

Appetizers

Asiago & Artichoke Dip

A Blend of Asiago Cheese, Artichoke Hearts, Red Peppers and Garlic
Baked to Perfection and Served with Toasted Pita \$7.95 1/2 \$4.95
Four Vines "Old Vine Cuvee" Zinfandel

Bacon Wrapped Tenderloin Brochettes

Tenderloin Tips Wrapped in Cherrywood Smoked Bacon
Tossed with Spicy Asian Plum Sauce \$9.95
14 Hands Merlot

Thai Chicken Skewers

Lightly Breaded and Skewered Chicken Served with
Honey-Orange-Ginger Sauce \$8.95
Chateau St. Jean Fume Blanc

Crab Stuffed Mushrooms

Crab, Red Peppers, Cream Cheese and Garlic Stuffed Mushroom Caps
Finished with Parmesan Cheese \$7.95
Kendall Jackson Chardonnay

Les Escargots

Fine French Helix Escargots Nestled in Tender Mushroom Caps
Baked in Garlic Butter with Shallots, Parsley and Parmesan \$7.95
Lapis Luna Chardonnay

Crab Cakes

House Made Crab Cakes Paired with Cajun Remoulade \$9.95
Donati Family Pinot Blanc

Three Cheese Soufflé

French Bistro Inspired! Aged Cheddar, Monterey Jack and Parmesan Cheese Souffle
Twice Baked with Mornay Sauce and Served with Garlic Crostinis \$8.95
Penfold's "Thomas Hyland" Shiraz

Shrimp Cocktail

Chilled Gulf Shrimp Served with
The Club's Cocktail Sauce \$9.95
Chateau Ste. Michelle Chardonnay

"Ask Your Server About Menu Items That are Cooked to Order or Served Raw. Consuming Raw or Undercooked Meats, Seafood, or Eggs May Increase Your Risk of Foodborne Illness."