



STARTERS

- Peruvian Ceviche'** 16
Classic Peruvian style ceviche' with fish of the day served with fried plantains
- Falafel**..... 14
House made falafel, baba ganoush, hummus, tomato confit (vegan, gluten free)
- Grilled Halloumi**..... 12
Artisanal halloumi cheese, olive tapenade, balsamic reduction and local microgreens
- Deep Sea Crab Gazpacho** 14
Chilled soup made with fresh spring vegetables topped with deep sea crab
- Pickles**..... 12
Selection of house made pickles, including kimchi, sauerkraut, sweet and savory dills, served with toasted rye bread
- Piri Piri Chicken and Shishito Peppers**..... 16
Back to Basics Farms chicken marinated in Piri Piri sauce, grilled with shishito peppers
- Oysters on the Half Shell** 18
Half a dozen oysters served raw on the half shell with citrus mignonette or baked Rockefeller style
- Leticia's Salad** 12
Chef Justin's wife's favorite salad, fresh greens, candied walnuts, blue cheese, dried cranberries, croutons and smoked chicken tossed in a balsamic vinaigrette
- Caesar Salad** 9
Classic Caesar salad, Caesar dressing, house made croutons, Parmesan and anchovy

*Please inform your server if you have any dietary restrictions.
It is our pleasure to accommodate the needs of our members and guests. If we are unable to modify the dish of your choice to your specifications, we will work with you to find an appropriate substitute.*



FEATURED FARE

*You may substitute starch for zero carb cauliflower rice
Entrées include choice of small house salad or cup of soup du jour
House Bread baked daily - Gluten free available, ask server for details*

Steaks

*Grilled to your specifications , served with choice of sauce (béarnaise, veal glaze, house made steak sauce),
choice of potato (pave, mash, fries, sweet potato fries, baked) and seasonal vegetables*

Prime Grade Ribeye

<i>Corn fed beef.....</i>	<i>43</i>
<i>Grass fed buffalo.....</i>	<i>55</i>

Bacon Wrapped Idaho Filet Mignon

<i>Corn fed.....</i>	<i>45</i>
<i>Grass fed.....</i>	<i>50</i>

Entrées

Piri Piri Chicken for Two..... 45

*Back to Basics Farms chicken marinated in traditional Piri Piri sauce, served with quinoa tabouli
and roasted vegetables*

Pastrami Rib 36

*Cured and smoked prime grade beef spare rib, served with horseradish mashed potatoes
and house made sauerkraut*

Cauliflower Steak..... 24

*Grilled cauliflower steak, Romanesco sauce, Masala chickpeas, crispy broad beans and local
microgreens (vegan, gluten free)*

Chilean Sea Bass 40

Pan seared sea bass, bamboo rice, corn salsa, fried plantains, and charred lime

Line Caught King Salmon Tajine..... 38

Wild king salmon, slow simmered in moroccan spices, served with Israeli couscous

Lobster Curry 50

*12oz. Canadian lobster simmered in red curry with seasonal vegetables, served with Thai
coconut rice*

Arid Club Burger 18

*8oz. House ground beef patty, Shropshire blue cheese, crispy prosciutto, served on a
brioche bun with hand cut truffle fries*

EXECUTIVE CHEF JUSTIN SCHEIHING

*Consumer Advisory: "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry,
or shellfish reduces the risk of food borne illness. Please consult your physician or public health official
for further information."*