



Lunch & Dinner Menu

Soups

Classic French Onion Soup – Served in a crock with sourdough croutons and melted Gruyere cheese

New England Clam Chowder – Made the old fashion way

Salads

House Mixed Greens – Chilled mixed greens topped with vine ripe tomatoes, sliced cucumbers and match-stick vegetables with your choice of dressing

Raider Ranch Caesar – Crisp romaine lettuce hearts tossed with Creamy Caesar dressing, sourdough croutons, shredded parmesan and sundried tomatoes

Choice of Entrée size or Small Plate size

Pear and Blue Cheese – House greens, Bosc pears, blue cheese crumbles and candied pecans tossed in creamy vinaigrette

Classic Greek Salad – **Crisp** romaine, Kalamata olives, feta cheese, red onions, cucumber tossed in Extra Virgin Olive Oil and aged Balsamic Vinegar

Tomatoes & Mozzarella – Beef steak tomatoes layered with fresh mozzarella then drizzled with a balsamic reduction and garnished with fresh basil leaves

Chef Salad – House greens topped with Julian ham, turkey, cheddar and Swiss then garnished with tomatoe and hard boiled egg wedges

Choice of Entrée size or Small Plate Size

Signature Crab Cake and Baby Spinach – Fresh baby spinach topped with sweet red onions & mandarin oranges, drizzled with our own house-made citrus ginger vinaigrette and topped with a griddle seared crab cake accompanied by our freshly made mango salsa

An Herb Grilled Chicken Breast or half dozen Grilled Shrimp can be added to any salad

Clubhouse Deli

Turkey BLT -- Mesquite smoked turkey, crisp lettuce, vine ripe tomatoes and hickory bacon piled high on a chibatta baguette

Classic Club -- A double decker delight of smoked turkey, ham, bacon and provolone served on your choice of bread

The Hearty Ruben – Thinly sliced corn beef topped with sauerkraut, 1000 island dressing and Swiss piled high on deli Rye and then grilled to a golden brown

Old Fashion Tuna on Wheat – Our special recipe of Albacore Tuna salad served on whole wheat.

All Deli choices served with your choice of chips or home fries

Small Plates

Signature Crab Cake – Sweet lump crab cakes grilled to a golden brown then set atop a bed of wilted spinach and topped with lemon Burre Blanc and mango salsa

Blackened Chicken Quesadilla – A large soft flour tortilla filled with Cajun seared chicken, Pico de Gallo and Monterey Jack then grilled and served with fire roasted salsa, guacamole and sour cream

Cilantro Crusted Shrimp – Served with smokey chipotle and jicama tarter sauce

From the Grille

The best Burger this side of Milwaukee – 1/3 lb of sirloin grilled to order, served on a chibatta roll and topped with your choice of 3 cheeses and of course, all the fixn's and your choice of home fries or chips

Chargrilled Flat Iron Steak – 12oz flat iron steak grilled to order

Simply Beef

6 oz Filet Mignon

10 oz Ribeye

All steaks served with Tobacco onion rings and Béarnaise Butter, fresh Vegetable of the Day and choice of Garlic Mashers, Home Fries, or Mediterranean Rice Pilaf with pine nuts and currents

Signature Entrees

Southbeach Salmon Platter – Herb grilled 8oz filet of Salmon served with steamed asparagus, sliced tomatoes and fresh fruit

Rosemary and Lemon Roasted Chicken – 7oz breast of chicken marinated in olive oil, fresh rosemary and lemon then pan roasted to perfection

Double Bone Pork Chop – 14 oz pork chop chargrilled and served with a cream sherry and wild mushroom sauce

Shrimp Carbonara – Half dozen jumbo shrimp sautéed with vine ripe tomatoes, artichoke hearts, and Prochutto de Parma and finished with a garlic and parmesan cream and served on a bed of linguini

All entrees served with fresh Vegetable of the Day and choice of Garlic Mashers, Home Fries, or Mediterranean Rice Pilaf with pine nuts and currents

Down Home Favorites

Beef Lasagna – Layers of beef, cheese and pasta topped with marinara baked then served with Garlic Bread and choice of house Caesar or Mixed Green Salad.

C.C. Platter – Corn meal crusted Catfish and Shrimp served with cole slaw and home fries

King Ranch Chicken – This Texas favorite combines grilled chicken, mushrooms and peppers layered between corn tortillas and baked in a creamy Cheddar and Monterey Jack cream served with choice of House Caesar or Mixed Green Salad.

Desert Selections

Crème Brule of the Day – This classic desert is garnished with fresh seasonal berries

Tiramisu – Layers of espresso flavored mascarpone, delicate lady fingers and imported coco

New York Style Cheesecake – Served with your choice of strawberries or cherries

Featured Desert of the Day

Assorted Premium Ice Creams and Sorbets