



# Dinner Menu

## APPETIZERS

- STEAK & GORGONZOLA FLATBREAD** 13  
caramelized onions, tomatoes, salsa verde
- BUTTERMILK CRISPY CHICKEN STRIPS** 12  
5 hand breaded chicken strips tossed in choice of BBQ., mild, hot, garlic parm, sweet Thai-chili
- AHI TUNA POKE NACHOS** 15  
shredded Napa cabbage, mandarin orange, chopped pickle ginger, diced marinated in honey-soy ahi tuna, wasabi-coconut drizzled, wonton chips
- FRIED CALAMARI RINGS** 16  
parmesan and parsley
- QUESADILLA** 10  
cheese, peppers & onions, shredded lettuce, diced tomato, salsa, sour cream  
**ADD CHICKEN, SHRIMP OR ANY BEEF ON THE MENU +6**
- CHICKEN WINGS** 16  
with traditional condiments and sides

## SOUP & SALADS

**SALAD ADDITIONS - CHICKEN 7, SHRIMP 8, SALMON OR AHI TUNA 9**

- SOUP OF THE DAY** 4 / 7
- CLUB SOUP V** 5 / 8  
minestrone soup
- CLASSIC CAESAR** 7 / 10  
chopped romaine, grana Padano crisp, herb croutons, creamy Caesar dressing
- CC CHOPP SALAD** 9 / 13  
halved grape tomatoes, hardboiled egg, blue cheese crumble, chopped bacon, sliced avocado, sweet and sour dressing
- CLUBHOUSE SALAD** 9 / 13  
lettuce, tomato, onion, carrot, croutons
- SUNBURST SALAD** 15  
mixed greens, blue cheese crumble, mandarin oranges, blueberries, strawberries, Marcona almonds, poppy seed dressing
- ASIAN SALAD** 14  
Napa cabbage, mixed greens, shredded carrots, cucumbers, chopped pickled ginger, halved grape tomatoes, mandarin oranges, wonton strips, sesame ginger dressing

## POWER BOWLS & HANDHELDS

**BOWL ADDITIONS - CHICKEN 7, SHRIMP 8, SALMON 9**

**EACH HANDHELD COMES WITH 1 SIDE**

French Fries | Sweet Potato Fries | Onion Rings | Cole Slaw | Fruit

- POWER BLEND BOWL** 13  
brown rice, fried garbanzo beans, Swiss chard power blend mix, grape tomatoes, avocado, hardboiled egg, sweet & sour drizzle
- BENTO BOWL** 15  
brown rice, cucumber, tomatoes, avocado, edamame, shredded carrots, chopped pickled ginger, grilled pineapple pico de gallo, wasabi-coconut drizzle
- GRILLED PORK CHIMICHURRI** 15  
marinated pork tenderloin, lettuce, caramelized onion & peppers, melted Swiss cheese, chimichurri, baguette
- COCONUT SHRIMP TACOS** 16  
cilantro-coconut dressing, sweet chili Napa cabbage slaw, grilled pineapple pico de gallo
- CLUB SPECIAL BLEND BURGER** 17  
green leaf, tomato, onion, house secret sauce, pickle wedge
- BLACK & BLUE BEEF SANDWICH** 16  
steak medallions, melted provolone and blue cheese, hoagie roll
- CLASSIC CHICKEN SANDWICH** 13  
buttermilk crispy chicken breast, house secret sauce, pickles
- MLCC FISH SANDWICH** 17  
lettuce, tomato, onion, remoulade  
**Fried | Grilled | Blackened**

## DINNER ENTRÉES

**ADD YOUR CHOICE OF CUP OF SOUP, SIDE CAESAR OR HOUSE SALAD +4**

- IMPOSSIBLE SHEPPARD'S PIE V GF** 23  
vegan ground beef stew, baked Yukon mashed potatoes
- SEARED AHI TUNA GF** 30  
sweet chili veggie stir-fry, cilantro-coconut black rice, honey-soy glaze
- BACON WRAPPED PORK FILLET GF** 29  
au gratin potato wilted Swiss chard, cranberry, grilled pineapple chutney
- CHICKEN PICCATA** 27  
yukon mashed potatoes, haricot vert, lemon caper sauce
- RIBEYE AU POIVRE GF** 37  
cast Iron Pan-Seared 12oz ribeye, au gratin potato, haricot verts, rob au poivre sauce
- BOURBON AND VERMONT MAPLE MARINATED STEAK TIPS GF** 34  
mashed potatoes, haricot vert, cabernet demi-glazed
- VERLASSO SALMON** 34  
coconut black rice, wilted Swiss chard, citrus coconut beurre blanc

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