

# D I N N E R

## APPETIZERS

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JUMBO SHRIMP COCKTAIL | 19

COLOSSAL CRAB COCKTAIL | 30

FIELD CLUB WINGS (10) | 15 GF

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Franks Red Hot, Sweet Chili,

Garlic Parmesan, Teriyaki, Lemon Pepper, BBQ

BUFFALO CHICKEN DIP | 14

Artisinal Corn Tortilla Chips, Bacon Bits,

Crumbled Blue Cheese, Scallions

36 HOUR BERKSHIRE PORK BELLY | 20

Maple Glazed Sprouts, Spicy Peanut

CRISPY SUSHI | 22

Tuna Tartar, Yuza Sushi Rice Cakes, Bang-Bang Sauce

EVERYTHING SEASONED

PRETZEL NUGGETS | 12 

Beer Cheese Sauce & Honey Mustard

PARMESAN CRUSTED CAULIFLOWER | 16 

Bang-Bang Sauce

## SOUPS & SALADS

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GAZPACHO OR VICHYSOISE | 6

SOUP DU JOUR | 6

PEAR & ENDIVE | 15 

Dijon-Champagne Vinaigrette, Candied Pecans,

Maytag Blue Cheese

SOUTHWESTERN SALMON SALAD | 24

Cotija Cheese, Black Beans, Grilled Corn, Avocado,

Cherry Tomatoes, Tortilla Strips, Romaine Lettuce,

and Sweet Chili Lime Vinaigrette

FC WEDGE | 16

Buttermilk Blue cheese Dressing, Crumbled Gorgonzola,

Diced Tomato, Pickled Red Onion, Saba, Lardons

FRENCH ONION SOUP | 9

CROCK OF CHILI WITH CHIPS | 8

BABY ROMAINE CAESAR | 12

Crispy Grana, Lemon Zest, Black Pepper, Anchovy Garlic

Dressing, House Made Focaccia Croutons

WARM BURRATA | 14 

Smoked Grapes, Pistachio, Balsamic Reduction,

Warm Baguette

WARM CHICKEN SALAD | 20

Goat Cheese, Herb Marinated Chicken Breast,

Dried Cranberries, Baby Artisanal Lettuces, Candied

Walnuts & Pecans, Champagne Vinaigrette

## HANDHELDS

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*Handhelds served with house made chips, french fries, or fresh fruit.*

HOUSE BLEND BURGER | 18

Buttered Brioche with Lettuce, Tomato, and Bermuda

Onion, choice of Cheese or House made Maple Bacon

PRIME RIB STEAK SANDWICH | 22

Sliced Prime Rib, Melted American, Horseradish Crème,

Crispy Onions

HOT HONEY FRIED BUTTERMILK  
CHICKEN SANDWICH | 16

Crumbled Blue Cheese, House Bacon, Lettuce, and Tomato

CLASSIC CORNED BEEF OR TURKEY REUBEN | 18

Shaved Corned Beef or Turkey

with Swiss Cheese and Sauerkraut on Grilled Rye

with Thousand Island Dressing

THE BELLAGIO | 20

Grilled Chicken Breast or Salmon Filet

with Boston Lettuce, Tomato, Sliced Avocado,

Bacon, and Peppercorn Aioli

on Buttered Sourdough

## TACOS

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### CHICKEN TINGA TACOS | 22

Chorizo, Lime Avocado Crema, Crispy Onions

### FISH TACO OF THE DAY | 22

Coleslaw, Pico, and Black Bean Salsa

### JACK FRUIT BBQ TACO | 18 VEGAN

Shredded Cabbage, Cashew Cream

### QUESADILLA | 14

Chicken, Beef or Vegetarian (add shrimp +4)  
with Sour Cream, Guacamole and Black Bean Salsa

## ENTRÉES

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*All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server.*

### 48-HOUR SHORT RIB | 38

Parsnip Puree, Baby Carrots, Szechuan Peppercorn Demi

### WILD JAPANESE MUSHROOM RISOTTO | 30

Shaved Grana, Black Winter Truffle

### YUZU MARMALADE GLAZED

### ALASKAN HALIBUT | 40

Broccoli Rabe, Fingerlings

### BLACKENED GROUPER | 36

Guasacaca Sauce, Coconut Lime Rice, Crispy Brussels

### SWEET CHILI GLAZED SALMON | 32

Ratatouille

### SCALLOPS | 42

Sultana-Caper Emulsion, Cauliflower Puree,

Thyme Roasted Cauliflower

## HOUSE MADE PASTAS

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*All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server.*

### LAMB SHANK OVER SPAGHETTI | 34

House made Whipped Lemon Ricotta, Crispy Basil

### RICOTTA GNOCCHI | 28

Short Rib Ragù, Cave Aged Cheddar, Biscuit Crumble

### BUTTERNUT SQUASH RAVIOLI | 25

Pecans, Brown Butter, Sage, Shaved Grana

### LEMON LINGUINE | 38

Maine Lobster, Blistered Cherry Tomatoes,

Niçoise Crumble, Torn Basil

## BUTCHER BLOCK

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*Create your own entree - select one Protein, one Starch and/or Vegetable and choose your sauce! All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server.*

### PROTEIN

14 oz NY Strip | 54

14 oz Dry Aged NY Strip | 64

20 oz Dry Aged Ribeye | 68

6 or 10 oz Filet Mignon | 39 or 48

Rack of lamb | 49

Alaskan Halibut | 40

Fish of the Day | MP

Salmon | 30

Frenched Chicken Breast | 26

Scallops | 42

### STARCH & VEGETABLE

Mushroom Risotto

Broccoli Rabe

Asparagus

Ratatouille

Thyme Roasted Cauliflower

Mashed Potatoes

Cauliflower Puree

Coconut Lime Rice

### SAUCES

Bearnaise

Cognac Demi

Szechuan Peppercorn

Citrus Beurre Blanc

Yuza Marmalade

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

 VEGETARIAN DISH