



Hybrid Club Menu

Course 1

(Choice of One Appetizer)

Lump Crab Cake

Corn Salsa and Spicy Yuzu Aioli

Or

Ahi Tuna Roll

Julienne Vegetables with Garlic Sesame Sauce

Course 2

Soup Of The day

Or

Salad

California Greens

Candied Pecans, Parmesan Cheese, Poppy Seed Vinaigrette

Course 3

(Choice of One)

Pan Seared Opah

Parsnip Potato Puree, Seasonal Vegetables

Chive Lemon Beurre Blanc

Or

Half Roasted Chicken Breast

Seasonal Vegetables, Mashed Potatoes

Chicken Jus Li

Or

8 oz Fillet

Seasonal Vegetables, Mashed Potatoes

Port Wine

Dessert

(Choice of One)

Chef's Choice Gelato

Or

Vanilla Bean Crème Brulee



Iron Club Menu

Course 1

(Choice of One Appetizer)

Lump Crab Cake

Corn Salsa and Spicy Yuzu Aioli

Or

Pan Seared Day Boat Scallops

Tropical Fruit Relish, Chili Oil

Course 2

Soup of the Day

Or

Salad

California Greens

Candied Pecans, Parmesan Cheese, Poppy Seed Vinaigrette

Course 3

(Choice of One)

Pan Seared Opah

Parsnip Potato Puree, Seasonal Vegetables

Chive Lemon Beurre Blanc

Or

Roasted Chicken Breast

Seasonal Vegetables, Mashed Potatoes

Chicken jus Li

Or

Charbroiled Ribeye Steak

Seasonal Vegetables, Mashed Potatoes

Port Demi Glaze

Or

Vegetarian

Fried Tofu, Steamed Spinach, Julienne

Vegetables, Apple Soy Glaze

Dessert

(Choice of One)

Chef's Choice Gelato

Or

Vanilla Bean Crème Brulee

Current taxable service charge and tax are not included in listed prices. Menu items, prices, service charges and tax are subject to change without prior notice. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Putter Club Menu

Course 1

Lump Crab Cake

Corn Salsa and Spicy Yuzu Aioli

Or

Pan Seared Day Boat Scallops

Tropical Fruit Relish, Chili Oil

Course 2

Soup Of The day

Or

Salad

California Greens

Candied Pecans, Parmesan Cheese, Poppy Seed Vinaigrette

Course 3

(Choice of One)

Chilean Sea Bass with Shrimp

Seasonal Vegetables, Mashed Potatoes

Garlic Lemon Butter Sauce

Or

Half Roasted Chicken Breast

Seasonal Vegetables, Garlic Mashed Potatoes

Finished with Chicken jus Li

Or

6 oz Fillet and Lobster Tail

Seasonal Vegetables, Garlic Mashed Potatoes

Port Wine Demi Glaze

Or

Rack Of Lamb

Seasonal Vegetable, Kabocha Puree

Lamb Jus

Or

Vegetarian

Fried Tofu, Steamed Spinach, Julienne

Vegetables, Apple Soy Glaze

Dessert

(Choice of One)

Chef's Choice Gelato

Or

White Chocolate Bread Pudding

Crème Anglaise and Berries