1894 EST

BAR & GRILL

ENTRÉE SALADS

THE "ORIGINAL" WEDGE — **19**
mesquite grilled dijon-herb marinated chicken breast, applewood smoked bacon, tomato, and bleu cheese crumbles on an iceberg wedge with bleu cheese dressing

STRAWBERRY CHICKEN SALAD — **21**
sliced chicken breast, seasonal berries, grapes, mandarin oranges, toasted almonds, bleu cheese, tossed with baby spinach leaves and poppy seed dressing

SEAFOOD COBB — **35**
jumbo prawns, shrimp meat, sea scallops, sliced egg, avocado, tomato, bleu cheese crumbles and black olives on a bed of romaine lettuce

FAJITA CHICKEN SALAD — **21**
mesquite-grilled fajita-marinated chicken thigh on mixed greens tossed in chipotle-lime vinaigrette with avocado, cherry tomato, authentic mexican cheese blend, corn tortilla chips, tejano pinto beans, grilled bell peppers & onions

COUNTRY CLUB SPECIALTIES

choice of fresh fruit, coleslaw, green salad, sweet potato fries, onion rings, french fries, or soup du jour

THE BOWL* — **MP**
chef-created protein lunch bowls; ***please ask your server what our current monthly bowl special is***

TCGC SHORT CLUB — **21**
toasted sourdough bread, sliced turkey breast, smoked applewood bacon, cheddar cheese, bacon, lettuce, tomato, mustard & mayonnaise

ROASTED TURKEY SANDWICH — **17**
freshly roasted carved turkey breast with mayonnaise, lettuce, tomato, side of cranberry sauce

CRAB & ARTICHOKE MELT — **24**
a mixture of dungeness crab meat, artichoke heart, mayonnaise, onion & parmesan cheese, baked on focaccia bread with sliced tomato & cheddar cheese

CRISPY CHICKEN BISCUIT SLIDERS — **20**
southern-style fried chicken breast with cheddar cheese, chipotle aioli, crystal hot sauce, hot honey & bubbies dill pickle on buttermilk biscuits

BLTA — **16**
applewood bacon, lettuce, tomato, avocado, and mayonnaise with choice of bread

MONTE CRISTO — **20**
sliced ham, turkey & gruyère cheese on texas toast with dijon mustard & dipped in egg batter, grilled golden-brown. served with powdered sugar & raspberry jam

QUESABIRRIA TACOS — **19**
braised birria-style, prime-grade chuck roast, folded into corn-flour tortillas with melted mexican cheeses, cilantro & broth for dipping. served with tejano pinto beans & cilantro rice

HALIBUT & CHIPS — **26 | 32**
mac & jack beer battered alaskan halibut and french fries with tartar sauce
choice of two or three piece

TCGC PRIME DIP — **22**
sliced prime rib grilled with swiss cheese on a french roll with side au jus
add caramelized onions or sauteed mushrooms (1)

****WAGYU SMASH SLIDERS** — **20**
wagyu ground beef smashed on sliced walla walla sweet onion & jalapeño with melted smoked provolone cheese, bubbies dill pickles & club slider sauce on toasted brioche bun

****CHEESEBURGER** — **16**
GF buns and veggie burgers available!
ground wagyu chuck beef patty with cheddar cheese, lettuce, tomato, red onion, kosher dill pickles and club burger sauce on a toasted brioche bun
applewood bacon (2) | caramelized onions or sautéed mushrooms (1)

TCGC signature item *gluten free* *cooked to order*
***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

An automatic service charge of 18% is added to your billing. 17% is allocated to the service staff, 1% is allocated to the kitchen staff.

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