

PROSCIUTTO HAM * GF

manchego cheese, port cherries

ORANGE-JUMBO SHRIMP COCKTAIL GF

melon trio, cilantro lemon grass aioli

BAKED SNOW CRAB AND DILLED SALMON DIP

sourdough grissini, spring onion, craft beer

FRENCH ONION SOUP

gruyère cheese crouton

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP V

arugula pesto oil, crème fraiche

SALAD OF ARUGULA AND FRISEE GF V

William pear, pistachios, cherry tomatoes, organic mixed seeds

CAESAR SALAD

Iceberg lettuce, Caesar dressing, grated parmesan cheese, garlic croutons and anchovies

BEECHER'S MAC N' CHEESE

chives, buttered breadcrumbs

BAKED RICOTTA STUFFED SHELLS

garlic-basil-tomato sauce, mozzarella and parmesan cheese

FILET MIGNON OSCAR * GF

crab meat, white asparagus, Yukon potatoes, béarnaise

SEABASS FILLET *

smashed potato crab galette, sauce vierge, haricots verts

TRUFFLE MUSHROOM RISOTTO V

Parmesan and mascarpone cheeses

RACK OF LAMB WITH CANNELINI BEANS AND GARLIC PEARLS * GF

roasted red bell pepper, sautéed artichoke

10 OZ NEW YORK STRIPLOIN *

polenta fries

SALMON WITH CAPERS AND DILL * GF

sesame-brown rice, honey roasted carrots

SEARED TUNA AND SHAVED ASPARAGUS SALAD *

roasted yellow beets, frisee lettuce, zucchini, ginger vinaigrette

CLUB ORANGE DAILY SPECIAL**SHRIMP JAMBALAYA***spicy sausage*

GF gluten-free ND non-dairy V vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

INDULGE

JUMBO SHRIMP COCKTAIL **GF** \$8.50

Dijon aioli, lime

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL * **GF** \$30

grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE * **GF** \$75

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK * **GF** \$40

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BROILED LOBSTER TAIL, ORANGE BEURRE BLANC SAUCE **GF** \$20

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

CHOCOLATE SOUFFLÉ

dark chocolate sauce

STRAWBERRY ROMANOFF **GF**

Grand Marnier, vanilla ice cream

BLACK FOREST CAKE **NS**

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

HOT CHOCOLATE FUDGE SUNDAE

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

DESSERTS

CAPPUCCINO

\$3.50

CAFÉ LATTE

\$3.50

SOLO ESPRESSO

\$2.50

additional drink selections available

COFFEES

James Suckling's

WINE SELECTIONS

CHATEAU STE MICHELLE CHARDONNAY ETHOS, WASHINGTON STATE \$ 75

BORNE OF FIRE CABERNET SAUVIGNON, COLUMBIA VALLEY, WA \$55

Rich, full bodied and dense. Amazing structure. Sweet cherry, mocha and plum flavors

DRINKS

NS no sugar added **GF** gluten-free **ND** non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order. An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required