

Member Dining

Menu



STARTERS

Berkeley Eggs	\$7	Salmon Bites	\$12
(5) deviled eggs dressed with chopped bacon & spicy sriracha glaze		atlantic salmon breaded and deep fried, served with buffalo, sweet chili or teriyaki sauce for dipping	
Fried Green Tomato BLT	\$8	Wing Plate	\$16
(3) fried tomatoes served on mixed greens, with house-made bacon jam and goat cheese		(10) crispy chicken wings tossed in choice of buffalo, lemon pepper, sweet chili or bbq, accompanied by ranch or bleu cheese and fresh celery sticks	
Chips & Dips	\$11		
spinach artichoke dip and queso dip, served with corn tortilla chips			

FLAVOR FROM THE BORDER

Buffalo Chicken Tacos	\$13
(2) grilled flour tortillas stuffed with fried chicken tossed in buffalo sauce with fresh lettuce, tomato, bleu cheese crumbles and a side of bleu cheese dressing	
Baja Fish Tacos	\$14
(2) grilled flour tortillas stuffed with blackened or grilled mahi-mahi and mango pica de gallo	
<i>tacos served with choice of (1) accompanying house side</i>	

Tex-Mex Quesadilla	\$13
jumbo flour tortilla stuffed with smoked brisket or chipotle chicken, onions, peppers and shredded cheese, grilled and served with guacamole, pico and sour cream	

*Half Order \$10

SIDES

House Sides	\$3
french fries, home chips, sweet potato fries, fresh fruit	
Premium Sides	\$4
onion rings, steamed broccoli, sauteed spinach, grilled asparagus, house side salad, caesar side salad	



Member Dining *Menu*

SOUPS & SALADS

Soup of the Day

chef's choice, prepared from scratch,
accompanied by buttery captain's wafers

Cup \$4 Bowl \$7

Side House Salad

\$4

mixed greens, sliced carrot, tomato &
cucumber

Side Caesar Salad

\$4

chopped romaine tossed in caesar
dressing with fresh parmesan and toasted
croutons

Caesar Salad

\$7

full portion of romaine tossed in caesar
dressing, with fresh parmesan and
toasted croutons

+ chicken \$5 + salmon \$11*

Spinach & Quinoa Salad

\$9

fresh spinach, quinoa, tomato,
cucumber, red onion and goat cheese

+ chicken \$5 + salmon \$11*

Par 3 Plate

\$13

diner's choice of (3) items

- chicken or tuna salad
- cup of soup
- fresh fruit
- side house or caesar salad
- deviled eggs (2)
- half ham & cheese sandwich
- half turkey & cheese sandwich

Chef's Salad (GF)

\$16

bed of chopped lettuce topped with ham,
turkey, tomato, cucumber, egg, cheddar &
swiss

half portion \$11

Citrus Salmon Salad*

\$19

grilled salmon on mixed greens with fresh
orange, strawberry, grape, carrot, shredded
coconut and pineapple, served with citrus
vinaigrette

Pecan Chicken Salad

\$19

pecan crusted chicken bites on mixed
greens, dressed with mandarin orange,
dried cranberry, red onion, shredded carrot,
spiced pecan and chopped egg

NOTICES

gluten-free items denoted by (GF)
symbol

items may be served raw or
undercooked at diner(s) request

* Consuming raw or undercooked
meats, poultry, seafood, shellfish
or eggs may increase the the risk
of foodborne illness

Foods processed in a kitchen that
produces dishes with milk, wheat,
soybean, fish, tree nuts, peanuts,
eggs, and egg products

