



1925

Dinner Menu

Soups

Ⓞ Ⓟ **Tomato Basil Bisque** ~ 5 cup

Appetizers

Putt-Putt Shrimp Tossed in a Spicy Thai-Chili Coconut Sauce ~ 9

Ⓞ **Classic Crab and Shrimp Cocktail** Marie Rose and Cocktail Sauce ~ 14

Ⓞ **Buffalo Chicken Wings** with Celery, Carrots, Choice of Ranch or Bleu Cheese Dressing ~ 11

Fried Calamari Rings with Marinara Sauce, Micro Greens ~ 10

Buffalo Fried Oysters with Bleu Cheese Dressing and Shredded Lettuce ~ 12

Crab and Caramelized Onion Quesadilla ~ 11

with Petite Salad Mix Tossed with an Old Bay Vinaigrette

Entrée Salads

All Salads are Available in **Lite Size** ~ 5

Ⓟ **Mixed Green Salad** ~ 10

Spring Mix of Greens with Cucumbers, Carrots, Grape Tomato, Kalamata Olives and Croutons

Choice of Dressing: Ranch Dressing, Bleu Cheese Dressing, Balsamic Vinaigrette

Ⓞ **The "Wedge"** ~ 10

Petite Iceberg Lettuce with Tomatoes, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

Classic Caesar Salad ~ 10

Crisp Romaine Lettuce, Croutons and Parmigiana-Reggiano Cheese

Ⓞ Ⓟ **Roasted Beet and Apple Salad** ~ 10

Mixed Greens, Walnut Vinaigrette, Feta Cheese, and Mandarin Oranges

Salad Toppers

Grilled Chicken Breast ~ 8

Jumbo Shrimp ~ 14

Salmon Fillet ~ 16

Crab Cake ~ 16

8-ounce Filet ~ 26



Club Favorites



Prime Bacon Cheeseburger ~ 14

American Cheese, Green Leaf Lettuce,
Vine-Ripe Tomato, Red Onion, Applewood Smoked Bacon, Brioche Bun, French Fries

Crab Cake Sandwich ~ 19

4-ounce Crab Cake, Green Leaf Lettuce, Tartar Sauce, French Fries

Penne Pasta alla Baltimore ~ 18

Tomatoes, Crab Meat, Brandy Old Bay Cream Sauce

Suggested Wine: Chardonnay, Landmark Vineyards, Carneros, CA, 2017 38

Jumbo Lump Crab Cakes

Single ~ 19 / Double ~ 29

Wilted Spinach, Sliced Roasted Tomatoes, Fingerling Hash, Tartar Sauce

Sesame Seed Crusted Tuna Steak ~ 26

Soba Noodles with Teriyaki Sauce, Baby Bok Choy, Soy Aioli, Fried Wontons

Chicken Parmesan ~ 18

Tomato Sauce, Fresh Mozzarella with Linguini Pasta and Garlic Bread

Wine: Barone Fini, Valdadige, Italy 2015 28

Pasta

Cajun Fettuccini with Jumbo Shrimp ~ 22

Grilled Chicken, Andouille Sausage, Tossed in a Cajun Cream Sauce

Wine: Tresor, Ferrari Carano, Sonoma County, CA 2012 82

Seafood

^{GF} Grilled Atlantic Salmon Fillet ~ 25

Served on a Bed of Cheddar Polenta and Traditional Ratatouille

Wine: Chardonnay, Frank Family, Carneros, Napa Valley CA 2017 48

Steaks

^{GF} 8-ounce "CAB" Filet Mignon ~ 35

Wine: Cabernet Sauvignon, Herman Story Bolt Cutter, Paso Robles 2013 95

^{GF} 12-ounce "CAB" New York Strip Steak ~ 33

Wine: Cabernet Sauvignon, Jackson Estate, Alexander Valley, CA 2014 40

All Steaks Are Served with Our House Set-up, Unless Noted,
of RBCC au Gratin Potatoes, Haricots Verts, Baby Carrots, Thyme-Rosemary Jus and Roasted Garlic Butter



Indicates these Menu Items are prepared without Meat



Indicates these Menu Items are prepared without Gluten

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase the Risk of Foodborne Illness.