

Dinner Menu

Appetizers

Sesame & Garlic Peppered Seared Ahi Tuna

Tempura Fried Sushi Rice Stuffed with Spicy Cream Cheese, Avocado Coulis, Wasabi, Pink Ginger
\$14

Shrimp Cocktail†

Poached Tiger Shrimp, Diced Watermelon & Celery with House Cocktail Sauce
\$11

Grouper Nuggets

Lightly Breaded & Deep Fried with House Tartar Sauce
\$12

Soup du Jour \$ 5

Clubhouse Chili \$6

Salads

Caesar Salad

Whole Hearts of Romaine with Brioche Garlic Croutons, Parmesan, Anchovies and Tomato Marmalade
\$10

House Wedge†

Crisp Iceberg Lettuce, Bleu Cheese, Grape Tomatoes, Smoked Bacon, Bleu Cheese Dressing, Aged Balsamic Reduction
\$10

California Cobb†

Mixed Greens, Grilled Chicken, Bacon, Egg, Bleu Cheese, Cucumber, Tomato & Avocado
\$12

Add to any Salad

Grilled Chicken† \$5

Grilled Shrimp† \$6

Grilled Salmon† \$7

Entrees

Add Side Salad to an Entrée for \$4

Bone in Grilled Pork Chop

Fuji Apple Sauce & Au Jus
\$18

Blackened Flounder

Dusted with Blacken Seasoning & Pan Seared
\$18

Chateaubriand

House Marinated Filet Mignon with Veal Demi-Glace & Black Truffle Butter
\$23

All Entrees Served with Two Sides

Herb Mashed Potatoes†	Coconut Wild Rice†	Cauliflower Mash†
Sautéed Garlic & Spinach†	Steamed Broccoli Florets†	Grilled Asparagus†

Lighter Fare

Served with choice of Chips, French Fries, Sweet Potato Fries, Coleslaw or Fruit

Wells Quesadilla

Choice of Grilled Vegetables or Chicken with Cheddar Jack Cheese, Grilled Onions and Peppers
\$10

Black Angus Beef Burger

Grilled 8oz Black Angus Beef, Lettuce, Tomato, Onion & Choice of Cheese
\$11

Additional Toppings Add \$1.00 Each

Fish and Chips

Ale Battered Haddock, Bistro Fries, Coleslaw with House Made Tartar Sauce
\$13

† Indicates Gluten Free

Our Chef will be happy to prepare additional "Gluten Free Dishes" upon request

***Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.*