This Weeks Specials

Monday, November 6th - Friday, November 10th
LUNCH ONLY 11:00am—430pm

LUNCH ONLY 11:00am—4:30pm

1/2 rack BBQ ribs with french fries, cole slaw &Corn \$14

Steak sandwich with pico de gallo, chipotle aioli, chimichurri &crispy jalapenos \$12

## Appetizers \$10 quesadillas

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nacho platter Corn Chips with Queso Sauce, Shredded Lettuce,	\$10	quesadillas Flour Tortilla stuffed with Grilled Chicken, Cheese,	\$10
Pico de Gallo, Black Olives, Sour Cream, Guacamole Ground Beef \$3.00 or Grilled Chicken \$2.00	44	Sautéed Onion, Peppers, Served with Sour Cream, Guacamole and Fire Roasted Salsa	
chicken wings	\$12	crab guacamole	\$12
12 wings of Your Choice; Buffalo, BBQ, Teriyaki, Sweet Chili, Served with Carrots & Celery		Crab, Lime Cilantro and Roasted Tomato served with Crispy Tortilla Chips	
	Salads 8	& Soups	
cup du jour - cup \$4 bowl \$6   chili - cup \$	\$5 bowl \$7	crab louie	\$10
soup & salad \$9	<del>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</del>	Crab, Bibb Lettuce, Radish, Avocado, Tomato, Cucumbe, and Louie Dressing	
classic caesar salad	\$0	classic cobb	\$10
Romaine Lettuce, Caesar Dressing, Fresh Garlic Crout and Parmesan Cheese Add Chicken-\$4, Add Salmon-\$7, Add Shrimp-\$7	tons	Fresh Iceberg Lettuce, Diced Chicken Breast, Hard Boiled Eggs, Blue Cheese, Cucumber, Cheddar Cheese, Radish, Cherry Tomatoes, Bacon, Avocado and Your Choice of Dressing	
tomato mozzarella salad	\$10	southern fried chicken	\$10
Marinated Heirloom Tomatoes, Buratta Cheese, Basil and Fresh Strawberries Served with a Balsamic Glaze and a Grilled Rustic Crostini		Crispy Fried Chicken over Mixed Greens with Green Onions, Tomatoes, Bacon, Cheddar Cheese, Candied Pecans and Roasted Corn Tossed in a Chipotle Ranch Dressing	
Sandwiches		Rurgers	
All Sandwiches are Served with Your Choice of Sweet Potato Fries,		Burgers	•
Crispy Fries, Onion Rings, Coleslaw or Fruit		river strand burger	\$13
the club house Sliced Roasted Turkey Breast, Smoked Ham, Bacon, Lettuce, Tomatoes and Mayo on Toasted Slices	\$11	Angus Burger Served with Smoked Cheddar, Bacon, Beer Battered Onion Rings, Shredded Lettuc Tomato and Pickle Served on Garlic Texas Toast	ce,
of Sourdough Bread		the classic	\$11
baja fish tacos Corvina Served with Corn Tortillas, Poblano	\$10	Angus Burger on a Brioche Bun Served with Lettuce, Tomato, Onion and Pickle	
Aioli, Chipotle Slaw, Avocado and a Side of Beans and Red Rice		patty melt Angus Burger Served with Caramelized Onions,	\$12
nathans all beef hot dog	\$8	Russian Dressing and Swiss Cheese on Marble Rye	dh
Grilled Quarter Pound All Beef Hot Dog	" ()	bun-less burger	\$10
buffalo chicken wrap Chicken Tenders, Buffalo Sauce, Celery, Romaine	\$10	Angus Burger Grilled to Your Liking Topped with I Cheese and Caramelized Onions	
Lettuce, Tomato and Ranch Dressing		california turkey burger	\$10
fried chicken sandwich	\$10	Fresh Avocado and Mixed Greens Served with Orange-Cranberry Mayo	
Chipotle Slaw, Avocado, & Jalapenos	db		
tuna or chicken salad Served on Toasted Wheat Bread with Tomato and Alfalfa Sprouts	\$9	Eat Smart	•
classic rueben	\$9		dh
Corned Beef Topped with Melted Swiss Cheese, Sauerkraut, Thousand Island Dressing on Rye Bread	Ψ9	beet salad Beets, Baby Kale, Walnuts, Apples, Blue Cheese with	\$11
grilled cheese	\$9	Red Wine Vinaigrette	ďδ
Served on Sourdough Bread, Bacon, Tomato and Tillamook Cheddar	** 9	Veggie pita Portobello Mushroom with Roasted Peppers, Pico de Gallo, Avocado, Tahini, Grilled Asparagus	<b>\$</b> 9
grouper sandwich	\$14	and Feta Cheese Served with Sweet Potato Fries	ф
Blackened Grouper on a Brioche Bun Served with Lettuce, Tomato, Onion and Tartar Sauce		grilled Salmon Served Over Toasted Faro Tabbouleh	\$13
hot pastrami	\$9	with Lemon Vinaigrette	
Served on Rye Bread with Cole Slaw, Provolone Cheese & Whole Grain Mustard		Consuming raw or undercooked meats or seafood me an increased risk of foodborne illness.	ay pose