

## APPETIZERS

<b>Asparagus Soup</b>	<b>\$6.00 Cup</b>
<i>Scallion, Crab Meat and Ginger Relish</i>	<b>\$8.50 Bowl</b>
<b>🍷 Mixed Green Salad</b>	<b>\$7.50</b>
<i>Cucumbers, Tomatoes, Bermuda Onions with Lemon, Grapeseed Oil and Oregano</i>	
<b>Smoked Duck and Arugula Salad</b>	<b>\$12.00</b>
<i>Orange Segments, Hearts of Palm and Balsamic Vinaigrette</i>	
<b>Maryland Lump Crab Cakes</b>	<b>\$14.00</b>
<i>Asparagus Remoulade and Micro Greens</i>	
<b>Crispy Shrimp and Calamari with Olives</b>	<b>\$13.00</b>
<i>Fresh Cocktail Sauce</i>	

## SANDWICHES AND MAIN SALADS

*All Sandwiches served with your choice of French Fries, Salad or Potato Chips*

<b>Caesar Salad with Grilled Chicken</b>	<b>\$14.00</b>
<b>Or Shrimp</b>	<b>\$15.00</b>
<b>Cobb Salad</b>	<b>\$15.00</b>
<i>Chopped Bacon, Tomatoes, Roquefort, Chicken, Eggs, Cucumbers and Avocado With Champagne Vinaigrette</i>	
<b>🍷 Poached Gulf Shrimp and Cannellini Bean Salad</b>	<b>\$16.50</b>
<i>Haricot Vert, Baby Greens and Balsamic Reduction</i>	

**Black Angus Burger** **\$14.00**

*Lettuce, Tomato, Bacon, Coleslaw and choice of Cheese*

**Club Quarters Turkey Club** **\$12.50**

*Applewood Smoked Bacon, Lettuce and Tomato*

🍷 **Portobello Mushroom and Spinach Sandwich** **\$12.00**

*Thyme, Goat Cheese, Truffle Essence and Balsamic Reduction  
on Seven Grain Bread*

🍷 **Marinated Grilled Chicken Sandwich** **\$13.00**

*Arugula, Tomato and Roasted Pepper Spread on Focaccia*

## **ENTREES**

🍷 **Herbed Roasted Chicken** **\$21.00**

*Warm Fingerling Potato Salad, Preserved Lemons and Baby Green Beans*

**North Atlantic Striped Bass** **\$25.00**

*Citrus Glaze, Crispy Polenta and Fennel Tomato Comfit*

🍷 **Farfalle with Roasted Seasonal Vegetables** **\$18.00**

*Roasted Garlic, Basil and Lemon Olive Oil*

**Aged New York Sirloin Steak** **\$28.00**

*Wild Mushrooms, Truffle Potato Croquettes and Port Wine Reduction*

**Lobster Ravioli** **\$27.00**

*Tomato Tarragon Jus*

🍷 *indicates low fat, heart friendly items*