

LUNCH MENU

APPETIZERS

GAME WINGS POTATO TAQUITOS 11 Chicken wings tossed in a buffalo NY sauce, served with celery and Manchego cheese rolled in corn tortillas and served crispy over carrots. Choice of butter milk dressing or honey soy garlic sauce.

BUTTERNUT SQUASH RAVIOLI

Home-made butternut squash ravioli, brown butter sage sauce, amaretto cookie crumbs.

CEVICHE 14

White fish and shrimp marinated and tossed with fresh lime, jicama, onion, cucumber, tomato, cilantro, jalapeno and avocado. shredded greens and topped with sour cream, guacamole and

LOADED NACHOS

Home-made chips, jack cheese, refried black beans, pico, salsa verde, sour cream & guacamole. No Meat 12 / Carnitas 15/ NY Steak 17 / Chicken 14

CHIPS & DIP

Chips, salsa and beans.

SALADS

CAESAR SALAD 6/10 SALMON SALAD Choice of a half or full sized Caesar salad.

CAPRESE SALAD

Roma tomato, fresh mozzarella, basil, evoo, kalamata olives and Genovese sauce.

APPLE AND PEAR SALAD 12

Mixed greens, apples, pears, cranberries, candied walnuts, feta cheese, and pomegranate vinaigrette

18 Grilled pacific center cut salmon, baby organic arugula, bruschetta tomato, lemon vinaigrette.

4/8 **CLUB SALAD**

Baby organic mix, mushrooms, cherry tomatoes, red onions, carrots, shaved Parmigiano, balsamic vinaigrette.

SOUP OF THE DAY 6/10

Please ask your server for what the Chef has prepared for you today.

SANDWICHES & BURGERS

TUNA MELT **BLTA** 12 10

Albacore tuna, mayo, celery, pepper, American cheese press. Focaccia bread, bacon, lettuce, tomato, avocado.

TURKEY 12 KALI SMASHED CHEESE BURGER 17

Angus 80/20 Chuk ground beef, lettuce tomato, pickles, onions Turkey, Roma tomato, mayo, lettuce, American cheese. smoked chipotle aioli and fries.

MEATBALL PANINI 12 **AVOCADO TOAST** 11 Focaccia bread, home-made meatballs, mozzarella and

parmesan cheese. Focaccia bread, fresh avocado, arugula, cherry tomato, red onion, shaved parmesan.

VEGETARIAN 12 **CRISPY CHICKEN SANDWICH** 16 Arugula, Chef seasonal vegetables, and genovese mayo.

Parmesan fried chicken, havarti cheese, tomato, organic baby spinach, honey mustard, herb mayonnaise, brioche bun

CLUB FAVORITES

RACKET QUESADILLA POLLO PARMIGIANA 21 Flour tortilla, jack cheese, avocado, sour cream, salsa. Chicken breast lightly breaded, marinara sauce, mozzarella

Choice of Cheese 9, chicken 13, NY steak 16 cheese, basil and penne pomodoro sauce.

SPAGHETTI MEATBALL 17 **CLUB CARNITAS** 19

Spaghetti pasta, home-made meatballs, ragù sauce. Crispy, slow roasted pork, served with salsa quemada, refried beans, guacamole, pico de gallo and tortillas.

DINNER MENU

BUTTERNUT SQUASH RAVIOLI

Home-made butternut squash ravioli, brown butter sage sauce,

APPETIZERS

13

GAME WINGS

Chicken wings tossed in a buffalo NY sauce, served with celery

12

amaretto cookie crumbs. SHRIMP TAQUITOS Jumbo Mexican shrimp stuffed with a creamy herb filling, wrapped with crispy corn tortilla. Served with chipotle aioli an cilantro dressing. CALAMARI Fried calamari, served with arrabbiata sauce. CEVICHE White fish and shrimp marinated and tossed with fresh lime, tomato, cucumber, jicama, onion, cilantro, jalapeño and avocado.	16	Manchego cheese rolled in corn tortillas and served crispy over shredded greens and topped with sour cream, guacamole and salsa. CHARRED ASPARAGUS Parmesan cheese, fresh herbs, garlic.	11 r 9	
SALADS & BURGERS				
CAESAR Hearts of Romaine, Caesar dressing.	12	BEEF CARPACCIO Thinly slices of fillet mignon, lemon juice, arugula, shaved parmesan.	16	
APPLE AND PEAR SALAD Mix greens, apples, pears, cranberries, candied walnuts, mozzarella cheese, raspberry vinaigrette.	12	OMAHA WAGYU BURGER Brioche bun, house dressing, iceberg lettuce, onion, tomato, gouda cheese, yukon gold crispy potatoes.	20	
GRILLED ROMAINE SALAD Fresh grilled romaine heart served with cilantro pepita dressir roasted pepitas, roasted corn, pico de gallo and queso fresco. Chicken \$20 Steak \$26 Shrimp \$27	14 ng,	KALI SMASHED CHEESE BURGER Angus ground beef, lettuce, tomato, pickles, onions, smoked chipotle aioli and fries.	18	
CHEF SALAD Baby organic mix, mushrooms, cherry tomatoes, red onions, carrots, shaved parmesan, balsamic vinaigrette.	13	CRISPY CHICKEN SANDWICH Parmesan fried chicken, swiss cheese, tomato, organic baby spinach, honey mustard, herb mayonnaise, brioche bun	16	
ENTREES				
PAN SEARED SALMON Center cut salmon, served with lemon caper beurre blanc, sautéed spinach, roasted almonds, whipped potatoes	22	ENCHILADAS SUIZAS Two cheese and chicken enchiladas topped with green tomat sauce. Sour cream avocado and beans.	18 tillo	
SHORT RIB TORTELLONI Home-made jumbo tortelloni stuffed with braised short rib, mushroom cream sauce.	24	POLLO PARMIGIANA Chicken breast lightly breaded, marinara sauce, mozzarella cheese, basil served with penne pomodoro sauce.	23	
SOLE Sole fillet lightly breaded, lemon caper sauce, sautéed vegetal	24 bles.	SPAGHETTI MEATBALLS Spaghetti pasta home-made meatballs, ragù sauce.	18	
BEEF RAVIOLI Home-made Ravioli filled with bolognese ragu a Boolognese sauce	21	CLUB CARNITAS Crispy, slow roasted pork, served with salsa quemada, refried beans, guacamole, pico de gallo and tortillas.	19 ed	

CHEF ALEX CUELLAR & LUIS MENA