1894 EST
BAR & GRILL

STARTERS

FRENCH ONION SOUP *(without cruton)* — **13**
caramelized onions, rich chicken & beef stock au gratin with crouton and gruyère cheese

CHOPPED-HOUSE SALAD — **14**
iceberg lettuce, baby spinach, radicchio, hearts of palm, mushrooms, applewood-smoked bacon, castelvetrano olives, hard-boiled egg, red onion, bleu cheese crumbles, tossed in lemon-basil dressing & fried sweet onions

SHRIMP BLEU — **13**
romaine, bleu crumbles, shrimp, egg, toasted almonds, bleu dressing

SHAREABLES

CRAB & ARTICHOKE DIP — **18**
a mixture of dungeness crab meat, artichoke hearts, mayonnaise, onion, lemon, & parmesan cheese, baked golden-brown, served with warm sliced bread

POK POK CHICKEN WINGS — **14**
crispy-fried vietnamese-style chicken wings, tossed in fried garlic sauce with asian cucumber salad

HONEY WALNUT PRAWNS — **15**
fried black tiger prawns, honey mayonnaise, pineapple, candied walnuts

STEAMED CLAMS *(without bread)* — **24**
1 ½ pounds of manila clams, simmered in white wine butter garlic sauce

CHEESESTEAK POTATO SKINS — **18**
fried potato skins filled with cheese sauce, grilled & chopped prime rib with sweet onions, bell peppers & melted smoked provolone cheese

STEAK DIABLO *(without bread)* — **15**
beef tenderloin, house diablo spices, sliced bread

FLATBREAD PIZZAS

Vegetarian Pizza Options Are Always Available!

COWBOY — **16**
pepperoni, italian sausage, mushroom, olive, mozzarella

PEAR, GOAT CHEESE & PROSCIUTTO — **16**
brushed with crusted roasted garlic oil, sliced pear, goat cheese, mozzarella cheese, baby arugula & drizzle of balsamic, blackberry-cabernet reduction

ENTRÉES 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

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

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

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

COUNTRY CLUB SPECIALTIES

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

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

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

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

****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

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

****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)

ENTRÉES

MARY'S ORGANIC CHICKEN — **30**
pan-roasted mary's organic chicken airline breast in garlic, shallots, mushrooms, cherry tomatoes, white wine, tarragon & cream, over creamy italian cheese risotto

SCAMPI LINGUINE — **32**
pan-sautéed jumbo shrimp in garlic, shallots, cherry tomato, basil leaves, roasted red pepper, grilled zucchini, white wine, shellfish stock, linguine pasta & parmesan cheese

SEA SCALLOPS — **37**
pan-seared alaskan weathervane sea scallops on lemongrass-ginger coconut cream sauce with okinawan purple sweet potato purée, oven-dried cherry tomatoes, macadamia nut butter & cilantro rice

****KUROBUTA PORK CHOP** — **38**
mesquite-grilled "snake river farms" double-bone pork chop with butternut squash purée, bourbon-maple glaze & apple-bacon chutney

****NEW YORK STEAK FRITES** — **45**
mesquite-grilled "prime grade lot 29" beef striploin with roasted garlic-herb butter & pommes truffle frites

****FILET MIGNON** — **58**
7 oz center cut certified angus tenderloin filet with brandy mushroom demi

TCGC signature item · *gluten free* · *cooked to order* · *extended cook time*

***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.

1894