



## mornings

Continental Breakfast Available in the Men's Grill & Ladies' Locker Room  
7 - 10:30 am

## sunday brunch

**Dining Room & Outdoor Terrace**  
11 am - 2 pm

## lunch

**Dining Room & Outdoor Terrace**  
Tuesday - Saturday | 11:30 am - 2:30 pm

**Men's Grill**  
Monday - Sunday | 11 am - 2:30 pm

**Carousel**  
Monday - Sunday | 10 am - 5 pm  
*Hot food available 11 am - 4:30 pm*

## cocktails

**COMPLIMENTARY HORS D'OEUVRES**  
Dining Lounge, Men's Grill & Ladies' Locker Room | Monday - Sunday | 3:00 - 7 pm

**Martini Madness**  
Tuesday, Wednesday, Thursday & Friday 5:30 - 8 pm

## dinner

**Dining Room & Outdoor Terrace**  
Tuesday - Friday\* 5:30 - 8:30 pm

PLEASE NOTE: HOURS AND MENUS ARE SUBJECT TO CHANGE.  
PLEASE CALL THE CLUBHOUSE IF YOU HAVE ANY QUESTIONS ABOUT MENU OPTIONS ON A PARTICULAR DATE.



## welcome to our table

**There are several keys to an exceptional dining experience . . .**

Fresh, quality ingredients sourced by scouring local seafood providers,  
nearby farm producers and the finest butchers . . .

A chef, such as Udo Mueller – classically trained in Germany – and his team,  
who love creating comforting classics just as much as innovative cuisine . . .

Outstanding, personalized service that guarantees a  
memorable experience after the plate has been cleared.

**Consistency in all of the above is our goal.**

### please note

Due to current distribution issues  
some menu items may be substituted or temporarily unavailable.

Thank you for your understanding.



**MENU REFLECTS MEMBER PRICING**

SETTLEMENT OTHER THAN MEMBER CHARGE WILL INCUR A 10% PREMIUM AND A 22% SERVICE CHARGE  
SHARING CHARGE | 10

# appetizers

## 10" BBQ - Ranch Chicken Pizza | 12

Organic Chicken, Red Onion, Cherry Tomatoes,  
Cheddar & Mozzarella Cheese

*Optional Gluten-Free Cauliflower Crust | 2*

## Meatballs in Pecorino Broth | 12

Two House Made Veal Meatballs, Escarole, Garlic  
& Cannellini Beans, Garlic Ciabatta

## Shrimp Cocktail | 18

Three Large Tiger Shrimp, Cocktail Sauce

*Additional Shrimp | 6 each*

## Charcuterie Board | 15

Serrano Ham, Manchego Cheese, Sweet Onion-  
Blue Cheese Crostini, Cornichons, Marcona

Almonds, Dried Apricot, Fig-Marsala Compote

# soup

House Made Soup of the Day or Chicken Noodle

6 Cup | 8 Bowl

# greens, grains & bowls

ADDITIONS: ALL NATURAL CHICKEN TENDERLOIN 8 | SALMON 10 | THREE SHRIMP 12

## Caesar Salad | 13

Toasted Focaccia Croutons, Shredded Reggiano  
Parmesan

*Side Serving | 4*

## Mixed Baby Greens | 10

Vine Ripe Tomatoes, Cucumbers, Carrots,  
Your Choice of Dressing

*Side Serving | 4*

## Southwest Crabmeat Salad | 23

Jumbo Lump Crabmeat, Olive Oil & Cilantro,  
Green Leaf Lettuce, Avocado, Roasted Corn,  
Tomato & Red Onion, Green Chili Vinaigrette

## Ancient Grain & Quinoa Bowl | 18

Quinoa, Millet, Kaniwa, Amaranth & Teff Mix,  
Sweet Potato, Charred Red Onion, Shiitake, Broc-  
coli, Toasted Sesame Seeds, Teriyaki-Miso Broth

## Salmon Salad Bowl | 18

Poached Salmon, Basmati Rice, Mixed Greens,  
Avocado, Edamame, Cucumbers, Nori, Carrots  
& Toasted Sesame Seeds, Ginger Soy Dressing &  
Siracha Mayo

## Fiesta Bowl | 18

Black Beans, Corn, Roasted Poblano Pepper,  
Red Onion, Tomato, Avocado, Quinoa, Cilantro  
Charred Tomato Salsa Roja, Cashew-Chipotle  
Drizzle

## CRCC Cobb Salad | 18

Grilled Chicken Breast, Bacon, Avocado, Egg,  
Tomato, Cucumber, Gorgonzola Cheese & Mixed  
Greens, White Balsamic Vinaigrette

