



LOUNGE MENU

HAPPY HOUR PLATES (4 – 6 pm)

ICEBERG WEDGE ^(GF) - 9

*black peper candied bacon, tomato,
shaved red onion, gorgonzola dressing*

SALMON RANGOONS - 9

*house-smoked Verlasso salmon, frommage
forte, sweet chili sambal*

PRAWN COCKTAIL ^(GF) - 20

limeade champagne granita, atomic horseradish

CRISPY BRUSSELS - 9

pork belly, mai ploy-dashi

STEAK BITES* - 15

*seared tenderloin, roasted baby carrots,
crispy onions, pickled grape tomato, spring mix*

GRAZING BOARD - 30

*chefs selection of meats and cheeses with
seasonal accompaniments*

CLUB FAVORITES

SMOKED BURRATA SALAD - 17

*an entrée sized salad with house-smoked burrata,
sunflower kernels, tomato, bacon, red onion, croutons,
local organic greens, olives, creamy balsamic*

PRIME TACK BURGER* - 17

*blackhawk farms USDA prime patties,
shredded iceberg, beefsteak tomatoes, red onion,
chefs signature sauce, toasted brioche bun*

FORAGED MUSHROOM MELT ^(V) - 15

*caramelized onion, tomato, roasted garlic purée,
swiss, spring mix, sourdough*

PRIME RIB FRENCH DIP - 20

*shaved prime rib, provolone, horseradish spread,
onion straws*

BURGERS AND SANDWICHES SERVED WITH
FRIES or NAPA SLAW.

SUBSTITUTE:

SWEET POTATO FRIES +5 | SMALL GREEN SALAD +7
FRENCH ONION SOUP +6

ADD-ONS:

FRESH AVOCADO +5 | APPLEWOOD SMOKED BACON +2.5

(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server for further details.
Gluten free bun or protein style available upon request.