We Offer The Following Dressings & Sauces

ranch, bleu cheese, honey mustard,
gorgonzola, citrus vinaigrette,
thousand island, italian,
oil & vinegar (balsamic or red wine)

ketchup, mustard, mayonnaise,
honey, buffalo, bbq

DRESSINGS

Member Dining Menu



LUNCH COUNTER

served 11am to close with choice of (1) accompanying house side

Deli Sandwich

\$11

choice of meat, cheese and bread, plus lettuce and tomato

- ham, turkey, tuna salad, chicken salad
- american, swiss, provolone, cheddar, pepperjack
- white, eight-grain, marble rye

The Georgia Dog

\$12

jumbo polish frank available with chili, relish, sauteed onion, coleslaw, shredded cheese, chopped onion and choice of condiments

Berkeley Nachos

\$12

corn tortilla chips dressed with queso, diced tomato, jalapeno and green onion, accompanied by sour cream and guacamole

+ chicken \$3 + brisket \$5

Torrance Burger*

\$13

8oz burger grilled to order, served on a challah bun with lettuce, tomato & onion, with choice of condiments and a pickle spear

The Reuben

\$13

corned beef on marble rye with swiss, sauerkraut and thousand island

Crispy Chicken Sandwich

\$13

fried chicken breast on a hoagie bun with lettuce, tomato, onion and pesto mayo

Classic Tenders

\$13

(4) breaded white-meat chicken tenders, deep fried and served with honey mustard for dipping

The Low Cal (GF)

\$13

grilled chicken breast with melted cheddar or swiss, steamed broccoli, house made slaw & fresh fruit

substitute salmon \$5*

Cajun Chicken Chipotle

\$14

blackened chicken on a challah bun with bacon, swiss, lettuce, tomato, onion and chipotle ranch

*available as a wrap

Beyond Burger (GF)

\$14

plant-based burger patty served on a challah bun with lettuce, tomato, onion, choice of condiments and a pickle spear

Junior Club

\$12

the smaller-sized classic made with ham, turkey, bacon, lettuce & tomato, with choice of cheese and bread, plus mayo or mustard

+ full club \$4

Smoked Brisket Philly

\$17

beef brisket on a hoagie roll with sauteed onions, peppers and melted swiss cheese



Member Dining Menu

ENTREES

available 5pm to close on Thursdays & Fridays

Mustard Chicken	\$22	Soy Salmon*	\$26
sauteed chicken breast topped with mushrooms and mustard cream sauce, accompanied by side salad and diner's choice of additional side		grilled atlantic salmon with soy glaze, served on a sizzling skillet accompanied by side salad and jasmine rice	
Thai Chili Pork Chop (GF)	\$22	Ribeye Steak*	\$36
(2) 4oz pork chops grilled to desired temperature, dressed with thai chili mango chutney and accompanied by side salad and steamed broccoli		14oz ribeye grilled to order, dressed with garlic compound butter, accompanied by side salad and loaded mashed potatoes	

Ice Cream	\$3
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scoop of gourmet vanilla
chocolate sauce \$1 extra scoop \$2

Brownie Sunday	\$8
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warm chocolate chunk brownie, vanilla ice cream, chocolate syrup, whipped cream and maraschino cherry

Key Lime Pie	\$8
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graham cracker crust with tart & creamy key lime filling and whipped cream topper

DESSERTS

CHILDREN'S SELECTIONS

Toasted PB & J w/Bag Chips - \$6

Grilled Cheese w/Fries - \$6

Hot Dog w/Fries - \$7

Chicken Tenders (2) w/Fries - \$7

BEVERAGES

coffee, milk, assorted juices, hot tea, iced tea (sweet or unsweet), lemonade, coke, diet coke, coke zero, sprite, sprite zero, ginger ale, dasani bottled water, powerade, powerade zero, biolyte

