

Jo Start

WAGYU SLIDERS 15

Cheddar Cheese | Garlic Aioli
Pickled Shallot | Fries

COCONUT SHRIMP 16

Sweet Chili Sauce

NOT SO TABLESIDE GUACAMOLE 12

Avocado | Roasted Chiles | House Salsa |
Tortilla Chips

DRY-RUBBED WINGS 15

Creamy Ranch | Louisiana Hot Sauce
Horseradish Pickles

AHI POKE BOWL 17

Ahi | Cucumber | Avocado | Won Ton |
Edamame | Quinoa | Ponzu Dressing

KOREAN BRUSSEL SPROUTS 13

Bacon | Caramelized Onion | Korean
Vinaigrette | Cranberries

Fork & Spoon

Fresh From The Garden

COBB SALAD 16

Grilled Chicken | Gorgonzola | Grape
Tomatoes | Pickled Shallots | Hard
Cooked Eggs | Croutons | Avocado |
Sherry Vinaigrette

SOUP OF THE MOMENT

Changes Often
cup 7 | Bowl 9

KALE & ROMAINE CAESAR 12

Kale & Romaine Lettuce | Caesar Dressing
Parmesan | Sourdough Croutons
Add Chicken 5 | Salmon or Shrimp 8

SW SHRIMP SALAD 18

Gulf Shrimp | Romaine | Pepper Jack
Cheese | Corn | Pico de Gallo | Tortillas |
Avocado | Chipotle Ranch

HOUSE SALAD 8

Artisan Greens | Cucumbers | Red Onion
Heirloom Cherry Tomatoes
Add Chicken 5 | Salmon or Shrimp 8

CHAP CHILI

Cheddar | Red Onion
Cup 7 | Bowl 9

Handhelds

Artisanal Sandwiches | Served With French Fries

SOUTHWEST CLUB WRAP 13

Grilled Chicken | Cheese Blend | Jalapenos
Chipotle Ranch | Bacon | Greens | Tomatoes

WESTERN BURGER 18

Wagyu Beef | Whiskey BBQ | Cheddar Cheese
Bacon | Onion Ring | Lettuce | Horseradish
Pickles | Brioche Bun

PASTRAMI REUBEN 17

Sauerkraut | Swiss Cheese | Thousand Island
Toasted Rye

BBQ CHICKEN FLAT BREAD 14

Whiskey BBQ | Grilled Chicken | Smoked
Gouda | Red Onion Jam | Roasted Jalapeno

CHICKEN QUESADILLA 15

Cotija | Oaxaca | Roasted Poblano | Onions |
Pico De Gallo | Chipotle Ranch | Cilantro

TURKEY MELT 15

Roasted Red Peppers | Bacon | Cheddar
Cheese | Avocado | Chipotle Aioli | Toasted
Sourdough

Entrees

Big Plates.....Big Flavors

SEARED SALMON 29

Mango-Pineapple Salsa | Sugar Snap Peas

PASTA TRAPANESE 21

Peppers | Asparagus | Pesto Alla Trapanese
Add Chicken 5 | Salmon or Shrimp 8

STEAK FRITES 38

7oz Tenderloin | Simply Seasoned | Steak Butter | Truffle Fries

SEARED WALLEYE 24

Lemon Caper Sauce | Herb Rice Pilaf | Heirloom Tomato Relish

GRILLED CHICKEN BREAST 24

Saffron Rice Pilaf | Asparagus | Red Pepper Coulis | Pepper Relish

Features

What's New At The Club

STEAMED MUSSELS 19

Saffron Broth | Garlic Bread

CHIPOTLE CHICKEN FLAT BREAD 18

Red Onion | Roasted Peppers | Arugula | Chipotle Ranch

Sides

SWEET POTATO FRIES 5

FRESH FRUIT 6

ASPARAGUS 6

HOUSE CHIPS 6

FRENCH FRIES 5

BUFFALO FRIES 6

Brews

Bottled Beer

NEW BELGIUM FAT TIRE BELGIAN WHITE 5
AMSTEL LIGHT 5
BUDWEISER 4
FOUR PEAKS KILTFLIFTER 5
COORS LIGHT 4
DOS EQUIS 5
STELLA ARTOIS 5
HEINEKEN 5
BUD LIGHT 4
ST. PAULI NA 5
CORONA LIGHT 5
WHITE CLAW HARD SELTZER 5
HIGH NOON 5
MICHELOB ULTRA 4
MODELO ESPECIAL 5
MILLER LITE 4
VOODOO RANGER JUICY HAZE IPA 5
BLUE MOON BELGIAN WHITE 5
CORONA EXTRA 5

