

Classic Steaks and Signatures

Served with Choice of Soup, Broccoli Salad or House Salad

Prime Rib

Signature Seasoned, Slow-Roasted and Hand Carved Or Bathed in Worcestershire and Char-Grilled

Served with Choice of Potato or Vegetable

Queen Cut \$19.95 King Cut \$23.95

Crios Malbec

Beef Tournedos

Twin Tenderloins Wrapped with Bacon, Laced with Liver Pâté,

Finished with Béarnaise Sauce, Asparagus and Sautéed Button Mushrooms \$24.95

14 Hands Merlot

Beef Wellington

Center Cut Filet Wrapped in Puff Pastry with Liver Pâté, Baked to a Golden Brown,

Finished with Béarnaise and Served with Asparagus and Sautéed Mushrooms \$26.95

Primarius Pinot Noir

Filet Mignon

A Premium Center Cut, Lightly Seasoned and Expertly Char~Broiled to Juicy Tenderness \$22.95

Served with Choice of Potato or Vegetable

Scampi Filet \$28.95

Michael Pozzan Cabernet Sauvignon

Chicken Kalamazoo Pasta

Tender Boneless Chicken Breast Sautéed with Asparagus and Button Mushrooms

Finished with Sweet Garlic Cream Sauce and Penne Pasta \$19.95

Chateau Ste. Michelle Chardonnay

BBQ Ribs

Slow Roasted Baby Back Ribs Brushed with The Club's Own Barbecue Sauce

Served with Choice of Potato or Vegetable

1/2 Rack \$15.95 Full Rack \$21.95

Four Vines "Old Vine Cuvee" Zinfandel

Veal Saltimbocca

Tender, Sautéed Veal Scaloppini Paired with Garlic Mashed Potatoes,

Finished with Monterey Jack Cheese, Sage Cream Sauce and Frizzled Prosciutto \$21.95

Primarius Pinot Noir

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 Food borne Illness.