



THE PUB

APPETIZERS		CLASSICS	
French Onion <i>gruyere and croutons</i>	5/7	Airline Chicken Breast <i>chicken jus</i>	18
Soup of the Day	5/7	Grilled Salmon* <i>beurre blanc</i>	21
Chicken Wings (10) <i>barbeque, hot, mild or garlic served with ranch or blue cheese</i>	10	12 oz. Strip* <i>demi glaze</i>	29
Shrimp Cocktail <i>lemon wedges and cocktail sauce</i>	9	<i>All Classic meals are served with root vegetables and a choice of rice pilaf or whipped potatoes</i>	
Chicken Quesadilla <i>chicken, peppers, onions, and cheddar cheese with guacamole, sour cream and pico de gallo</i>	9		
SALADS		ENTRÉES	
Caesar* <i>romaine hearts, parmesan, croutons, anchovies and caesar dressing</i>	7	Beef Stew <i>carrots, onions, mushrooms, celery, green beans and creamy polenta</i>	16
Beet and Goat <i>mixed greens and candied pecans with balsamic vinaigrette</i>	7	Wild Mushroom Ravioli <i>arugula, sundried tomatoes, wild mushrooms and garlic with a balsamic glaze</i>	15
Citrus and Quinoa <i>arugula and pomegranates with a sherry honey vinaigrette</i>	7	Cobb Salad <i>bacon, red onions, tomatoes, carrots, blue cheese, egg, cucumber and cheddar cheese served with champagne vinaigrette</i>	11
Mixed Green <i>carrots, tomatoes, cucumbers and radish</i>	6	Southwest Salad <i>corn, avocado, black beans, tomato and cheddar cheese served with cilantro lime and sante fe dressing</i>	11
Wedge <i>tomatoes, bacon, red onions, blue cheese crumble with blue cheese dressing</i>	7	Racquet Club Burger* <i>lettuce, tomato, onion and pickle on a brioche bun with choice of American, swiss or cheddar</i>	11
		Grilled Swordfish <i>broccoli, rice pilaf and grilled pineapple relish</i>	21
		Add Chicken +6	
		Add Salmon *- 4 oz. +8 - 7 oz. +14	
<p>**Please notify us of any food allergies. Not every ingredient is listed. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.</p>			

WINE LIST

SPARKLING

glass bottle

Ca Dialte Prosecco \$7 \$28
Acinum, "Extra Dry", Veneto, Italy

WHITE

glass bottle

Chardonnay \$8 \$32
Drumheller, Columbia Valley, WA

Chardonnay \$12 \$48
La Crema, Sonoma Coast, CA

Chardonnay \$14 \$56
Oberon, "Napa Valley, CA

Pinot Grigio \$10 \$40
Alto adige, Italy

Sauvignon Blanc \$11 \$44
The Crossing, New Zealand

Sauvignon Blanc \$12 \$48
Hall, Napa Valley, CA

Rose \$8 \$32
La Vieille Ferme (The Rooster), France

Riesling \$14 \$56
Kerner, Wurttemberg, Germany

Pinot Gris \$12 \$48
Maysara, McMinnville, OR

Moscato \$11 \$44
Saracco, Piedmont, Italy

RED

glass bottle

Full Style Red Blend \$10 \$40
Airfield Estates, Yakima Valley, WA

Cabernet \$7 \$28
Glenbrook, San Francisco, CA

Cabernet \$8 \$32
Drumheller, Columbia Valley, WA

Cabernet \$20 \$80
Pedroncelli, Sonoma County, CA

Pinot Noir \$8 \$32
Old Soul, Lodi, CA

Pinot Noir \$14 \$36
Banshee, Sonoma County, CA

Bordeaux Red Blend \$13 \$39
Chateau Gloria, Saint-Julien, France

Sangiovese \$10 \$30
La Gerla, Montalcino, Italy

Nebbiolo \$14 \$56
Starda, Piedmont Region, Italy