*complimentary refills for coffee, tea and fountain beverages

Member Dining

Menu



FROM THE BAR

Bottles & Cans	
Domestic	Blue Moon, Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's N/A, Rolling Rock, Yuengling
Craft & Import	Bell's Two-Hearted, Corona Extra, Corona Light, Guinness, Heineken, High Noon, Long Drink, Scofflaw POG, Sweetwater 420, CC Tropicalia, Wicked Weed IPA, Waterbird, White Claw
On Tap	
Domestic	Bud Light, Michelob Ultra, Miller Lite, Yuengling
Craft & Import	M-43 IPA, Scofflaw Dirty Beaches, Sweetwater 420, CC Tropicalia, Classic City Lager, Terrapin High & Hazy, Corona Premier, Six Bridges Medlock IPA
Domestic...\$3.75 to \$4.75 Craft & Import...\$5 to \$6.50	

BEER - SELTZER

WHITES

Canyon Road Chardonnay
Glass \$7 / Bottle \$24
William Hill Chardonnay
Glass \$9 / Bottle \$32
Le Crema Chardonnay
Glass \$13 / Bottle \$48

Canyon Road Pinot Grigio
Glass \$7 / Bottle \$24
Ecco Domani Pinot Grigio
Glass \$11 / Bottle \$40
Canyon Road Moscato
Glass \$7 / Bottle \$24
Canyon Road White Zinfandel
Glass \$7 / Bottle \$24

Matua Valley Sauvignon Blanc
Glass \$9 / Bottle \$32
Chateau St. Michelle Riesling
Glass \$10 / Bottle \$36
La Jolie Fleur Rose'
Glass \$8/ Bottle \$28
Wycliff Champagne
Glass \$8/ Bottle \$28

Canyon Road Cabernet
Glass \$7 / Bottle \$24
Oberon Cabernet
Glass \$10 / Bottle \$36
Josh Cellars Cabernet
Glass \$11 / Bottle \$40
Jordan Cabernet
Bottle \$90

Cakebread Cabernet
Bottle \$120
Canyon Road Merlot
Glass \$7/ Bottle \$24
Oberon Merlot
Glass \$10 / Bottle \$36
Terrazas De Los Andes Malbec
Glass \$10 / Bottle \$36

REDS

Canyon Road Pinot Noir
Glass \$7/ Bottle \$24
Bella Glos Pinot Noir
Glass \$11 / Bottle \$40
La Crema Pinot Noir
Glass \$13 / Bottle \$48



Member Dining Menu

MIXOLOGY

Jack's Apple Juice

\$10

crown royal and ginger ale, garnished with dried apple

Transfusion

\$11

the eisenhower blend of vodka, grape juice and ginger ale

John Daly

\$11

an arnold palmer for adults featuring sweet & unsweet tea, lemonade & vodka with a lime garnish

Golfer's Bloody Mary

\$12

mild or spicy with vodka, zing zang & worcestershire, plus tabasco & black pepper on request, garnished with olives and a lime wedge

Margarita

\$12

on the rocks with tequila, triple sec & sour mix, served with fresh lime and a salted rim

Cosmopolitan

\$12

the taste of high society with vodka, triple sec, a splash of cranberry juice and fresh lime garnish

Wine Spritzer

\$12

blend of white wine & club soda, garnished with dried orange or apple

Old Fashioned

\$13

traditional blend of bourbon, muddled orange bitters, sugar, cubed ice and a maraschino cherry garnish

*Berkeley Hills stocks all major brands of liquor & spirits...enjoy your favorite beverage served straight up, neat, on the rocks or with your preferred blend of mixers

Summer Hours

Tuesdays & Wednesdays

Bar...9am-7pm

Kitchen...11am-3pm

Thursdays & Fridays

Bar...9am-9pm

Kitchen...11am-9pm

Saturdays & Sundays

Bar...7:30am-7pm

Kitchen...7:30am-6:30pm

*closed on Mondays

Reservations

Reservations are appreciated. Dial 770-248-2046, or email marmstrong@berkeleyhillsc.org for rsvp's and dining information.

Guests

Berkeley Hills is a private club. Guests must be hosted by a member. Members are responsible for the conduct of their guests at all times.



HOURS & POLICIES