

# D I N N E R

## APPETIZERS

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JUMBO SHRIMP COCKTAIL | 20 (GF)

COLOSSAL CRAB COCKTAIL | 31 (GF)

FIELD CLUB WINGS (10) | 16 (GF)

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Franks Red Hot, Sweet Chili,

Garlic Parmesan, Teriyaki, Lemon Pepper, BBQ

CRISPY SUSHI | 23

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

TRUFFLE FRIES | 16 

18-Month Grana Padano, Truffle Oil, Parsley

TOTCHOES | 14

Tater Tots, Cheese Sauce, Applewood Bacon Bits,

Candied Jalapeños

HOUSE CHIPS & DIP | 15  (GF)

Black Truffle & Caramelized Onion Dip

with Cracked Pepper Chips

EVERYTHING SEASONED

PRETZEL NUGGETS | 13 

Beer Cheese Sauce & Honey Mustard

PARMESAN CRUSTED CAULIFLOWER | 17 

Bang-Bang Sauce

## SOUPS & SALADS

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GAZPACHO OR VICHYSOISE | 7 (GF)

SOUP DU JOUR | 7 (GF)

FRENCH ONION SOUP | 10

CROCK OF CHILI WITH CHIPS | 9 (GF)

CARMELIZED ONION

& GOAT CHEESE TARTLET | 13 

Baby Arugula, Poached Pear, Balsamic

WALDORF CHICKEN SALAD | 21 (GF)

Red Grapes, Granny Smith Apple, Sundried Cherries,

Celery, Candied Walnuts, Romaine, Apple Chips,

Blue Cheese Crumbles, Dijon-Vanilla Bean Vinaigrette

FC WEDGE | 17 (GF)

Buttermilk Blue cheese Dressing, Crumbled Gorgonzola,

Diced Tomato, Pickled Red Onion, Saba, Lardons

BABY ROMAINE CAESAR | 13

Crispy Grana, Lemon Zest, Black Pepper, Anchovy Garlic

Dressing, House Made Focaccia Croutons

WARM CHICKEN SALAD | 21 (GF)

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 | 19

Buttered Brioche with Lettuce, Tomato, and Bermuda

Onion, choice of Cheese or House made Maple Bacon

PHILLY CHEESE STEAK | 23

Sliced Prime Rib, Melted American,

Sauteed Peppers & Onions on a Hoagie Roll

HOT HONEY FRIED BUTTERMILK  
CHICKEN SANDWICH | 17

Crumbled Blue Cheese, House Bacon, Lettuce, and Tomato

CLASSIC CORNED BEEF OR TURKEY REUBEN | 19

Shaved Corned Beef or Turkey

with Swiss Cheese and Sauerkraut on Grilled Rye

with Thousand Island Dressing

THE BELLAGIO | 21

Grilled Chicken Breast or Salmon Filet

with Boston Lettuce, Tomato, Sliced Avocado,

Bacon, and Peppercorn Aioli

on Buttered Sourdough

## TACOS

WILD MUSHROOM & GOAT CHEESE | 19  (GF)

Balsamic Glaze

BLACKENED PRIME RIB TACOS | 23 (GF)

Horseradish Cream, Pico, Pickled Red Onions

HOISIN GLAZED DUCK CONFIT | 26

Mixed Jack Cheese, Cilantro

QUESADILLA | 15 (GF)

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

## ENTRÉES

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 | 39 (GF)

Cheddar Grits, Baby Carrots, Brandy Cream

BUTTERNUT SQUASH RISOTTO | 27 (GF)

Sage, Gulf Rock Shrimp, Brown Butter

SESAME CRUSTED AHI TUNA LOIN | 36

Pickled Shitake, Baby Bok Choy, Lemongrass Dashi

RUM & PEPPER PAINTED GROUPER | 43 (GF)

Mango Mojo, Saffron Risotto, Brussels

ORANGE GINGER GLAZED SALMON | 33 (GF)

Sesame Rice Cake, Garlic Broccoli

BLACKENED SCALLOPS | 43

Tomato Provencal, Thyme Roasted Cauliflower

MAGRET DUCK BREAST | 41 (GF)

Sweet Potato Hash, Cranberry Gastrique

SIRLOIN MEATLOAF | 31

San Marzano Marinara, Mashed & French Beans

## HOUSE MADE PASTAS

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.

BUTTERNUT SQUASH GNOCCHI | 27

Lardons, Caramelized Onions, Vodka Sauce

THREE CHEESE LASAGNA | 29

Bolognese, Bechamel

WILD MUSHROOM RAVIOLI | 33

Osso Bucco Ragu, Shaved Grana

BAKED SPINACH CANNELLONI | 25

Herbed Ricotta, Roasted Garlic Marinara

TRUFFLED LOBSTER LINGUINE | 47

Alfredo, Maine Cold Water Lobster, Winter Black Truffles

## BUTCHER BLOCK

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 | 55

14 oz Dry Aged NY Strip | 65

20 oz Dry Aged Ribeye | 69

6 or 10 oz Filet Mignon | 40 or 49

1/2 Rack of lamb | 50

Fish of the Day | MP

Salmon | 31

Frenched Chicken Breast | 27

Scallops | 43

### STARCH & VEGETABLE

Butternut Squash Risotto (GF)

Garlic Broccoli (GF)

Baby Bok Choy (GF)

Sweet Potato Hash (GF)

Thyme Roasted Cauliflower (GF)

Mashed Potatoes (GF)

Tomato Provencal

Baked Potato (GF)

### SAUCES

Cognac Demi (GF)

Schezuan Peppercorn

Citrus Beurre Blanc (GF)

Orange Ginger

Brandy Cream (GF)

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  
(GF) GLUTEN FREE DISH