## Thai-Curry Bowl | 18

Brown Rice, Zucchini Noodles & Spaghetti  
Squash, Asparagus, Carrots & Red Bell Pepper,  
Green Thai Curry Sauce, Cilantro & Lime

SHARING CHARGE: \$10

## main event

### 10 oz. Beef/Cheese Burger\* | 16

Black Angus Beef Patty on a Kaiser Roll, Vine Ripe Tomato, Lettuce, Red Onion & Pickle with Fries

\*6 oz. Beyond Meat Vegan Patty   

Additional Toppings | .75 each

### House Made Mushroom Ravioli | 23

Portobello, Button, Shiitake & Oyster Mushrooms, Shallots, Garlic & Mascarpone Cheese, Sage & Italian Parsley Butter, Focaccia Crumbs

Available as Tasting | 18

### Grilled Faroe Salmon Fillet | 24

Over Angel Hair Pasta with Capers, Asparagus, Roasted Cherry Tomatoes, Dill-Cream Sauce

Available as Tasting | 19

### Steamed Mussels | 23

Italian Sausage, Fennel, Garlic, Red Pepper Flakes, Pernod Broth & Grilled Sourdough Bread

Available as Tasting | 18

### Snapper Fillet | 27

Pan Seared, Roasted Red Peppers & Charred Tomato Relish, Yukon Gold-Lemon Potatoes

Available as Tasting | 23

### Chilean Sea Bass | 28

Pan Seared, Quinoa-Scallion Risotto, Sautéed Spinach and Summer Corn Puree

Available as Tasting | 23

### Moroccan Lamb Brochette | 48

Marinated Lamb Loin, Curried Couscous with Pine Nuts & Raisins, Grilled Zucchini, Yogurt-Mint Drizzle

Available as Tasting | 37

### Chicken Milanese | 22

Pounded Thin, Breaded Chicken Breast Served on Baby Arugula, Cherry Tomatoes, Shaved Red Onions, Reggiano Parmesan, Pepperoncini & Garlic Ciabatta Bread

Available as Tasting | 18

## steakhouse corner

SERVED WITH DEMI-GLACE AND BÉRNAISE SAUCE

### All-Natural Beef Tenderloin

10 Ounce | 57

6 Ounce | 40

### USDA Prime New York Strip Steak

12 Ounce | 57

### Choose Your Sides | 4 each

Grilled Asparagus

Grilled Baby Carrots

Sautéed Mushrooms

Sautéed Spinach

Au Gratin Potatoes

Mashed or Baked Potato

Sweet Potato

Truffle Fries

Roasted Brussel Sprouts

HOURS, MENU & PRICING ARE SUBJECT TO CHANGE | VEGAN  GLUTEN-FREE 

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## bubbles

BOTTLES

### CHAMPAGNE & SPARKLING

Maschio, <i>Prosecco, Split, Italy</i>	8
Laurent Parrier, <i>Brut, Split, France</i>	16
Ardenghi "Valdobbiadene", <i>Prosecco</i>	39
Ca' d' Or "Millesimato", <i>Blanc de Blancs, Italy</i>	49
J Cuvee 20, <i>Brut, Russian River Valley</i>	50
Schramsberg, <i>Blanc de Blancs, Napa</i>	69
Henriot, <i>Blanc de Blanc, Champagne</i>	85
Laurent Perrier, <i>Brut, Champagne</i>	90
Vueve Cliqout "Yellow Label", <i>France</i>	99
Ruinart, <i>Brut Rose, Champagne</i>	120
Billecart-Salmon, <i>Brut Rosé, France</i>	149
Louis Roederer 1.5L "Cristal", <i>Brut, Reims, 2007</i>	600

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### WINE CLUB

If you are not already a member of the WINE CLUB, consider the benefits! Frequent discounts on hand-picked wines, your own wine locker at the Club and access to your own wine for dining. Please inquire with your server.



## vineyard

GLASS | BOTTLE

### INTERESTING WHITES & ROSÉ

Whispering Angel, <i>Cotes de Provence</i>	15   56
Chateau St. Michelle, <i>Riesling</i>	12   44
Bellaria, <i>Greco di Tufo, Italy</i>	29
Marta Rosa, <i>Chardonnay, Toscana</i>	29

### PINOT GRIGIO

Ferruccio Sgubin, <i>Collio</i>	12   40
Santa Margherita, <i>Alto Adige</i>	16   60
Monte Tondo, <i>Soave</i>	49

### CHARDONNAY

Mer Soleil "Silver", <i>Unoaked, Sta. Lucia</i>	13   35
Sonoma Cutrer, <i>Russian River Valley</i>	16   45
Rombauer, <i>Carneros</i>	30   99
Cakebread, <i>Napa Valley</i>	70
Curvature, <i>Napa Valley</i>	85
Far Niente, <i>Napa Valley</i>	110
Joseph Drouhin, <i>Puligny-Montrachet</i>	130

