

DINNER

Seating Friday & Saturday 5:30-7:30 pm
at the Restaurant

APPETIZERS

CHEESE PLATE

daily selection of cheeses & cured meats,
served with lahvosh cracker bread,
seasonal fresh & dried fruit, sweet drop
peppers, cucumbers pickled in-house

MEMBER \$38

SIGNATURE MEATBALLS

25/25/50 veal, pork & ground beef, house
marinara, parmesan, parsley, served with
garlic breadsticks

MEMBER \$16

ROASTED GARLIC HUMMUS

fire roasted red bell pepper, pumpkin
pepitass, feta cheese served with pita chips,
carrots & celery

MEMBER \$15

SPINACH ARTICHOKE DIP

spinach, artichoke hearts, cream cheese,
served with fresh veggies and pita chips

MEMBER \$15

ZUPPA DEL GIORNO

ask your server for our daily selection of
chef inspired soup

MEMBER \$11

SALADS

CAESAR

romaine lettuce, croutons, shaved
parmesan, lemon, house made caesar
dressing

MEMBER \$14

MEDITERRANEAN

mixed greens, feta, capers, red onions,
banana peppers, grape tomatoes, kalamata
olives, mint-basil vinaigrette

MEMBER \$15

SEASONAL SALAD

romaine lettuce, boiled eggs, crispy
applewood bacon, grape tomatoes, red
onions, avocado, cheddar blend, red wine
vinaigrette

MEMBER \$15

POKE BOWL

jasmine rice, edamame, carrot, cucumber,
pickled cabbage, pumpkin seeds, pickled
ginger, seaweed, gochujang sauce, choice
of protein: salmon, tuna, shrimp

MEMBER \$24

*Add chicken breast, airline chicken, tuna,
shrimp, salmon filet, avocado or extra
dressing

ENTRÉES

STOUT BACON CHEDDAR BURGER

braveheart black angus beef, bacon, cheddar, lettuce, tomato, onion, house-made
pickles, garlic aioli, sweet sourdough bun, parmesan fries

MEMBER \$28

JENNIFER'S FILET

6oz filet mignon, seasonal roasted vegetables, fingerling potatoes

MEMBER \$64

ROSEMARY LEGACY CHICKEN

airline chicken breast, honey roasted sweet potatoes, cauliflower rice

MEMBER \$29

LEMON DILL SALMON

marinated salmon filet topped with gremolata, parmesan risotto, asparagus

MEMBER \$41

CHILEAN SEA BASS

pan seared chilean sea bass, sicilian grape tomato sauce, mediterranean couscous

MEMBER \$59

TENDERLOIN BOLOGNESE

fettuccine, tenderloin bolognese, house marinara, pecorino, fresh basil

MEMBER \$33

BONE-IN PORK CHOP

18oz Duroc double bone-in pork chop, daily Chef inspired sides

MEMBER \$58

SHRIMP SCAMPI

shrimp, capers, red pepper flakes, white wine butter sauce, angel hair pasta,
sourdough toast

MEMBER \$28

YUMYUM CABO

cauliflower fried rice, tuna, crab, crispy wonton, yum yum sauce

MEMBER \$27

PIZZAS

our 12" hand tossed pizzas are stone-baked to order and made to share
half/half options & gluten free crust available

TEXAS PEPPERONI

house marinara, mozzarella, deli sliced
pepperoni, oregano

MEMBER \$26

MARGHERITA

garlic infused oil, mozzarella, tomatoes,
roasted garlic cloves & fresh basil

MEMBER \$27

CHICKEN ALFREDO

house fondue, mozzarella, grilled chicken
breast, spinach, sun-dried tomatoes

MEMBER \$29

MEAT LOVERS

house marinara, mozzarella, pepperoni,
bacon, italian sausage & prosciutto chip

MEMBER \$29

WINE COUNTRY

house marinara, tomatoes, garlic,
mozzarella, pepperoni, Italian sausage,
bacon, jalapeños, ranch dressing drizzle

MEMBER \$29

RENDEZVOUS

white truffle oil, mozzarella, shaved
parmesan, arugula, fig, balsamic drizzle &
prosciutto chip

MEMBER \$29

STOUT SPECIAL

house marinara, mozzarella, roma
tomatoes, Texas Pepperoni, oregano,
italian sausage, fresh basil

MEMBER \$28

DESSERT

GELATO

seasonal selection with house made sauces

MEMBER \$10

ACAI BOWL

acai berry sorbet, fresh fruits, granola, chocolate chips, toasted coconut flakes, honey
drizzle

MEMBER \$14