

The Club at The Strand *Fine Dining Fridays*

Effective January 7th

Small Plates

Tuna Tostada

Ahi Tuna with Avocado & Mango Ratatouille 14

Scallops

Pan Roasted Scallops & Pork Bourguignon with Glazed Vegetables & Chives 14

Veal Bruschetta

Veal Meatballs, French Baguette, Fresh Mozzarella, Basil and Vine-Ripe Tomatoes
with Balsamic Syrup 13

Choice of Salad or French Onion Soup:

Garden

Roasted Beet & Heirloom Tomato Salad

Figs | Apple-Thyme Dressing

House Salad

Mixed Greens | Tomatoes | Cucumbers | Carrots | Red Onions | Choice of Dressing

Caesar

Romaine Lettuce | Caesar Dressing | Cherry Tomatoes | Croutons | Shaved Parmesan Cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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Entrees

Seared Pacific Salmon

With Zinfandel Jelly, Parsnip-Fennel Puree, Tuscano Kale and
Applewood-Smoked Bacon Potato Hash 28

Sweet Potato-Crusted Seabass

Broccoli, Roasted Fingerling Potatoes and Citrus Sabayon 30

Sesame-Panko Jumbo Shrimp

With Teriyaki-Lemon Grass Fried Rice 28

Braised Kurobuta Pork Shank

With Ginger Whipped Yams & Green Beans 26

Colorado Lamb Osso Bucco

With Winter Root Vegetables and Preserved Fruit Polenta 32

Certified Prime NY Strip Steak

Served over Confit Yukon Potatoes paired with Roasted Tomato Tart 34

Land & Sea

Petite Filet Mignon with Veal Stock Reduction & Grilled Salmon, topped with
Lemon Chive Beurre Blanc, Baked Potato and Green Beans 36

Chicken Milanese

Breaded Free Range Chicken Breast, topped with Portobello Mushrooms,
Roasted Heirloom Tomatoes, Red Onions, Arugula-Truffle Salad 26

Cauliflower Steak

Wild Mushroom Risotto and Charred Tomato Sauce 24

Available Side Dishes: \$3/ea.

Baked Potato | Whipped Potatoes | Creamed Spinach | Asparagus