

## SANDWICHES

Sandwiches include choice of Fries, house salad, coleslaw, caesar salad or cucumber salad.  
 ADD Truffle Seasoned Fries | \$2

### BURGER | 12

A blend of ground chuck short-rib and brisket, flame grilled on a toasted brioche bun with lettuce, tomato, red onion and pickle.

ADD the following toppings | \$1 each  
 cheddar, pepper jack, mozzarella, swiss, cave aged blue, grilled onion, pickled peppers.

ADD bacon or spicy avocado mash | \$2 each

### TURKEY , BRIE & BACON | 12

Turkey breast and bacon on a baguette with brie cheese, fig-dijon spread and arugula.

### SMOKED BRISKET | 13

Brisket, smoked in-house with special rub piled high on a brioche bun and topped with our Signature Huckleberry Barbecue sauce.

### THE CLUBHOUSE | 12

Turkey breast, bacon, ham, cheddar, lettuce and tomato on a toasted Seattle Sourdough.

### TUNA MELT | 13

Solid white albacore tuna salad with swiss chesse on grilled Seattle Sourdough.

### LEMONGRASS THAI STEAK SANDWICH | 14

Pan-seared top sirloin on a toasted french roll with green curry mayonnaise, baby arugula, cucumber, red onion and carrot ribbons.

### KILLER EGG SALAD SANDWICH | 11

Egg salad, spicy avocado mash, lettuce, tomato, pickled peppers on a french roll.

### CROQUE MADAME | 14

Black Forest ham and swiss cheese grilled on a french bread topped with sauce mornay and a fried egg.

### FRENCH DIP | 12

Tender roast beef on a french roll topped with mozzarella, served with horseradish aioli and a side of au jus.

## ENTRÉE SALADS

All entree salads served with garlic bread.

### SHRIMP LOUIE | 14

Jumbo shrimp, fresh asparagus, tomato, hard-boiled egg, avocado, olives and our Signature Louie Dressing on a bed of fresh romaine.

### CHOPPED KALE SALAD | 14

An “eat with a spoon salad” with tuscan kale, napa cabbage, radicchio salami, seasonal fresh and dried fruit, seasonal vegetables, slivered almonds and drizzled with house made dijon vinaigrette dressing.

### GREEN GODDESS STEAK SALAD | 14

Pan-seared top sirloin steak atop greens, tossed in house-made green goddess dressing with beets, hard-cooked eggs and avocado.

### SMOKED SALMON SALAD | 14

Tossed with arugula, radicchio, shaved fennel, fried capers, cooked fingerling potatoes and parmesan cheese tossed in lemon anchovy dressing.



## HOUSE SPECIALTIES

### FISH & CHIPS | 16

Beer battered Alaskan halibut filets served with french fries and coleslaw.

### PAN FRIED PAPPERDEW PEPPERS & GOAT CHEESE SANDWICH | 13

Crispy grilled baguette with shaved sautéed garlic, red onions and fresh basil.

### AHI TUNA TACOS | 13

Flash-grilled ahi tuna on crispy corn tortillas with spicy avocado mash, cabbage, Siracha crème fraiche, mango salsa and fresh lime.