

# *The Members Grille Room*

*Dinner*

## TRADITIONAL FAVORITES

### APPETIZERS AND SOUPS

#### **A DIFFERENT SOUP EVERY DAY**

Bowl - \$4.95 Cup \$3.95

#### **STEAMED CHERITON CLAMS**

Served in a Pancetta, Saffron and Dill  
Butter Sauce \$9.35

#### **FRIED CALAMARI**

Served with Wasabi Sauce \$7.65

#### **ESCARGOT PROVENCAL**

Served in a Garlic, Tomato and Herb  
Butter Sauce \$8.95

### BEEF BURGER, WRAP AND SALADS

#### **BEEF BURGER**

Served on a Griddled Roll with Lettuce, Tomato,  
Onion, Pickle with French Fries and Coleslaw - \$8.35  
Cheese and Additional Toppings - \$1.75 each

#### **BROWN DERBY TOSSED COBB SALAD**

Turkey, Bacon, Cheddar, Tomato, Avocado,  
Gorgonzola, Onion, Boiled Egg, Greens, Watercress  
and Vinaigrette Dressing \$9.65

#### **ROMAINE AND MESCLUN GREENS**

Served with Choice of Dressing \$5.50

#### **GRILLED CHICKEN SALAD**

Served with Parmesan Cheese, Tomatoes,  
Onion, Croutons and Romaine Lettuce  
in Caesar Dressing \$9.65  
or Salmon Caesar \$18.95

Petite Portions:

Chicken - \$5.35 Salmon \$10.50

#### **ROAST BEEF PANINI**

Served with Provolone Cheese,  
Peppers and Caramelized Onions  
on Whole Grain Bread \$9.65

### ENTREES

#### **PETITE FILET OF BEEF**

Wrapped in Bacon with Goat Cheese  
Polenta, Shallot Green Beans, Fried Onion  
Straws, a Natural Reduction and Garlic Herb  
Butter \$23.25

#### **CALVES LIVER**

Covered in Sautéed Mushrooms, Bacon and  
Onions with a Light Marsala Sauce, Seasonal  
Vegetables and Whipped Potatoes \$18.35  
Petite Portion \$13.25

#### **HOME MADE MEATLOAF**

Served with Grilled Vegetables, Whipped  
Yukon Gold Potatoes and Creamed Pan  
Gravy with Onions \$15.75  
Petite Portion \$10.95

#### **BRAISED LAMB SHANK**

Served with Grana Padano Cheese Risotto,  
Broccoli, and a Dark Apricot Glaze  
\$20.95

# The Members Grille Room

Dinner

## TODAY'S SELECTIONS

### APPETIZERS

#### **HOT SMOKED WAHOO CAKES**

With Summer Slaw and  
Stone Ground Mustard Sauce  
\$8.45

#### **WORMLEY CREEK HEIRLOOM TOMATOES**

With House made Buffalo  
Mozzarella Served with Lemon  
Basil Oil and Finished with  
Hawaiian Pink Salt \$8.50

#### **SHRIMP, BLACK CHERRY TOMATO AND PINEAPPLE KEBAB**

Served on a Surry Corn Salad  
with Cilantro Vinaigrette  
\$8.95

### BEEF, CHICKEN, VEAL & PORK

#### **GRILLED AGED N.Y. STRIP**

12 oz. Steak Topped with Caramelized Onions,  
Wild Mushrooms and Gorgonzola Chess; Served  
with Green Beans, and Warm Grilled Potato Salad  
\$26.95

#### **VEAL SCALLOPINI**

Filled with Sun Dried Tomatoes, Pancetta  
and Goat Cheese; Served with Asparagus,  
Spinach Risotto, Caponata, and Sweet Pepper Sauce  
\$22.50

#### **FREE RANGE CHICKEN BREAST**

with Savory Rice, Malibu Carrots,  
Summer Squash and a Sauce of Bing Cherries  
and Mascarpone Cheese \$18.95

#### **SEARED PORK TENDERLOIN**

Medallions and Scallops with Artichokes,  
Golden Beets, Indian Rice  
and Chimi Churi Sauce \$21.95

### SEAFOOD

#### **CHARLESTON STYLE SEAFOOD STEW**

Shrimp, Scallops, Fish, Clams, and Mussels with  
Low Country Grits, Braised Tomatoes, Peppers and  
Onions \$23.50 Petite Portion \$14.95

#### **PACIFIC STYLE SALMON**

with Buckwheat Noodle, Malibu Carrots,  
Sugar Snaps, Fried Wakame Seaweed  
and a Ponzu Glaze \$22.50

#### **GRILLE CATCH OF THE DAY OR CRAB CAKES**

with Spinach Fettuccine, Yellow Cauliflower, Broccoli, with Stewed Eggplant and Summer Squash \$MP  
...or...A Salad of Field Greens, Golden Beets, Pineapple, Avocado, Sugar Snaps, Dikon Radish, Pinenuts,  
Mandarin Oranges, and a Ginger Citrus Vinaigrette \$MP

### PASTA

#### **ORRECHIETTE PASTA**

with Grilled Portobello Mushrooms, Seasonal Vegetables, Garlic, Olive Oil,  
Manchego Cheese and Fresh Herbs \$17.95 Petite Portion \$11.95

### GRILLE ROOM SPECIAL

See Server for Daily Special