Draft Beer

SCOTTSDALE BLONDE 6
TOWER STATION IPA 6
GRAND CANYON AMBER 6

Cocktails

ESPRESSO MARTINI 15

Vanilla Vodka | Kahlua | Bailey's | Espresso

LEMONADE PROSECCO PUNCH 15

La Marca Prosecco | Citron Vodka | Lemon | Basil | Fresh Berries

MEXICAN MULE 13

Exotico Tequila | Pineapple Juice | Lime | Ginger Beer

CUCUMBER GIMLET 14

Wheatly Vodka | Cucumber | Simple Syrup | Lime | Rosemary

BOURBON SWEET TEA 13

Jim Beam | Honey | Bitters | Lemonade | Tea

HOLE IN ONE 14

New Amsterdam Gin | Cucumber | Simple Syrup | Lime | Sparkling Water | Fresh Cracked Pepper

SMOKED BOURBON SOUR 14

Buffalo Trace Bourbon | Lemon | Bitters

DESERT MIMOSA 12

Rum Haven Coconut Water Rum | Fresh Lime | Angostura Bitters | Ginger Beer

PRICKLY PEAR MARGARITA 15

Teremana Tequila | Prickly Pear Puree | Cointreau | Lime

Wine

CANYON ROAD 8

Cabernet Sauvignon

CANYON ROAD 8

Chardonnay

CANYON ROAD 8

Pinot Grigio

FREI BROTHERS 10

Merlot

ESTANCIA 11

Pinot Noir

FRANCISCAN 11

Cabernet Sauvignon

KIM CRAWFORD 11

Sauvignon Blanc

TALBOTT KALI HART 15

Chardonnay

Bottled Wine

SIMI SONOMA 40

Chardonnay

J VINEYARDS 34

Pinot Gris

POGGIO AL TESORRO SOLOSOLE VER-

MENTINO 38

Vermentino

HARVEY & HARRIET 54

Blend

MEIOMI 38

Pinot Noir

UNSHACKLED 50

Sauvignon Blanc

MEIOMI 38

Rosé

LA JOLIE FLEUR 38

Rosé

MY FAVORITE NEIGHBOR 78

Cabernet

MEDITERRA IL POGGIONE 38

Blend

CHAMPAINES

SMALL PLATES

AHI POKE BOWL Fresh Ahi Edamame Ginger Soy Quinoa Cabbage Crispy Won Ton Pickled Shallot Sesame Seed	19	CHICKEN QUESADILLA Grilled Chicken Roasted Poblano Pickled Shallot Chipotle Ranch	16
KOREAN BRUSSEL SPROUTS Bacon Gochujang Cranberries Caramelized Onion	14	TRUFFLE PARMESAN FRIES House Fries Truffle Dust Parmesan Fresh Herb	14

SOUPS & SALADS

SUMMER SALAD Spinach Arugula Strawberries Toasted Almonds Goat Cheese Champagne Basil Vinaigrette	15	BABY WEDGE Bacon Tomato Red Onion Gorgonzola Peppercorn Dressing	13
COBB SALAD Grilled Chicken Gorgonzola Grape Tomatoes Pickled Shallot Hard Cooked Egg Croutons Avocado Sherry Vinaigrette	16	KALE CAESAR Kale Romaine Parmesan House Croutons	14
		SOUP DU JOUR	7

HANDHELDS

SOUTHWEST CHICKEN WRAP Tortilla Mixed Greens Bacon Tomatoes Cheddar Crispy Jalapeños Chipotle Ranch Fries	15	WESTERN BURGER Bacon Whiskey BBQ Onion Ring Cheddar Lettuce House Brioche Bun	18
TURKEY MELT Sourdough Chipotle Ranch Bacon Cheddar Avocado Roasted Red Pepper Fries	18	HAND BREADED CHICKEN TENDERS Fries Creamy Ranch Whiskey BBQ Honey Mustard	18

