

Clubhouse Moonlight Dinner

Established 2008

Appetizers

Butternut Squash Soup

7

Roasted Beet Salad

Served on butter leaf lettuce, sherry wine vinaigrette

9

Pear Roquefort Salad

Garnished with Parma ham

9

Shrimp Cocktail

10

Beef Carpaccio

Thinly sliced rare tenderloin, red onion vinaigrette, parmesan cheese, roasted roma tomato with field greens and balsamic reduction

11



Entrées

Grilled Rib Eye Steak

With fine herbs compound butter and crispy shallots

29

Broiled Paupiette of Sole

Filled with crab meat and lemon butter

28

Grilled Rack of Lamb

With rosemary demi-glace and roasted garlic

32

Free Range Organic Chicken Breast Provençal

Grilled polenta, ratatouille and pesto drizzle

27

Grilled Curry Tofu

With baked acorn squash filled with wild rice and vegetable medley

22



Desserts

Gâteau au chocolat

With raspberry coulis

9

Apple Pie

With chocolate or vanilla ice cream

9

Cup Cake Trio

9

Clubhouse Wine List

CHAMPAGNE AND SPARKLING WINE	GLASS	BOTTLE
CHANDON BRUT (187ml) ~ California		\$10
VEUVE CLICQUOT Brut (375ml) ~ Reims, Champagne		\$46
LAURENT PERRIER BRUT ~ Champagne		\$82
DOM PERINGNON BRUT ~ France		\$199
LOUIS ROEDERER "CRISTAL" BRUT ~ France		\$349
CHARDONNAY		
MOSSBACK ~ Russian River Valley	\$9	\$34
STUHMULLER ~ Alexander Valley		\$44
FIGGE CELLARS ~ Santa Lucia		\$52
ROMBAUER ~ Carneros		\$64
SAUVIGNON BLANC		
JOEL GOTT ~ California		\$26
KIM CRAWFORD ~ New Zealand	\$12	\$44
DUCKHORN VINEYARDS ~ Napa Valley		\$55
OTHER WHITE WINES		
RIFF PINOT GRIGIO ~ Italy	\$7	\$26
TREANA MARSANNE/VIOGNIER ~ Central Coast		\$35
CAYMUS CONUNDRUM, WHITE BLEND ~ California		\$39
CHATEAU HAUT SELVE, WHITE BLEND ~ Bordeaux	\$11	\$40
CABERNET SAUVIGNON		
JOSEPH CARR ~ California	\$10	\$38
AMAVI ~ Walla Walla Valley		\$48
CHATEAU MONTELENA ~ Napa Valley		\$84
SILVER OAK ~ Napa Valley		\$149
MERLOT		
LAPIS LUNA ~ Green Valley	\$8	\$30
CHARLES KRUG ~ Napa Valley		\$40
L'ECOLE #41 ~ Columbia Valley		\$48
STAG'S LEAP WINE CELLARS ~ Napa Valley		\$83
PINOT NOIR		
ACROBAT ~ Oregon	\$9	\$34
ADELSHEIM ~ Willamette Valley		\$52
CANIHAN "EXUBERANCE" ~ Sonoma		\$70
ARGYLE RESERVE ~ Willamette		\$90
OTHER RED WINES		
WOOP WOOP SHIRAZ ~ Australia	\$8	\$30
CLINE "ANCIENT VINES" ZINFANDEL ~ California		\$32
PAUL HOBBS "FELINO" MABLBECC ~ Argentina	\$10	\$38
VILLA ANTINORI ROSSO, SANGIOVESE BLEND ~ Italy		\$42
GRGICH HILLS ZINFANDEL ~ Napa Valley		\$55
GRAMERCY CELLARS SYRAH ~ Walla Walla Valley		\$79

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Children's Menu

Petit Grilled Rib Eye

Served with a seasonal fresh vegetable

17

Grilled Chicken Breast

Served with a seasonal fresh vegetable

12

Pasta with Marinara Sauce

Served with bread

11

Something Sweet

Scoop of vanilla or chocolate
ice cream with chocolate sauce

6