



DINNER MENU

SHAREABLES

Hummus & Olive Tapenade .VEGAN	\$8	Maine Lobster Pot Stickers	\$16
Herb naan bread		Kalamansi sauce	
Shrimp Cocktail	\$16	Crispy Crab Roll	\$14
Jumbo shrimp cocktail sauce lemon		Panko-crusteD crab roll wasabi mayo pickled ginger soy glaze	
Mediterranean Flatbread .VEG	\$14		
Sundried tomatoes artichokes pesto spread almonds feta cheese herbs			

SOUPS

Small \$5 | Large \$9

Governors Club Chili .GF	She-Crab Bisque .GF	Governors Soup du Jour
	Lump crab crab roe cream base sherry crispy leeks	

SALADS

Cobb Salad .GF	Small \$13 Regular \$15	Beet & Fruit Salad .GF	\$13
Romaine lettuce grilled chicken hard boiled egg tomato concassé diced avocado applewood smoked bacon bleu cheese crumbles bleu cheese dressing		Arugula roasted beets dried figs oranges grapes tomatoes cucumber onions goat cheese Tayberry dressing	
Fiesta Salad .GF	Small \$12 Regular \$14	Fall Salad .GF	\$12
Iceberg avocado pico de gallo black bean salsa shredded cheese crispy tortilla strips spicy ranch dressing		Mixed greens sweet potatoes apples cranberries pumpkin seeds sunflower seeds apple cider dressing	
Steak & Potato Salad .GF	\$16	Sesame Tuna Salad .GF	\$17
Beef tenderloin tips chopped romaine Roma tomatoes grilled red onions Roquefort crispy string potatoes spicy ranch dressing		Sesame-crusteD ahi tuna seaweed salad edamame pickled ginger avocado tomatoes green onions wasabi dressing	

SALAD ADDITIONS

Chicken +\$7 | Salmon +\$12 | Shrimp +\$12 | Beef Tenderloin Tips +\$12



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SIGNATURE SELECTIONS

Comes with your choice of soup or salad

Day Boat Diver Scallops .GF \$52
Lobster risotto | sautéed spinach | beurre noisette

Striped Bass .GF \$29
Pan-seared bass | wild rice | spaghetti squash | spinach
white wine sauce

Pan-Roasted Trout \$28
Farro & beans | butternut squash | lemon zest garlic asparagus
herb butter sauce

Roasted Poussin .GF \$25
Young chicken | jasmine rice | julienne of vegetables | green onion
cilantro | Thai sauce

Chaussure Short Ribs .GF \$30
Mashed potatoes | asparagus | wild mushrooms
demi-glace cream sauce

INCLUSIVE SALADS

Governors Club Salad Caesar Salad
Wedge Salad Garden Salad

STEAKHOUSE SELECTIONS

Comes with your choice of soup or salad

USDA Beef Tenderloin Filet .GF
6oz \$42 | 8oz \$52

16oz USDA Bone-in Strip Loin .GF \$48

12oz Bone-in Pork Chop .GF \$25

8oz Verlasso Salmon .GF \$29

SAUCES

+\$2.50

Béarnaise Onion & Pinot Sauce
Demi-glace Mushroom Sauce
Blue Cheese Butter Diane Sauce
Choron Sauce Peppercorn Sauce

SIDES

Mashed Potatoes Asparagus
Baked Potato Seasonal Vegetables
Parmesan Risotto Sautéed Spinach

CASUAL FARE

Chicken Linguini \$18
White wine sauce | haricot verts | tomato | garlic | onions | herbs
Choice: Chicken picatta | chicken parmesan | grilled | blackened

Baby Back Ribs .GF Half \$19 | Full \$30
Baked beans | coleslaw

Shepherd's Pie \$20
Ground lamb | Worcestershire sauce | tomato | beef stock
corn | carrots | mashed potatoes

Pork Ramen Noodle \$19
Roasted pork | ginger | mushrooms | bok choy | garlic
soft boiled egg | soy broth | cilantro | green onions

Build Your Own Bowl .VEG \$14
Butternut squash | spaghetti squash | broccoli | green beans
sweet potatoes | spinach | artichokes | wild mushrooms
wild rice | risotto | jasmine rice | pumpkin seeds
sunflower seeds | farro bean medley | garbanzo beans
Thai sauce | pesto | chasseur | vegan picatta sauce

Classic Stir Fry .VEG \$14
Jasmine rice | broccoli | red & green peppers | mushrooms
scallions | julienne of vegetables | teriyaki sauce