### SAUVIGNON BLANC

Craggy Range, <i>Martinborough</i>	14   40
Emmolo by Caymus, <i>Napa Valley</i>	18   60
Kim Crawford, <i>Marlborough</i>	49
Duckhorn, <i>Napa Valley</i>	60
Cakebread, <i>Napa Valley</i>	65

### PINOT NOIR

Sea Sun, <i>California</i>	16   60
Belle Glos, <i>Rotational Selection</i>	20   75
Crossbarn by Paul Hobbs, <i>Sonoma County</i>	59
EnRoute by Far Niente, <i>Russian River Valley</i>	70
Eternally Silenced, <i>California</i>	75
L'Usine by Dave Phinny, <i>Sta. Lucia Highlands</i>	85
Sea Smoke "Southing", <i>Sta. Rita Hills</i>	150

## MERLOT

Emmolo by Caymus, <i>Napa Valley</i>	18   60
Flora Springs, <i>Napa Valley</i>	60
Duckhorn, <i>Napa Valley</i>	80
Plumpjack, <i>Napa Valley</i>	99
Pahlmeyer, <i>Napa Valley</i>	125

## RED BLENDS, SYRAH & ZIN

Caymus-Suisan, <i>Suisan Valley</i>	20   75
The Prisoner, <i>Napa Valley</i>	30   99
8 Years in the Desert, <i>California</i>	80
Jayson by Pahlmeyer, <i>Napa Valley</i>	95
Ellman "Brother's Blend", <i>Napa Valley</i>	120
Derange by Prisoner, <i>Napa Valley</i>	140
Pahlmeyer, <i>Napa Valley</i>	300
Opus One, <i>Oakville, Napa Valley</i>	375
Red Schooner, <i>Malbec, Mendoza</i>	18   68

## CABERNET SAUVIGNON

Bonanza, <i>California</i>	13   39
Quilt, <i>Napa Valley</i>	22   55
Palermo by Orin Swift, <i>Napa Valley</i>	40   120
Stonestreet "Monument Ridge", <i>Sonoma</i>	55
Clos du Val, <i>Napa Valley</i>	60
Turnbull, <i>Napa Valley</i>	75
Crossbarn by Paul Hobbs, <i>Napa Valley</i>	79
Hall, <i>Napa Valley</i>	99
Chappellet "Signature", <i>Napa Valley</i>	99
Bella Union by Far Niente, <i>Napa Valley</i>	100
Joseph Phelps, <i>Napa Valley</i>	120
Stag's Leap 'Artemis', <i>Napa Valley</i>	120
Ashes & Diamonds "Red Hen", <i>Napa Valley</i>	125
O'Shaughnessy, <i>Napa Valley</i>	135
Cade, <i>Howell Mountain</i>	140
Lewis Cellars, <i>Napa Valley</i>	140
Mercury Head by Orin Swift, <i>Napa Valley</i>	150
Darioush "Signature", <i>Napa Valley</i>	185
Far Niente, <i>Napa Valley</i>	199
Stag's Leap "Cask 23", <i>Napa Valley</i>	325

## ITALIAN REDS

Giribaldi, <i>Barolo, Piedmont</i>	30   99
Ca d' Or, <i>Amarone della Valpolicella</i>	30   99
Sette Ponti "Crognolo", <i>Super Tascan</i>	60
Giribaldi, <i>Barberesco, Piedmont</i>	80
Baron di Pauli "Carano", <i>Lagrein, Arzenhof</i>	95
Gelso d' Oro, <i>Nero di Troia, Puglia</i>	95
Sofia, <i>Brunello di Montalcino</i>	115
Ridolfi, <i>Brunello di Montalcino</i>	120
Baron di Pauli "Arzio", <i>Red Blend, Alto Adige</i>	125
Garbole "Hatesso", <i>Amarone della Valpolicella</i>	250



## hops

### CRAFT BEERS

- Elysian Space Dust, I.P.A.
- Funky Buddha 'Hop Gun', I.P.A.
- Funky Buddha "Floridian", Hefeweizen
- Cigar City 'Florida Cracker', Belgian-Style White Ale
- Cigar City "Jai-Alai", I.P.A.
- Cigar City "Fancy Papers", Hazy I.P.A.
- Cigar City "Florida Man", Double I.P.A.

### IMPORT

- Amstel Light | Blue Moon
- Corona | Corona Light | Guinness
- Heineken | Heineken Light | Stella Artois

### DOMESTIC

- Bud Light | Coors Light
- Michelob Ultra | Miller Lite | Yuengling