

APPETIZERS

SIGNATURE SEAFOOD TOWER | GF
chilled jumbo shrimp . ahi poke . maine lobster
golden king crab legs . pacific oysters . lemons
ginger mignonette . horseradish cocktail sauce
brandy calypso sauce | 95
serves 4

MAINE DIVER SCALLOPS | GF
farro risotto . asparagus jus . romesco | 32

AHI POKE | GF
ahi tuna . hawaiian salt . sweet onion
fresno chili . scallions . avocado . ocean salad
poke sauce | 14

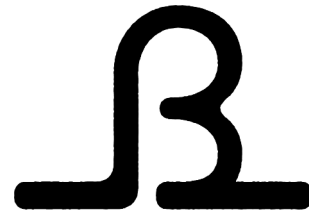
CLASSIC CAESAR SALAD
romaine hearts . garlic croutons
creamy caesar dressing . parmesan | 10

RANCH WEDGE | GF
applewood smoked bacon . stilton blue cheese
heirloom tomatoes . onion fritto
blue cheese dressing | 12

ADD TO ANY SALAD
chicken | 4 . shrimp | 6 . salmon | 8 . flat iron | 16

GF | gluten free **V** | vegetarian **VG** | vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. Please note all to-go food is subject to 10% service charge 45188 0819 SS



BIXBY

STEAKHOUSE

Available Thursday - Saturday | 4:00pm - 8:00pm

SIDES

GRILLED JUMBO ASPARAGUS | GF, VG
extra virgin olive oil . sea salt | 7

YUKON GOLD MASHERS | GF, V
roasted garlic | 7

PARMESAN TRUFFLE FRIES | GF, V
parmesan . truffle oil . parsley | 7

SAUTEED FOREST MUSHROOMS | GF, V
cremini . oyster . button | 7

SEA SALT BAKED POTATO | GF
butter . chives . sour cream
applewood smoked bacon | 7

CREAMED CORN | GF, V
charred corn . cream . garlic . thyme | 7

PREMIUM CHOPS

FILET MIGNON | GF
10 oz center cut certified angus filet mignon
red wine bordelaise | 45

BONE-IN RIBEYE | GF
16 oz prime bone-in ribeye
cilantro & garlic sauce | 49

AUSTRALIAN MARINATED RACK OF LAMB | GF
tart cherry demi-glace | 39

ENTREE ENHANCEMENTS

GOLDEN KING CRAB LEGS | GF
lemon . clarified butter | MP

TIGER PRAWNS | GF
garlic . white wine . butter | MP

MAINE LOBSTER TAIL | GF
lemon . clarified butter | MP

PREMIUM SEAFOOD

WASABI CRUSTED SUSTAINABLE SEABASS
farro risotto . asparagus jus . romesco | 45

SEAFOOD LINGUINE
bay shrimp . clams . heirloom tomatoes
parsley . white wine butter sauce | 28