

D I N N E R

APPETIZERS

JUMBO SHRIMP COCKTAIL | 20 (GF)

TUNA & AVOCADO | 19 (GF)

Ginger Honey Jus, Yukon Gold Potato Gaufrettes,
Dehydrated Lime Powder

SWEET CHILI GLAZED POPCORN SHRIMP | 18

Wakame Salad, Toasted Sesame, Lemon Chips

BUTTER POACHED LOBSTER QUESADILLA | 24

Grilled Corn, Monterey Jack, Scallion Ribbons,
Summer Squash, Mango Salsa

FIELD CLUB WINGS (10) | 16 (GF)

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Franks Red Hot, Sweet Chili, Garlic Parmesan,
Teriyaki (Not GF), Lemon Pepper, BBQ

EVERYTHING SEASONED

PRETZEL NUGGETS | 13

Beer Cheese Sauce & Honey Mustard

AVOCADO FRIES | 14

Bang-Bang Sauce

SOUPS & SALADS

CHILLED OR HOT SOUP DU JOUR | 7 (GF)

FRENCH ONION SOUP | 10

LOBSTER BISQUE | 12

BABY ROMAINE CAESAR | 13

Crispy Grana, Lemon Zest, Black Pepper, Anchovy Garlic
Dressing, House Made Focaccia Croutons

WATERMELON SALAD | 16 (GF)

Crumbled Feta, Micro Mint, Tajin, Saba

BURRATA & BEETS | 16

Mint Chimichurri, Pumpkin Seed Granola

FC BLACKENED SHRIMP WEDGE | 22

Buttermilk Blue Cheese Dressing, Quartered Heirloom
Cherry Tomato, Shaved Red Onion, Mango,
Coconut "Bacon"

WARM CHICKEN SALAD | 21 (GF)

Goat Cheese, Herb Marinated Chicken Breast,
Dried Cranberries, Baby Artisanal Lettuces, Candied
Walnuts & Pecans, Champagne Vinaigrette

LOBSTER COBB | 30 (GF)

Avocado, Florida Summer Corn, Crispy Bacon,
Heirloom Cherry Tomatoes, Goat Cheese

HANDHELDS

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

CRAB MELT | 22

Lump Crab Salad, Melted Swiss, Avocado,
Crispy Bacon, Buttered Texas Toast

HOT HONEY FRIED BUTTERMILK CHICKEN SANDWICH | 17

Crumbled Blue Cheese, Brown Sugar Bacon, Lettuce,
and Tomato

CLASSIC CORNED BEEF OR TURKEY REUBEN | 19

Shaved Corned Beef or Turkey, Swiss Cheese, Sauerkraut,
Grilled Rye, 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

BUTTER POACHED NEW ENGLAND

LOBSTER ROLL | 32 or 2 for 50

Micro Cilantro, Diced Tomato, Salt & Pepper Kettle Chips

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.

OLIVE OIL POACHED SWORDFISH STEAK | 36 (GF)

Mango Mojo, Ratatouille

U/10-DAY BOAT SCALLOP SKEWER | 38 (GF)

Anana-Mustard Glaze, Porcini Risotto

5-SPICE RUBBED CHICKEN BREAST | 29

Tangerine Gelee, Vegetable Tart, Amarena Cherry Demi

SESAME CRUSTED TUNA LOIN | 36 (GF)

Charred Grapefruit, Avocado Crème, Vegetable Stir Fry Rice

MACADAMIA COCONUT DUSTED SNAPPER | 38

Key Lime Beurre Blanc, French Beans, Spicy Fingerlings

½ COLORADO LAMB RACK | 50

Mediterranean Couscous, Carrot Ginger Puree

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. Additional butcher block sides are \$8 a piece.

PROTEIN

10 oz Skirt Steak (GF) | 38

14 oz NY Strip (GF) | 45

20 oz Dry Aged Ribeye (GF) | 60

6 or 10 oz Filet Mignon (GF) | 40 or 49

1/2 Rack of Colorado Lamb (GF) | 50

Snapper (GF) | 38

Swordfish (GF) | 36

Frenched Chicken Breast (GF) | 29

STARCH & VEGETABLE

French Beans

Carrot Ginger Puree

Spicy Fingerlings

Ratatouille

Stir Fry Rice

Porcini Risotto

Mashed Potato

SAUCES

Cognac Demi | Key Lime Beurre Blanc

Chimichurri | Horseradish Creme

Sauce Americaine | Amarena Cherry Demi Glace

Chef's Daily Specials presented on separate menu. Ask your server for details!

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