



## STARTERS

- Black Bean Falafel** ..... 10  
*Arid Club falafel made with local black beans, served with hummus, babaganoush and microgreens (Vegan)*
- Cheese Board** .....15  
Selection of local and international cheeses with accompaniments and fresh bread
- Oysters on the Half Shell** ....18  
*Half a dozen oysters served raw on the half shell with citrus mignonette or baked Rockefeller style*
- Ahi Stack** ..... 12  
*Fresh ahi tuna and avocados tossed in poke dressing, served with crispy onions and wasabi aioli*
- Calamari** ..... 15  
*Thick cut calamari sautéed with sundried tomatoes, shallots, fried capers, white wine and butter, served with crostini*
- Coconut Shrimp**..... 16  
*Mexican shrimp breaded in shredded coconut, served with sweet chili sauce*
- Torchon of Foie Gras**..... 26  
*With toasted brioche and vanilla braised pineapple*
- French Onion Soup** ..... 10  
*Classic French onion topped with toasted baguette and Gruyere cheese*
- Caesar Salad** ..... .9  
*Classic Caesar dressing, house made croutons, Parmesan and anchovy*
- 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*

*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.  
Gluten free bread available, ask server for details*

### Steaks

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

Buffalo Ribeye .....	56
Prime Grade Ribeye .....	45
45 Day Dry Aged Prime Ribeye .....	65
Bacon Wrapped Filet Mignon .....	46
American Wagyu Coulotte .....	35
Montana Lamb Loin Chop .....	40

### Additions

<i>Sautéed Local Mushrooms.....</i>	<i>4</i>
<i>3 Coconut Shrimp.....</i>	<i>12</i>

### Entrées

Mushroom Risotto .....	26
<i>Local oyster mushrooms, Arborio rice, garlic and microgreens (Vegan)</i>	
Mediterranean Chicken .....	30
<i>Free range chicken roasted with olives, bell peppers, onions, cherry tomatoes and California olive oil, served with roasted mixed fingerling potatoes</i>	
Miso Salmon.....	39
<i>Line caught salmon pan seared, served in a miso broth with mixed root vegetables and buckwheat soba noodles</i>	
Halibut Mole .....	50
<i>Line caught halibut served with house made mole sauce, toasted couscous and crispy kale</i>	

## 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."*