

DINNER

SMALL BITES

1½ lbs FIELD CLUB WINGS *GFA* 17

Served with Blue Cheese Dip, Carrot & Celery Sticks

*GF Sauces: BBQ, Buffalo, Frank's Red Hot, Garlic Parmesan, Lemon Pepper, Orange-Ginger, Sweet Chili or Xtra Hot
Non-GF Sauce: Teriyaki*

4 oz COLOSSAL CRAB MEAT *GF* 24

Served with Louie Sauce & Lemon

BANG BANG SHRIMP 24

Scallions, Toasted Sesame Seeds & Wakame Salad

BUTTERMILK CHICKEN STRIPS 15

Served with Chili Crisp Honey Mustard

FRIED BUFFALO CAULIFLOWER 12

Served with Rogue Blue Cheese Dip

LOBSTER SUMMER ROLLS *GFA* 28

Avocado, Julienned Cucumber, Mango-Hoisin Dip & Pickled Carrots

PRETZEL NUGGETS 16

Your choice of Everything Seasoned or Truffle Parmesan served with Beer Cheese

QUESADILLA *GFA* 15

Your choice of Beef, Chicken or Julienned Vegetables served with Diced Tomatoes, Shredded Lettuce & Sour Cream

SESAME CRUSTED TUNA *GF* 20

Avocado Purée, Ginger Honey & Rice Cracker

U8 JUMBO SHRIMP (4) COCKTAIL *GF* 18

Served with House-Made Cocktail Sauce & Grilled Lemon

SOUPS & SALADS

All salads can be made Gluten-Free or Vegetarian.

Your choice to add protein to any salad - Chicken +8, Salmon +10, Shrimp +12, or Tofu +4

FRENCH ONION SOUP *GFA* 10

GAZPACHO *GF V* 7

BABY ROMAINE CAESAR SALAD *GFA* 12

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

FC MIXED GREENS SALAD *GF* 8

Baby Lettuces, Cherry Tomatoes, Julienned Carrots & Shaved Red Onions with your choice of dressing

FC WEDGE SALAD *GF* 18

Pickled Red Onions, Quartered Heirloom Cherry Tomato, Warm Applewood Bacon Lardons & Buttermilk Blue Cheese Dressing

LOBSTER COBB 32

Baby Romaine, Bacon Bits, Candied Pineapple, Hard Boiled Egg, Heirloom Cherry Tomatoes, Poached Fingerlings & Buttermilk Green Goddess Dressing

HOT SOUP DU JOUR 7

VICHYSOISE *GF V* 7

MACADAMIA CHOPPED 20

CHICKEN SALAD *GFA*
Macadamia Nut-Crusted Chicken served with Avocado, Bacon, Carrots, Cherry Tomatoes, Hard Boiled Egg, Mixed Greens & Sweet & Spicy Honey Mustard Vinaigrette

SUPERFOOD BERRY BOWL *GF* 18

Blueberries, Candied Pecans, Chia Seeds, Chopped Baby Field Greens, Crumbled Feta Cheese, Raspberries & Strawberries

WARM CHICKEN SALAD *GF* 20

Herb-Marinated Chicken Breast served with Baby Artisan Lettuce, Candied Pecans & Walnuts, Dried Cranberries, Goat Cheese & Champagne Vinaigrette

WICKED TUNA 20

Sesame-Crusted Ahi Tuna served with Brussels Sprouts, Grapefruit, Mandarins, Pickled Carrots, Shaved Red Cabbage, Sriracha Almonds & Orange-Ginger Dressing

(GF) GLUTEN-FREE (GFA) GLUTEN-FREE AVAILABLE (DF) DAIRY-FREE

CONTAINS SHELLFISH V VEGAN VEGETARIAN

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.

HANDHELDS

Handhelds served with Coleslaw, House-Made French Fries, Fresh Fruit, House-Made Chips, Onion Rings or Sweet Potato Fries. Your choice of Marbled Rye, Sourdough, White or Whole Grain Bread.

10 oz STEAKHOUSE BURGER or BLACK BEAN PATTY GFA V	22	FRIED BUTTERMILK CHICKEN SANDWICH	21
<i>Bermuda Onion, Lettuce & Tomato served on a House-Made Buttered Brioche Bun with your choice of Cheese or Maple-Pepper Bacon, accompanied by a House-Made Pickle Spear</i>		<i>Crumbled Blue Cheese, Hot Honey & Maple Bacon</i>	
BURGER OF THE MONTH GFA	22	TACO OF THE WEEK GFA	21
<i>Ask your server for this month's details!</i>		<i>Ask your server for this week's details! Your choice of Corn or Flour Tortillas</i>	
CITRUS POACHED SALMON ROLLS GFA	24	TRUFFLE CHEESESTEAK GFA	21
<i>Avocado, Bacon Bits, Boston Lettuce & Roma Tomatoes served on a Toasted Brioche Bun</i>		<i>Black Garlic Truffle Aioli, Caramelized Onions, Havarti Cheese & Shaved Prime Rib</i>	
		TURKEY PESTO MELT GFA	18
		<i>Herb-Roasted Turkey Breast, Pesto Aioli & Provolone Cheese served on a Ciabatta</i>	

ENTRÉES

All entrées are served with your choice of Caesar Salad, House Salad or Soup of the Day. Split plate requests are subject to a +10 fee.

12 oz NEW YORK STRIP GF	46	PAN-SEARED RAINBOW TROUT ALMONDINE	32
<i>Avocado Vinaigrette, Charred Corn, Heirloom Tomato & Sriracha Butter Fingerlings</i>		<i>Red Pepper Romesco, Swiss Chard & Toasted Farro Risotto</i>	
KATSU PORK TENDERLOIN	29	SWEET CHILI BBQ-GLAZED GRILLED SALMON	32
<i>Charred Broccolini, Miso Brown Butter Sweet Potato & Yuzu Kosho</i>		<i>Charred Scallion, Sweet Corn Purée & Shaved Brussels Sprouts Hash</i>	
MISO-GLAZED GROUPER	44		
<i>Grilled Mango-Pineapple Relish & Vegetable Fried Rice</i>			

BUTCHER BLOCK

Create your own entrée - select one Protein, one Starch and/or Vegetable and choose your Sauce. All entrées are served with your choice of Caesar Salad, House Salad or Soup of the Day. Additional butcher block sides are +8 each. Split plate requests are subject to a +10 fee.

PROTEINS

Grouper	44
Prime Filet Mignon 6 oz 10 oz	44 60
Prime Hanger Steak 10 oz	32
Prime NY Strip Steak 12 oz	46
Salmon 8 oz	32

STARCHES & VEGETABLES **GF**

Broccolini
Charred Corn
Miso Brown Butter Sweet Potato Purée <i>(contains gluten)</i>
Shaved Brussels Sprouts Hash
Sriracha Butter Fingerlings
Sweet Corn Purée
Swiss Chard
Toasted Farro Risotto <i>(contains gluten)</i>
Vegetable Fried Rice <i>(contains gluten)</i>

SAUCES **GF**

Chili Crisp Honey Mustard <i>(contains gluten)</i>
Chimichurri
FC Steak Sauce
Key Lime Beurre Blanc
Red Pepper Romesco
Sweet Chili BBQ <i>(contains gluten)</i>
Yuzu Kosho <i>(contains gluten)</i>

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