ENTREES

STEAK FRITES Filet Pomme Frites Asparagus Compound Butter	39	SMOKED PORK TENDERLOIN Roasted Fingerling Potatoes Asparagus Chipotle BBQ	24
GRILLED CHICKEN BREAST Saffron Rice Pilaf Red Pepper Coulis Pepper Relish Asparagus	26	VEGETABLE STUFFED POBLANO Mushroom Squash Asparagus Red Onion Bell Pepper Quinoa Avocado Ranchero Sauce Walnut Faux Crema	24
PASTA TRAPANESE Fresh Pappardelle Almond Pesto Tomatoes Roasted Red Peppercorn Asparagus Add Chicken 6 Shrimp 8 Salmon 9	22		

FRESH CATCH

SEARED WALLEYE Seared Walleye Herb Rice Pilaf Lemon Caper Sauce Heirloom Tomato Relish	25
SCOTTISH SALMON Forbidden Rice Snap Peas Grilled Pineapple & Mango Relish Red Dragon Sauce	30

FEATURED

CHIPOTLE CHICKEN FLAT BREAD Red Onion Roasted Peppers Arugula Chipotle Ranch	18
STEAMED MUSSELS Saffron Broth Garlic Bread	19

BREWS

DRAFT 16 OZ

SCOTTSDALE BLONDE 6
LAGUNITAS IPA 6
GRAND CANYON AMBER 6
MILLER LITE 6
VOODOO RANGER JUICY HAZE IPA 6
BLUE MOON BELGIAN WHITE 6

BOTTLES & CANS

MODELO ESPECIAL 5
CORONA EXTRA 5
CORONA LIGHT 5
COORS LIGHT 4
NEW BELGIUM
FAT TIRE BELGIAN WHITE 5
HIGH NOON 5
WHITE CLAW HARD SELTZER 5

COCKTAILS

ESPRESSO MARTINI 15
Vanilla Vodka | Kahlua | Bailey's | Espresso

DARK & STORMY 12
Meyer's Dark Rum | Fresh Lime | Angostura
Bitters | Ginger Beer

LEMONADE PROSECCO PUNCH 15
La Marca Prosecco | Citron Vodka | Lemon | Mint
Black Berries

MEXICAN MULE 13
Exotico Tequila | Pineapple Juice | Lime | Ginger
Beer

SMOKED ROSEMARY BOURBON
SOUR 14
Buffalo Trace Bourbon | Lemon | Smoked
Rosemary | Bitters

PRICKLY PEAR MARGARITA 15
Teremana Tequila | Prickly Pear Puree | Cointreau
Lime

BOURBON SWEET TEA 13
Jim Beam | Honey | Bitters | Lemonade | Tea

CUCUMBER GIMLET 14
Wheatley Vodka | Cucumber | Lime | Rosemary
Simple Syrup

HOLE IN ONE 14
New Amsterdam Gin | Cucumber | Simple Syrup
Lime | Sparkling Water | Fresh Cracked Pepper

WINE

MEIOMI 38
Rosé

LA JOLIE FLEUR 38
Rosé

CANYON ROAD 8 | 30
Chardonnay

TALBOTT KALI HART 15 | 54
Chardonnay

SIMI SONOMA 40
Chardonnay

UNSHACKLED 50
Sauvignon Blanc

KIM CRAWFORD 11 | 40
Sauvignon Blanc

CANYON ROAD 8 | 30
Pinot Grigio

POGGIO AL TESORRO SOLOSOLE VER-
MENTINO 38
Vermentino

J VINEYARDS 34
Pinot Gris

MEDITERRA IL POGGIONE 38
Blend

HARVEY & HARRIET 54
Blend

MEIOMI 38
Pinot Noir

ESTANCIA 11 | 38
Pinot Noir

FREI BROTHERS 10
Merlot

CANYON ROAD 8 | 30
Cabernet Sauvignon

MY FAVORITE NEIGHBOR 78
Cabernet

FRANCISCAN 11 | 38
Cabernet Sauvignon