



THE PUB

APPETIZERS		SALADS	
French Onion <i>gruyere and croutons</i>	5/7	Caesar* <i>romaine hearts, parmesan, croutons, anchovies and caesar dressing</i>	7
Soup of the Day	5/7	Beet and Goat <i>mixed greens and candied pecans with balsamic vinaigrette</i>	7
Chicken Wings (10) <i>barbeque, hot, mild or garlic served with ranch or blue cheese</i>	10	Citrus and Quinoa <i>arugula and pomegranates with a sherry honey vinaigrette</i>	7
Shrimp Cocktail <i>lemon wedges and cocktail sauce</i>	9	Mixed Green <i>carrots, tomatoes, cucumbers and radish</i>	6
Chicken Quesadilla <i>chicken, peppers, onions, and cheddar cheese with guacamole, sour cream and pico de gallo</i>	9	Wedge <i>tomatoes, bacon, red onions, blue cheese crumble with blue cheese dressing</i>	7
SANDWICHES		ENTRÉES	
Chicken Salad Sandwich <i>lettuce, tomato and pickle</i>	10	Beef Stew <i>carrots, onions, mushrooms, celery, green beans and creamy polenta</i>	16
Triple Decker Club <i>turkey, ham, bacon, lettuce, tomato and American cheese</i>	10	Wild Mushroom Ravioli <i>arugula, sundried tomatoes, wild mushrooms and garlic with a balsamic glaze</i>	15
Salmon Reuben* <i>sauerkraut, swiss and thousand island on rye bread</i>	11	Cobb Salad <i>bacon, red onions, tomatoes, carrots, blue cheese, egg, cucumber and cheddar cheese served with champagne vinaigrette</i>	11
Racquet Club Burger* <i>lettuce, tomato, onion and pickle on a brioche bun and choice of American, swiss or cheddar cheese</i>	11	Southwest Salad <i>corn, avocado, black beans, tomato and cheddar cheese served with cilantro lime and sante fe dressing</i>	11
Turkey Avocado Wrap <i>arugula, tomato, roasted red pepper aioli and swiss on a spinach wrap</i>	9	Three Egg Omelette * <i>choice of peppers, onions, tomato, mushroom, spinach, bacon and American, swiss or cheddar served with fruit</i>	9
BLT <i>bacon, lettuce, tomato, pickle, avocado, and chili aioli</i>	10		
<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>		<p>Add Chicken +6 Add Salmon *- 4 oz. +8 - 7 oz. +14</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