

DINNER MENU

Clubhouse

RESTAURANT & BAR

5155 McCormick Woods Dr. SW

360.895.0142

S MIXED OLIVES 6 **V**

T SMOKED PAPRIKA ROASTED
A ALMONDS 6 **V**

R GREEN OLIVE HUMMUS 14 **V**
Belgian endive, grilled pita

T VONGOLE OREGENATO 18
steamed clams, oregano, tomato, garlic, white
E wine, grilled bread

R

S BRUSCHETTA POMODORO 12
grilled bread, tomato, garlic, basil, olive oil,
balsamic glaze

S CORFU SALAD 12
mixed greens, tomato, onion, cucumber,
A Kalamata olive, pepperoncini, goat cheese,
L French dressing

A BEET SALAD 13
mixed greens, strawberry, goat cheese, candied
D pecans, raspberry-balsamic dressing

S *Additions: grilled chicken +8, prawns +10,
salmon lox +8*

P FETTUCCHINE CHECCA 16
tomato, basil, garlic, olive oil, Parmesan

A RIGATONI VARESE 19
chicken, artichoke, sundried tomato, basil pesto,
S cream, white wine

T FETTUCCHINE ALLA VONGOLE 21
clams, bacon, garlic, butter, white wine

A CRAB & SHRIMP FETTUCCHINI 24
leaks, cream, garlic, lobster sauce

PRAWN FETTUCCHINI 22
lobster sauce, cream, basil, tomato

Gluten-free pasta +\$2

E BELL PEPPER & ASPARAGUS
N RISOTTO TART 23
green beans, braising greens, basil pesto

T RISOTTO BARESI 22
bell pepper, asparagus, artichoke, almond,
R sundried tomato, Parmesan

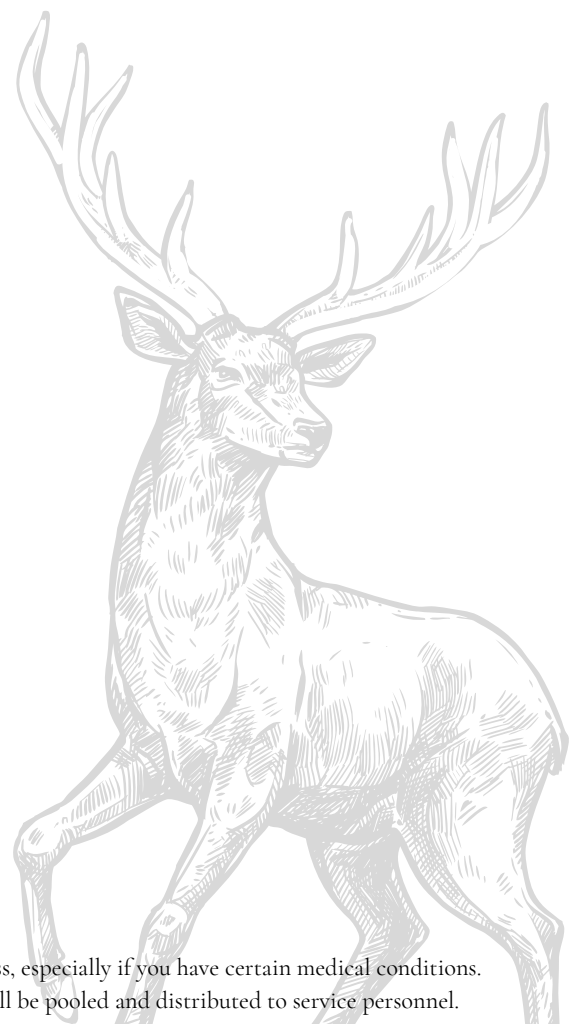
E BACON-WRAPPED SCALLOPS 28
chilled lemon-cilantro hollandaise, sweet pea
E risotto

S GRILLED LAMB SKEWER 24
kalamata olive risotto, asparagus, bell pepper
pesto

JAEGER SCHNITZEL 23
breaded pork cutlet with Jaeger sauce, onion,
mushroom, French fries

GRILLED 8OZ NEW YORK STEAK 32
balsamic glaze, garlic-herb butter, bell pepper,
asparagus

STEAK SALAD 30
mixed greens, kalamata olives, tomato, onion,
bacon, almonds, balsamic glaze, garlic-herb
butter



*Meats or eggs that are undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.
An 18% taxable service charge will be added to parties of 8 or more. 100% of this service charge will be pooled and distributed to service personnel.