

DINNER MENU

Clubhouse
RESTAURANT & BAR
5155 McCormick Woods Dr. SW
360.895.0142

STARTERS

MIXED OLIVES 6 **V**

SMOKED PAPRIKA ROASTED ALMONDS
6 **V**

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

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

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

SALADS

CORFU SALAD 12
mixed greens, tomato, onion, cucumber, Kalamata olive,
pepperoncini, goat cheese, house made vinaigrette

BEET SALAD 13
mixed greens, strawberries, goat cheese, candied pecans,
raspberry-balsamic dressing

Additions: grilled chicken +8, prawns +10

PASTAS

FETTUCCINE CHECCA 16
tomato, basil, garlic, olive oil, Parmesan

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

FETTUCCINE ALLA VONGOLE 21
clams, bacon, garlic, butter, white wine

CRAB & SHRIMP FETTUCCINI 24
leaks, cream, garlic, lobster sauce

PRAWN FETTUCCINI 22
lobster sauce, cream, basil, tomato

Gluten-free pasta +\$2

ENTREES

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

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

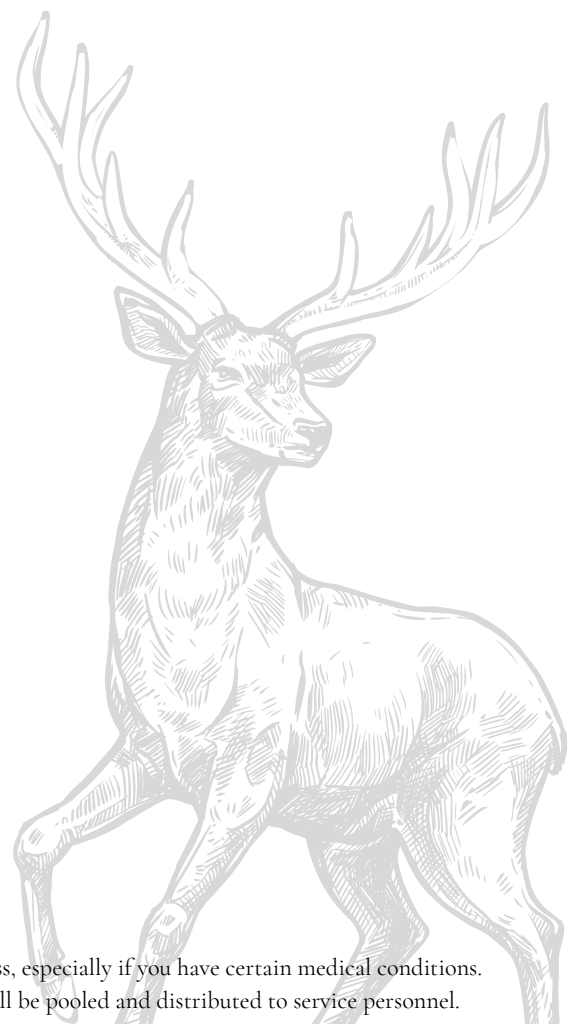
BACON-WRAPPED SCALLOPS 28
chilled lemon-cilantro hollandaise, sweet pea risotto

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.