



RESTAURANT & LOUNGE

DINNER MENU STARTING AT 5 PM
ASK ABOUT OUR NIGHTLY SPECIALS

STARTERS

Jalapeno Poppers	\$6	Country Club Wings	\$8
Breaded jalapeno peppers and cream cheese served with ranch dressing		Breaded chicken wings in our special hot sauce served with blue cheese dressing	
4 Cheese Complicated Pizza - 10 inch	\$7	Stuffed Mushrooms	\$9
Made with alfredo sauce and topped with mozzarella, pizza, and parmesan cheese		Stuffed with creamy boursin, provel and parmesan cheeses	
Egg Rolls	\$6	Steak Quesadilla	\$9
Four authentic vietnamese egg rolls		Shredded cheddar, steak, in a flour tortilla and served with salsa and sour cream	

SOUPS & SALADS

Seasonal Soup of the Day		French Onion Soup	\$5
Cup \$3	Bowl	Traditional oven baked french onion topped with provel & parmesan cheese	
	\$5		
Country Club Chili		House Salad	\$5
Cup \$3	Bowl	Chopped fresh greens, tomatoes, onions, cucumbers, cheese and topped with garlic herb croutons and choice of dressing	
	\$5		
Caesar Salad	\$8	Tuscan Apple Salad	\$8
Crisp romaine tossed with caesar vinaigrette, and topped with parmesan and garlic herb croutons		Crisp greens tossed with apples, walnuts and gorgonzola cheese and served with roasted garlic balsamic vinaigrette dressing	

Make any salad an entree by adding your choice of: Grilled Chicken for \$4, Shrimp for \$6, or Steak for \$5

SPECIALTY BURGERS

All hamburgers are half pound certified Angus beef and served with curly fries or chips.

Classic Burger	\$9	Black and Blue Burger	\$9
Served on toasted sourdough bread Top it with choice of american, cheddar, swiss or pepper jack cheese		Blue cheese, cajun seasoning and monterey jack cheese served with lettuce, tomato, and pickle	
	\$1		
Hawaiian Burger	\$10	Mushroom and Swiss Burger	\$10
Topped with green chilies, applewood smoked bacon, pepper jack cheese, and grilled pineapple		Topped swiss cheese and sautéed mushrooms	

HOUSE SPECIALTIES

All entrees are served with a choice of house salad or caesar salad and freshly baked bread, chef's selection of seasonal vegetables, and a choice of baked potato, fettuccini alfredo, or curly fries.

Baby Back Ribs		Slow Roasted Prime Rib	
Served with barbeque sauce			
Half rack	\$12	10oz Queen cut	\$18
Full Rack	\$16	12oz King cut	\$20
Baked Atlantic Salmon	\$16	T-Bone steak	\$24
Served with leaks and lemon mustard sauce		12oz bone in grilled to perfection	
Chicken Alfredo	\$14	Filet Mignon	
Grilled chicken breast served over fettuccini noodles with creamy alfredo sauce		Hand-cut Certified Angus Beef	
		8 ounce	\$28
		12 ounce	\$32
Stuffed Prawns	\$21	Rib Eye	\$22
Five prawns stuffed with cream cheese, garlic, bread crumbs, and diced peppers		12oz cut grilled to perfection	

*Split plate charge is \$4. Split plate charge with an extra salad and side dish is \$7.
20% service charge will be added to parties of 6 or more.*

SWEETS

Apple Cinnamon Pie.....\$5

Mud Pie.....\$6

Coconut Cream Cake..... \$5

New York Cheese Cake..... \$5



WINE LIST

RED WINES

	Glass	Bottle
<i>Blackberry, St. Genevieve</i>	\$7	\$24
<i>Cabernet Sauvignon, Copper Ridge</i>	\$6	\$18
<i>Cabernet Sauvignon, Beaulieu Vineyard "Signet Collection"</i>		\$25
<i>Cabernet Sauvignon, Estancia "Paso Robles"</i>	\$8	\$30
<i>Cabernet Sauvignon, Franciscan "Napa Valley"</i>		\$45
<i>Chianti, Ruffino "Toscana"</i>	\$7	\$27
<i>Merlot, Copper Ridge</i>	\$6	\$18
<i>Merlot, Franciscan "Napa Valley"</i>		\$42
<i>Merlot, Blackstone "California"</i>		\$21
<i>Pinot Noir, MacMurray "Sonoma Coast"</i>		\$36
<i>Syrah, Bridlewood "Central Coast"</i>		\$26
<i>Tawny Port, 10 yr., Taylor Fladgate</i>	\$7	
<i>Zinfandel, Rancho Zabaco</i>	\$9	\$34

WHITE & BLUSH WINES

	Glass	Bottle
<i>Chardonnay, Copper Ridge</i>	\$6	\$18
<i>Chardonnay, Beaulieu Vineyard "Signet Collection"</i>		\$25
<i>Chardonnay, Kendall Jackson "Vintner's Reserve"</i>	\$8	\$28
<i>Chardonnay, Simi "Sonoma County"</i>		\$42
<i>Johannisberg Riesling, Hogue "Columbia Valley"</i>	\$7	\$25
<i>Piesporter Michelsberg, Schmitt Sohne</i>		\$19
<i>Pinot Grigio, Pepi "California"</i>	\$7	\$24
<i>Pinot Grigio, Masi "Masianco"</i>		\$32
<i>Sauvignon Blanc, Murphy Goode "The Fume"</i>	\$8	\$28
<i>White Zinfandel, Copper Ridge</i>	\$6	\$18

CHAMPAGNES & SPARKLING WINES

	Glass	Bottle
<i>Brut, J. Roget</i>		\$17
<i>Asti Spumanti, Martini & Rossi</i>		\$30
<i>Brut, Freixenet - split</i>		\$7
<i>Dom Perignon</i>		\$210

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