomato Compote, Citrus

Organic Jidori™ Chicken 35
Mizuna Pesto, Roasted Olives, Red Pearl Onions

Brown Sugar Brined Pork Chop* 36
Bourbon Candied Roasted Baby Carrots, Huckleberry Bordelaise

FROM THE PRIME RIB CART

Served Au Jus, Creamy Horseradish

Beef Prime Rib* 58

TURF MEETS SURF

Filet Mignon, 9 oz.* (490 calories) 58
Rib Chop, 20 oz.* 64
New York Strip Steak, 16 oz.* 69
Sher Wagyu Strip Steak, 10 oz.* 96
Bison New York Strip, 14 oz.* 67
Wisconsin Veal "Delmonico" 12 oz.* 47

Lobster Tail 38
Sugarcane Shrimp 18
Sea Scallops* 18
1/2 lb. Chili Rubbed King Crab 38
Lump Crab "Oscar-Style" 24

SIDES

Tri Color Cauliflower, 12
Cauliflower Purée, Whipped Goat Cheese, Chimichurri, Almonds

Jalapeño Cream Corn 12

Whipped Yukon Gold Potatoes 12

French Fries, Guinness Aïoli 12

Foie Gras Roasted Mushrooms, 18
Barley, Arugula, Verjus Blanc, Shaved Parmesan

Mac & Cheese 12
Add: Lobster 6

Black Truffle Creamed Spinach 12

Grilled Asparagus, Balsamic (120 calories) 12

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BRUNCH

APPETIZERS

Sweet Corn Chowder 13
Aromatic Vegetables, Tortilla Crisps

Wild Caught Shrimp Cocktail 23
Classic Sauce, Horseradish, Lemon (120 calories)

Baby Heirloom Tomato Salad 18
Mozzarella Cheese, Basil Blossoms, Basil Infused Chia Seeds, Balsamic, Olive Oil
(160 calories)

Tuscan Kale Salad 16
Aged Goat Cheese, Gala Apple, Spiced Pecans, Apple Cider Vinaigrette

Caesar Salad 14
Classic Dressing, Parmesan Crisp, Parmesan Cracker

Truffled Beef Tartare* 26
Aged Parmesan, Mushrooms, Roasted Tomatoes, Pine Nuts

ALL NATURAL BURGERS

Country Club Burger* 22
Bourbon Candied Bacon, Onion Jam, Cheddar Cheese, Lettuce, Tomato, Chimichurri Aïoli

Classic Angus Burger* 21
Lettuce, Tomato, Red Onion, Choice of Cheese

Smoked Chipotle Burger* 22
Guacamole, Chipotle Salsa, Green Chiles, Jalapeño Jack Cheese

Turkey Burger 21
Fork Crushed Avocado, Mozzarella Cheese, Grilled Onion

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BRUNCH CLASSICS

Hickman's Farm Cage Free Eggs & Breakfast Potatoes* 18
Choice of Bacon, Grilled Ham, Smoked Chicken-Apple Sausage

French Toast Bread Pudding 18
Vermont Maple Syrup, Berries, Candied Pecans, Apple Smoked Bacon

Eggs Versailles* 26
Poached Eggs, Smoked Salmon, Brioche, Hollandaise Sauce

Poached Eggs* 24
Truffle-Parmesan Creamed Spinach, Pretzel

Steak 'n Eggs* 35
8 oz. New York Strip, Fried Egg, Potato Hash

Maple Glazed Pepper Bacon & Eggs* 28
Scrambled Eggs, Micro Rainbow Herbs

Breakfast Parfait 12
Housemade Sun Dried Fruit Granola, Vanilla Bean Greek Yogurt, Fresh Fruit

ENTRÉES

Chilled Shrimp Salad 25
Black Quinoa, Couscous, Sweetcorn, Chickpeas, Mint, Yuzu Lime Vinaigrette

Tossed Cobb Salad 23
Egg, Avocado, Bacon, Blue Cheese, Cherry Tomatoes, Organic Jidori™ Chicken, Ranch Dressing

The Country Club Sandwich 21
Poached Chicken, Crispy Prosciutto, Lettuce, Tomato, Avocado, Wasabi Aïoli, Brioche Roll

"The Millionaire" Truffled Filet Steak Sandwich* 32
Roasted Tomatoes, Caramelized Onions, Parmesan Fries, Crispy Onions

Open Faced French Dip 22
Shaved Prime Rib, Gruyère Cheese, Mustard Cream, Au Jus, Caramelized and Crispy Onions

Grilled Wagyu Beef Hot Dog 12
Sauerkraut, Housemade Spicy Pepper Relish, Creole Mustard, Onions, Pippara Peppers

SIDES

Grilled Asparagus, Balsamic (120 calories) 10

Potato Hash, Red Onions, Peppers 10

French Fries, Guinness Aïoli 10

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